BEVACCO

DINNER MENU

ANTIPASTI

Carpaccio di Salmone 12
Cured salmon, grappa-marinated melon, avocado cream, horseradish yogurt sauce

Sformatino di Spinaci 10
Spinach flan, crispy egg yolk, Parmigiano Reggiano fonduta

Coniglio in Porchetta 14
Roasted rabbit filled with sausage, herbs and garlic, onion frittata, black olives, rosemary sauce

Cappesante 14
Sea scallops in black ink tempura, zucchine, coriander sauce

Bufalina 13
Buffalo mozzarella, prosciutto di Parma

Antipasto della Casa 12
Selection of cheeses and cured meats

INSALATE

Bevacco 8
Baby spinach, pear, gorgonzola, walnuts, lemon dressing

Insalatona 11
Romaine hearts, string beans, cherry tomatoes, corn, hearts of palm, Italian tuna, boiled egg, extra virgin olive oil

Siciliana 9
Radicchio, orange sections, pistacchi, fennel, olives, balsamic dressing

Mista 8
Mesclun, cherry tomatoes, fennel, house dressing

Rape Rosse 9
Beets, asparagi, melon, goat cheese, toasted pine nuts with vincotto dressing

Our beef, poultry & pork are
all-natural and free range.
We use organic milk and eggs.

PRIMI

Tagliolini Pomodoro 9
Homemade tagliolini with tomato and basil

Tagliatelle con Orata 14
Homemade tagliatelle, sea bream, cherry tomatoes olives, capers, basil

Bucatini Aglio & Olio 10
Crispy garlic, extra virgin olive oil, pecorino

Fettuccine alla Bolognese 13
Homemade fettuccine, Bolognese sauce

Pappardelle 15
Homemade pappardelle, white lamb ragu, asparagi, truffle oil

Zuppa di Zucca 10
Squash soup, orange, thyme

Zuppa di Razza con Maltagliati 13
Skate broth, saffron, ginger, broccoli, filet of skate, squid ink pasta

Gnocchi Ripieni 14
Homemade gnocchi ravioli filled with fresh mozzarella, cherry tomatoes and pesto

Ravioli di Aragosta 18
Homemade lobster ravioli, butter caviar sauce

SECONDI

Branzino 22
Potato crusted branzino, red pepper flan, sauteed spinach

Filetto di Manzo 24
Seared filet mignon, grilled polenta, radicchio, pine nuts, raisins, gorgonzola fonduta

Anatra 25
Roasted duck breast, pistacchio mashed potatoes, red onion marmellata, blueberry port reduction

Galletto al Mattone 23
Cornish game hen, roast potato, spinach, rosemary sauce

Vegetariana 18
Homemade gluten-free tomato gnocchi, asparagi flan, eggplant crocchetta, Parmigiano Reggiano fonduta

Saltimbocca 21
Pork tenderloin with prosciutto and sage, truffle mashed potatoes, grilled asparagi

Seppia 21
Grilled cuttlefish, marinated zucchini and mint, panzanella salad

Chef: Antonio Morichini

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