

Piccola Italia

RISTORANTE ITALIANO



Antipasti

Appetizer

Beef tartar

Anchovy aioli / capers / potato chips
8 eur.

Oven-baked snails
Italian herb butter / truffle oil
6 pcs. - 8 eur. / 12 pcs. - 12 eur.

Prosciutto di San Daniele with Burrata

Cured ham / cheese / olives / tomatoes 9 eur.

Octopus carpaccio

Orange gel / fennel / potato chips
9 eur.

Pickled olives

Creapane bread / home made aioli
7 eur.

Italian Cheese Set (for Two)

Taleggio / Gorgonzola / Burrata / Provolone
12 eur.

Bruschetti Set (for two)

Stracciatella / anchovies / San Daniele / speck
10 eur.

Fried crispy squids

Anchovy aioli small 8 eur. / large 12 eur.

Antipasto misto medio (for two)

Set of Italian snacks
10 eur.

Antipasto misto grande (for four)

Set of Italian snacks
24 eur.

Zuppe

Soups

Tuscan pumpkin and tomato soup

Eggplant / Mascarpone cheese

4 eur.

Creamy mussels soup

Speck ham / herbs and truffle oil

4 eur.

Tortellini Bolognese in broth

Dumplings with meat / poultry and vegetable broth

4 eur.

Insalate

Salad

Salad with fresh goat cheese

Grilled root vegetables / raspberry balm

8 eur.

Caesar salad with homemade anchovy aioli

Roman salad / ham chips

chicken 8 eur.

salmon 9 eur.

shrimps 10 eur.

Caprese salad with Burrata

Burrata cheese / dried tomatoes / beetroots

8 eur.

Pasta

Fresh pasta

Green spinach Stringoli pasta with Pesto

7 eur.

Spaghetti alla Carbonara

Cream / bacon / Pecorino cheese / eggs

9 eur.

Black Stringoli pasta with squids

Tomatoes / spicy 'Nduja

9 eur.

Short Garganelli pasta with chicken

4 cheese sauces / chicken fillet

10 eur.

Tagliolini with wild boar

Tomatoes / celery / wild boar ragù

10 eur.

Spaghetti alla Chitarra with rabbit

Cream / rabbit ragù

10 eur.

Lasagne with seafood

Bechamel sauce / Gran Moravia cheese

10 eur.

Spaghetti pasta with prawns

Cream sauce / dried tomatoes / spinach

12 eur.

Pasta Ripiena

Stuffed pasta

Green spinach tortelloni stuffed with cheese

Ricotta cheese / Sogliano Fossa cheese / goat cheese /
home made pesto sauce

9 eur.

Black Mezzaluna stuffed with fish

Sea bass / mackerel / sea pike / Parmigiano Reggiano /
Ricotta / pumpkin sauce

10 eur.

Fagotti with black truffles

Ricotta cheese / black truffles / Parmigiano Reggiano cheese /
Grana Padano cheese / 4 cheese sauce

11 eur.

Cappelli stuffed with wild mushrooms

Wild mushrooms / Ricotta, Grana Paddano and Parmigiano Reggiano
cheese cream sauce

10 eur.

Risotti

Rice

Risoto with Taleggio cheese and Speck ham

9 eur.

Risoto with wild mushrooms and truffles

11 eur.

Risoto alla Milanese with seafood

13 eur.

Piatti di Carne

Meat

Grilled chicken breast
Wild mushroom sauce / wild broccoli / portobello mushroom
10 eur.

Grilled pork ribs

Grilled root vegetables / fries
11 eur.

Grilled veal sausage

Potato gnocchi / wine sauce / crunchy onions
11 eur

Slow cooked beef

Potato puree / Chianti wine sauce / grilled carrots
12 eur.

Juicy duck breast

Wild broccoli / grilled parsnips / carrot purée / raspberry balm
14 eur.

Slow baked lamb's shank

Potato and truffle purée / red wine sauce
18 eur.

Grilled veal steak with bone

Tonnato sauce / grilled asparagus / potato puree
25 eur.

Beef steak

Crunchy onions / green pepper and truffle sauce / chips

200 gr. - 20 eur.

400 gr. - 38 eur.

Grilled lamb chops

Mint aioli / fries

200 gr. - 23 eur.

300 gr. - 29 eur.

Piatti di Pesce

Fish and Seafood

Mussels in creamy cider sauce

Cream sauce / cider / chips

10 eur.

Grilled squids

Herbal salsa / garlic balm / fries

11 eur.

Pan fried salmon fillet with shrimp sauce

Potato gnocchi / wild broccoli

12 eur.

Grilled shrimps

Spicy marinade / salsa sauce

13 eur.

Cacciucco Livornese seafood stew

14 eur.

Grilled tuna steak

Eggplant / olives / salsa sauce

18 eur.

Grilled octopus

Potato gnocchi / carrot muslin / chili peppers

19 eur.

Dolci
Desserts

Homemade Creme Caramel with cardamom
4 eur.

Set of Italian ice creams
4 eur.

Classic tiramisu with raspberries
5 eur.

Ice cream with peanut butter
5 eur.

Cheesecake with raspberries
5 eur.

