



I CAPITELLI

Meat Menu



Starters

Vegetable flan	15
Eggplant Parmigiana	15
Culatello di Zibello with aged Parmigiano cheese	25
Foie gras scallops with figs, grapes, walnuts and hazelnuts	28
Selection of cured meats and Parmigiano tasting	25

First Courses

Herb or pumpkin tortelli with butter and sage	20
Pappardelle with game ragù	22
Giuseppe Verdi Risotto	25

Main Courses

Fassona beef tartare with aromatic herbs	27
Ligurian-style rabbit	25
Imperial flambéed beef fillet	33

Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.
Food list is available.

