

# LA POSTERIA

— CIBO E VINO —

Realizziamo in casa ogni piatto con materie prime d'eccellenza, con verdure fresche, carne e pesce rigorosamente selezionata da macellerie e pescherie del territorio.

# RUBÌTT (appetizers)

*-our take on tapas-*

<b>A selection of three Rubitts</b> .....	13
➤ Vitello tonnato with a twist of hazelnut	
➤ Lentils salad, parsley, pomegranate and red onion	
➤ Cured pork loin, capers, beetroot and pecorino cheese from Calabria	
➤ Chicken liver parfait and toasted bread	
➤ Foie gras with sweet corn and port jelly	
➤ Cream of Jerusalem artichokes with cod and hazelnuts	
➤ Creamed potato with chestnuts and slow cooked egg	
➤ Cardoons with "bagna càuda" sauce (anchovies, garlic, milk)	
➤ Puntarelle salad with anchovies from Cantabrian sea	
<b>White truffle Rubitt selection</b> .....	25
➤ Fassona tartare with white truffle	
➤ Seared venison Carpaccio with caramelized red onions, foie gras and white truffle	
➤ Creamed potato with chestnuts, slow cooked egg and white truffle	

## SALAMI AND CHEESE

Capriz cheese from Alto Adige .....	15
Goats cheese: Cognac and bread, Rye, pepper and carbon and matured.	
Cows cheese: Juniper gin, soft and herbs.	
Selection of traditional cheeses .....	12
Pecorino with nuts, toma from Gressoney, bastardo del Grappa, Roman pecorino, Moncenisio blue cheese, Gorgonzola goats cheese	
Salami from Busto Arsizio .....	12
Coppa, prosciutto crudo with mountain berries, mantovano, pepper pancetta, salami from prealpi, lardo with herbs	
Selection of both salami and cheese .....	15

## PRIMI

Acquerello risotto cooked in milk with sweetbreads .....	12.....	-
Fresh pasta sheets with beans and candied lemon .....	12.....	7
Small gnocchi with pike perch, chicory and pine nuts .....	12.....	7
Tagliatelle with wild boar and grapefruit zest .....	12.....	7
Tajarin with butter and white truffle .....	18.....	-
Paccheri with raw red prawns, potato and spicy bread with French parsley .....	12.....	7

## SECONDI

Braised beef cheek with radicchio .....	14.....	8
Tripe, porcini mushrooms and creamy polenta ....	14.....	8
Sauteed squid, potato cream and braised cherry tomatoes .....	16.....	9
Guinea fowl ballotine with herbs, artichokes paté, potato stuffed artichoke and white truffle .....	25.....	-
Cauliflower, almonds and ground coffee .....	12.....	7
Ombrina cooked with vanilla pods and served with a potato puree and green apples .....	16.....	9

## DESSERTS

Tiramisù.....	5
Warm apple, raisin and cinnamon strudel.....	5
Hot chocolate pudding with raspberries and custard.....	5
Persimmon carpaccio, honey jelly, amaretto biscuit and ricotta cream.....	5
Belle Helene.....	5

All of our products might have traces of the following allergens  
(Dir. Reg. CE 1169/2011):

Cereals with gluten, egg, soy and products from soy, Sesame seeds  
and products from sesame seeds, milk and products from milk  
(including lactose), Nuts (almonds, walnuts, hazelnuts and  
pistachio), Peanuts and products from peanuts, Sulfur dioxide and  
sulfites, Shellfish, Fish and products from fish, Mustard and  
products from mustard, Celery and products from celery.

For more information regarding allergenic content, please ask a  
member of staff.

For your protection and for hygienic reasons, homemade pasta,  
partially cooked meat, raw or partially cooked fish are fast-frozen  
and maintained according to the cold chain.