

## **Spring menù**

### **Appetizers**

Multigrain rye crostoni with dried tomatoes, buffalo mozzarella, Cetara anchovies and basil

Caprese with buffalo mozzarella

Mortadella Gran Riserva Favola with burrata and chopped Bronte pistachios

Parma ham

Bresaola with rocket and parmesan

Mixed cold cuts platter (raw Parma ham, Bresaola, Favola Gran Riserva mortadella, Piacenza bacon, salami)

Bretzel\*

French fries\*

Fried American sweet potatoes\*

### **First dishes**

Fresh paccheri with fresh cherry tomatoes, basil and burrata

Fresh spaghetti with cherry tomatoes, 'nduja, aubergines, caper powder and lightly smoked swordfish\* tartare

Risotto with asparagus, burrata cream and anchovy emulsion

### **Second dishes**

Coconut and lime salmon

Fresh baked salmon with coconut and lime cream, sprinkled with coconut and lime

Plated Chianina meat burger served with grilled vegetables

Plated Chianina meat burger served with french fries\* and salad

### New York Steak

Grilled beef steak of around 350 g surrounded by fried potatoes\*

Beef fillet in teriyaki sauce with sesame seeds, on a bed of sautéed spring onions

Grilled beef fillet served with baked potatoes and salad

Sliced chicken breast with mint-flavoured pea cream and crispy bacon

Smoked pork shank with baked potatoes

### Selection of Bavarian sausages

Haus Meraner frankfurters, Nuremberg sausage, classic Bratwurst

## Cold dishes and salads

### Caesar salad

Lattuga romana con petto di pollo ai ferri, cubetti di pane tostato, pomodorini, scaglie di grana e salsa yogurt

### Caesar salad

Romaine lettuce with grilled chicken breast, toasted bread cubes, cherry tomatoes, parmesan flakes and yogurt sauce

### Vegetarian cous cous

Cous cous with marinated courgettes, cherry tomatoes and robiola quenelle with mint

### Cous cous with swordfish

Bronte pistachio couscous with lightly smoked fish tartare, almonds, caper powder and oranges

### Nicoise salad

Salad with hard-boiled eggs, cherry tomatoes, Cetara anchovies, tuna and Taggiasca olives

### Crunchy salad

Fennel and songino salad with smoked salmon, almond fillets, ginger and pink pepper

## **Burger**

### **SottoSopra Burger**

Chianina meat burger, fresh focaccia bread with sesame seeds, fontina cheese, caramelized Tropea red onion, SottoSopra sauce, tomato and lettuce  
Served with fried potatoes\*

### **Black America**

Chianina meat hamburger with fresh charcoal black bread, double cheddar, tomato, lettuce, Jack Daniel's sauce and jalapeño  
Served with baked potatoes\*

### **The Notorius V.E.G.**

Legumes veg burger on fresh poppy seed bread, fried plantains, cranberry barbecue sauce, confit cherry tomatoes and sautéed spinach

## **Pizze**

**18**

Mozzarella, fresh asparagus and parmesan flakes

**103**

Tomato, mozzarella, cream, speck and chopped hazelnuts

**105**

White pizza with mozzarella, 'nduja semi-dry yellow tomato, burrata and basil

\*Dishes marked with (\*) are prepared with frozen or deep-frozen raw materials at origin. In compliance with European Union regulation 1169/2011 we point out the 14 main nutrients that are sources of allergies: milk, gluten, eggs, peanuts, sesame seeds, soy, nuts, celery, mustard, sulfur dioxide, lupins, molluscs, fish and shellfish. If these or other products cause you problems, please let our dining room staff know. In this case we will offer you an appropriate alternative solution. It is available to customers in the ingredient book.