

CUCINERIA

la *Mattonaia*
— IN S. AMBROGIO —

APETIZERS

FISH

Sardinian mussels sautéed with black pepper, ginger and lime

€13

Seafood crostini: creamed cod, tzaziki and smoked tuna, butter and anchovies, prawns and avocado cream

€14

Crispy octopus on potato pie and lemon scented cream

€15

MEAT

Tasting of cold cuts and cheeses combined with jams and crispy Schiacciatina bread

€14

Landfare crostini: chicken livers, dried tomatoes and nduja, black cabbage and bacon porcini mushrooms

€13

Beef carpaccio on mesticanza salad, fresh truffle flakes and rocket pesto

€15

VEGETARIAN

Seasonal vegetable flan on a Sienese pecorino ches fondue and toasted almonds

€12

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FIRST DISHES

FISH

Spaghetti with clams, confit cherry tomatoes and shrimp tartare

€18

Ravioli stuffed with prawns and lemon confit, Mediterranean lobster, bisque, zucchini and pistacchio cream

€18

Linguine with seafood, saffron mousse and mullet roe

€16

MEAT

Pici pasta with white ragout and fresh truffle flakes

€15

Guitar spaghetti cheese and pepper, black cabbage cream and crispy bacon

€14

Orecchiette with asparagus, sausage and chopped pistachios

€12

VEGETARIAN

Gnudi on gorgonzola cream and toasted hazelnuts

€12

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MAIN DISHES

FISH

Tuna steak sesame-crusted , caramelized onions and pistachio sauce
€22

Fried prawns, squid, anchovies, cod and gazpacho sauce
€20

Grilled octopus, prawns, tuna, squid, vegetables and light mayonnaise
€25

Sea bass, salmon and cod fishballs on tzaziki cream
€18

MEAT

Beef fillet, porcini mushrooms and Barbaresco demi glace sauce
€24

Sliced Scottona beef steak with artichokes & artichokes
€20

Filet of pork, honey reduction and truffled potato cream
€18

VEGETARIAN

Vegetable burger, buffalo stracciatella, dried tomatoes and mint oil
accompanied by potato chips

€16

CRUDITÈ

Tuna tartare, grapefruit gel, soy sauce and ink crostini
€17

Beef tartare, demi glace sauce and Jerusalem artichoke chips
€17

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SIDEDISHES

Fried artichokes

€7

Mixed fried vegetables

€7

French fries

€6

Roast potatoes

€6

Sautéed spinach

€6

Mix salad

€6

Caesar salad

€8

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PIZZA'S

CLASSICS

MARINARA	€6
tomato, garlic, basil and oregano	
MARGHERITA	€7
tomato, mozzarella fior di latte and basil	
MARGHERITA DOP	€9
tomato, buffalo mozzarella and basil	
BUFALINA	€10
tomato, buffalo mozzarella and ricotta rim	
NAPOLETANA	€9
tomato, anchovies, oregano, capers and mozzarella fiordilatte	
NAPOLI ANNI 60'	€9
mozzarella, tomato, sausage and rapini broccoli	
POMERIO	€8
tomato, eggplant, gorgonzola, onions and chilli	
VEGETARIANA	€9
tomato, zucchini, aubergines, mozzarella fiordilatte, basil and olives	
SANT'AMBROGIO	€10
tomato, buffalo mozzarella, zucchini and nduja	
GALATEO	€9
tomato, spicy salami and scamorza cheese	
EOLIE	€9
tomato, onion, smoked cheese, tuna and olives	

WHITES

3 FUMET	€9
smoked scamorza and buffalo mozzarella, smoked burrata and speck on the way out	
FRANCESCANI	€9
mozzarella fiordilatte, endive, cherry tomatoes, smoked burrata and oregano	
DEL SUD	€10
smoked buffalo mozzarella, dried tomatoes, burrata cheese and oregano	
VIOLA	€10
fiordilatte mozzarella, scamorza cheese, Treviso radicchio, Tropea onions and crispy bacon	

COVACCINI & CALZONI

COVACCINO BIANCO O ROSSO	€4
CAPRESE DOP	€9
tomato, buffalo out, cherry tomatoes, basil and oregano	
CALZONE	€11
tomato, courgettes, aubergines, mozzarella, raw ham	
Vegetables added	€1
Added cold cuts, buffalo mozzarella or burrata	€2