

Ontiga

RESTAURANT & CHAMPAGNE BAR

At the Cinema

5 courses by the chef, hand-crafted

€ 90

At the Theatre

7 courses by the chef, hand-crafted

€ 130

At the Opera

9 courses by the chef, hand-crafted

€ 150

Wine tasting pairing options available:

5 glasses: € 60

7 glasses: € 90

Starters

Savoy cabbage, cashews, caprino cheese

16 €



Tuna, ginger kimchi, anchovy sauce

22 €



Beef tartare, artichoke, Jerusalem artichoke

22 €



Pan-seared amberjack, its reduction, sea grape, crème fraîche

24 €



Pasta and rice

Pumpkin tortello, cocoa, truffle

24 €



Herb risotto with bitter greens, oysters, chinotto

24 €



Mediterranean-style ramen

22 €



Homemade cumin gnocchetti, crab, sour cream

26 €



Main courses

Pork belly, green apple, blackened onion

26 €



Beef, king oyster mushrooms, sweet potatoes

30 €



Salted codfish, black kale, kimizu, bagna cauda

26 €



Cauliflower, almonds, lemon

22 €

A final sweet note

Banana and Coca-Cola

14 €



Porcino mushroom, chocolate, chili pepper

15 €



Bread and olive oil

14 €



Ecstasy

15 €



Cover charge: € 4

Important Notice

If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverages do not contain the specific allergens.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.



Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (e.g. in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

** This product may be frozen*

*** Product is fresh and locally blast frozen*



RESTAURANT & CHAMPAGNE BAR

0 @) www.ortigarestaurant.it