

*Ontiga*

RESTAURANT & CHAMPAGNE BAR

### **At the Cinema**

5 free-form courses from the chef  
€ 100

### **At the Theatre**

7 free-form courses from the chef  
€ 140

### **At the Opera**

9 free-form courses from the chef  
€ 160

It is possible to combine the menus  
with guided wine tasting tours

5 glasses € 60

7 glasses € 90

9 glasses € 100

## Starters.

Eggplant, miso, babaganoush

€ 20



Tomato, mango, elderberry

€ 22



Bread, butter, anchovies

€ 22



Beef essence and purslane

€ 24 (truffle + € 10)



Ceviche of the catch of the day, fermented river chili,  
corn beard

€ 26



## Pasta and rice.

Acquerello rice, beet, ginger, lime, goat cheese, sea bass sashimi

€ 32



Spaghettoni, sea urchin, selvatic fennel, caviar

€ 34



Fresh pasta Bottone Nerano style, red prawn, cold shellfish broth

€ 26 (truffle + € 10)



Fresh pasta Candela filled of cod Genovese, mussels, basil pesto

€ 30 (truffle + € 10)



Chicken gyoza, Caesar sauce, burnt lettuce €28

(truffle + € 10)



## From the sea.

Salmon, ginger beer, escarole

€ 28



Tuna cutlet, peach chutney, fried leek, teriyaki sauce

€ 32



## Charcoal grilled meats.

Duck, apricot, coffee

€ 34



Herbed beef, hazelnut, potato

€ 32 (truffle + € 10)



## Vegetarian/ Vegan.

Grilled and bbq watermelon and chard

€ 26



## Desserts.

Banana and Coca-cola

€ 12



Bread and oil

€ 12



Pear, vanilla, provolone del monaco

€ 15



Strawberry, lemon, basil, balsamic vinegar

€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*



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  [www.ortigarestaurant.it](http://www.ortigarestaurant.it)