

ALTRO CUCINA E COCKTAIL

Menu in English

STARTERS

Beef Carpaccio — Beef carpaccio with lightly spicy notes, chanterelle mushrooms, hazelnuts and tartare sauce €18

Pork Samosa — Crispy rolls filled with low-temperature cooked pork, served with sweet and sour sauce €16

Pastrami & Turnip Greens — House-made pastrami, brioche bun, sautéed turnip greens, mustard and pickled onion €18

Salt Cod Croquettes — Whipped salt cod croquettes, marinated zucchini in scapece style and aioli sauce €16

Amberjack, Mustard & Red Fruits — Amberjack sashimi, red fruit emulsion and mustard leaf oil €20

Artichoke, Sesame & Mint — Double-cooked artichoke, cardoon cream, glazed with sesame oil and mint €14

FIRST COURSES

Pheasant in Broth — Homemade tortellini filled with pheasant salmì, served in roasted chicken broth and aromatic oil €23

Risotto — “Riserva San Massimo” risotto, finished with sheep ricotta, smoked lemon, jalapeño, black lime and paprika €20

Linguine, Clams, Seaweed & Mandarin — “Mancini” linguine finished with seaweed butter, clams cooked in mandarin juice and zest €20

Sea Pasta — Mixed pasta from “Pastificio dei Campi”, served in a coriander-scented seafood broth with steamed fish, shellfish and crustaceans €22

Altro Pad Thai — Homemade egg noodles, wok-tossed with vegetables, soy and tamarind sauce, scrambled eggs, crunchy peanuts and fresh lime (choice of meat, vegetables or seafood) €18

Ossobuco, Maharaja Curry & Gremolata — “Gentile” pasta with ossobuco ragù, saffron spice blend and gremolata €20

MAIN COURSES

Beef, Shiso & Orient — Grilled beef fillet, served with Japanese basil and Asian-style reduction €26

Pork Ribs “Cacciatora” — Red pork ribs marinated in cacciatora style, served with grilled baby potatoes €22

Lamb Yakitori & XO Sauce — Grilled lamb skewer, traditional XO sauce, yogurt and pickled lettuce €24

Lettuce, Kefir & Sichuan — Lettuce in multiple textures, crispy sea lettuce, kefir emulsion and crunchy bread with Sichuan pepper €16

BBQ Octopus & Sour Cream — Seared octopus with its BBQ glaze, glazed carrots, sour cream and cashews €24

Thai Seafood Soup & Grill — Grilled fish, shellfish and crustaceans, served with warm seafood broth and a light coconut note €26

DESSERTS

Three Chocolates — Milk chocolate cream, white chocolate mousse, dark chocolate crisp, candied lemon and Sichuan pepper **€10**

Warm Bombolone — Homemade warm bombolone filled with pastry cream **€10**

Beetroot, Prickly Pear & Sage — Beetroot crème brûlée with prickly pear and sage foam **€10**

Shortcrust, Hazelnut & Pear — Shortcrust pastry, hazelnut frangipane, pear compote with honey and vanilla, whipped cream **€10**