



*Casa
Bleve*

Starters from tradition

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

To start

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

Our pastas

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

Main Course

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

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>	3,00
<i>Coffee Quarta "Miscela Barocco".</i>	3,00
<i>Mineral water.</i>	3,00

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 SO₂ 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 “.

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