



*Casa  
Bleve*

# *Starters from tradition*

|  |              |
|--|--------------|
| <i>Casa Bleve's Whims .</i>  | <b>20,00</b> |
| <i>Roasted sweet pepper rolls with tuna, capers and anchovies cream<br/>Buffalo mozzarella cheese<br/>Raw zucchini flower rolls with cottage cheese and pistachios<br/>And more delicacies of the day...</i> |              |
| <i>Casa Bleve Mix.</i>   | <b>25,00</b> |
| <i>Cured meats, Buffalo Mozzarella cheese and confit cherry tomatoes.</i>  |              |
| <i>Burrata from Puglia with fruit compote</i>  | <b>18,00</b> |
| <i>Buffalo mozzarella cheese with confit cherry tomatoes.</i>  | <b>18,00</b> |
| <i>Culatello ham 30/36 months cured.</i>   | <b>22,00</b> |
| <i>Raw zucchini flower rolls<br/>with cottage cheese and pistachios.</i>   | <b>18,00</b> |
| <i>Fried zucchini flowers filled with Buffalo mozzarella<br/>and Cantabrian sea Anchovies</i>  | <b>18,00</b> |
| <i>Piedmont Fassona Beef Carpaccio<br/>with Parmesan cheese and rocket salad</i>   | <b>18,00</b> |

## *To start*

|  |              |
|--|--------------|
| <i>Catch of the day tartare.</i>   | <b>24,00</b> |
| <i>Catch of the day carpaccio<br/>with toasted pine nuts and mint .</i>      | <b>22,00</b> |
| <i>Prawns Catalan.</i>   | <b>22,00</b> |
| <i>Octopus and Broccoli salad (*)</i>  | <b>18,00</b> |
| <i>Squid and raw artichokes salad<br/>with Parmesan cheese chips (*)</i>     | <b>18,00</b> |
| <i>Cantabrian anchovies, served with craft butter and<br/>toasted bread.</i> | <b>22,00</b> |
| <i>Yellow fin tuna with Frigitelli sweet peppers julienne.</i>               | <b>20,00</b> |

## *Our pastas*

|  |              |
|--|--------------|
| <i>Cacio e Pepe</i><br><i>Tonnarelli pasta with Pecorino cheese and black pepper</i>   | <b>14,00</b> |
| <i>Amatriciana</i><br><i>Riquadro Verrigni Pasta, Casentino pork cheek bacon,<br/>lightly spicy tomato sauce and Pecorino cheese</i> | <b>16,00</b> |
| <i>Tagliolini pasta with lamb ragout,<br/>rosemary and Pecorino cheese</i>   | <b>18,00</b> |
| <i>Broad beans and chicory puree<br/>with crunchy bread slices</i>   | <b>16,00</b> |
| <i>Eggplant Parmigiana with Buffalo mozzarella cheese,<br/>tomato sauce and basil</i>  | <b>16,00</b> |
| <i>Tonnarelli pasta with octopus, Scamorza cheese<br/>and fresh cherry tomatoes sauce(*)</i>   | <b>18,00</b> |
| <i>Linguine pasta with crustaceans and fresh cherry tomato</i>   | <b>22,00</b> |
| <i>Pici pasta with minced scorpion fish<br/>and fresh cherry tomatoes sauce. (*)</i>   | <b>24,00</b> |
| <i>Spaghettoni Pasta with black garlic on tuna tartare</i>   | <b>22,00</b> |

# *Main Course*

|  |                     |
|--|---------------------|
| <i>Braised beef cheek marinated in Nebbiolo wine with potatoes puree and fry celery.</i> | <b>22,00</b>        |
| <i>Beef fillet tagliata with seasonal vegetables.</i>                                    | <b>26,00</b>        |
| <i>Piedmont Fassona beef tartare.</i>  | <b>22,00</b>        |
| <i>Lamb ribs with seasonal vegetables.</i>   | <b>24,00</b>        |
| <i>Cod fish with chick peas cream and rosemary.</i>                                      | <b>22,00</b>        |
| <i>Turbot fish slices with date tomatoes and raw zucchini flowers.</i>                   | <b>22,00</b>        |
| <i>Croaker fish with clams and fennels.</i>  | <b>24,00</b>        |
| <i>Amber jack slice with vegetables caponata and black olives.</i>                       | <b>24,00</b>        |
| <i>Grilled vegetables.</i>   | <b>12,00</b>        |
| <i>Side dishes and salads.</i>   | <b>8,00 / 12,00</b> |

# *Dessert*

*Seasonal fruits compote tart*

*Bronte pistachio nuts parfait with Gianduja sauce*

*Mrs Tina's custard with Sorrento lemons and berries*

*Tiramisu*

*Apples Tart Tatin with vanilla ice cream*

*Crème Brûlée*

*Cheesecake with red fruits*

*Bitter chocolate cake with fondant heart, with Buffalo milk and  
Madagascar pink pepper ice cream*

*Seasonal fruits cut*

**9,00**

# *Service*

|   |             |
|---|-------------|
| <i>Basket of bread.</i>                 | <b>3,00</b> |
| <i>Coffee Quarta "Miscela Barocco".</i> | <b>3,00</b> |
| <i>Mineral water.</i>                   | <b>3,00</b> |

*All meals may contain one or more allergens listed in Annex II (below) of Regulation (UE) 1169/2011. And therefore a record of the dishes with the details of the ingredients and allergens contained in them is available on request. Allergens are highlighted by the numbers.*

## **ANNEX II - REGULATION C.E. 1169/2011**

- 1. Cereals containing gluten (ie wheat, rye, barley, oats, spelled, kamut or their products and derivatives).*
- 2. Crustaceans and products based crustaceans.*
- 3. Eggs and egg products (including eggs of all the animal species oviparous).*
- 4. Fish and products based on fish*
- 5. Soybeans and soy products*
- 6. Milk and milk-based products (including lactose*
- 7. Nuts ie almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts (or Queensland nuts).*
- 8. Celery and celery-based products.*
- 9. Mustard and products containing mustard. sesame seeds and products based on sesame seeds.*
- 10. Sulfur dioxide and sulphites at concentrations of more than 10mg / kg or 10mg / l expressed in terms of the total SO<sub>2</sub> to be calculated for products as proposed ready for consumption.*
- 11. Lupin and products based on lupins.*
- 12. Molluscs and products based on molluscs*

### **PREVENTIVE HEALTH TREATMENT OF RAW OR PRACTICALLY RAW FISH**

*“to protect the health of the consumer, the fishery products administered raw or practically raw in this exercise (eg: raw, marinated, smoked), are subjected to rapid abatement of temperature for sanitary purposes , under the reg. ce 853/04 and the circular health ministry 17/02/2011 “.*

### **PREVENTIVE HEALTH TREATMENT OF RAW OR PRACTICALLY RAW FISH**

*“to protect the health of the consumer, the fishery products administered raw or practically raw in this exercise (eg: raw, marinated, smoked), are subjected to rapid abatement of temperature for sanitary purposes , under the reg. ce 853/04 and the circular health ministry 17/02/2011 “.*