

# BISTROT LIGHT

FROM 12:00 PM TO 2:30 PM



## SELECTION OF LOCAL HAM AND CHEESES | 18


DRIED SALED DEER | SMOKED HAM | LOCAL SALAMI | DUCK BREAST |  
BLU 61 CHEESE | SALCIS PECORINO CHEESE | PIAVE STRAVECCHIO CHEESE |  
MARZAMÍNO CHEESE | BUFFALO TOMA CHEESE 7.10.12.



## LIGHT SALAD | 16

FRESH SALAD | RED CABBAGE | FENNEL |  
BIO EGGS MOZZARELLA CHICKPEAS | ORANGE 3.

## SPAGHETTONI WITH SENATORE CAPPELLI WHEAT gluten-free options

PESTO	7.8	15	
CARBONARA WITH PORK CHEEK AND ORGANIC EGGS	1.3.7.12	15	
BOLOGNESE SAUCE SLOWLY COOKED FOR 24 HOURS	1.6.9	15	
TOMATOES   BURRATA MOZZARELLA   BASIL	1.7	14	

## SLOW-COOKED CHICKEN STEAK | 14

## BEEF FILET STEAK | 22

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## HOME MADE FRENCH FRIES | 5

## GRILLED VEGETABLES | 7

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## CHIANINA HAMBURGER | COSTA BUTCHER | 20

SALAD | TOMATO | MORLACCO CHEESE | CRUNCHY SPECK |  
PORCINI MUSHROOMS 1.7.12

## VEGGY BURGER | 18

HERB AND WALNUT BREAD | SALAD | SUN-DRIED TOMATO |  
VIOLET CABBAGE | STRACCIATELLA CHEESE | PESTO 1.7.8

## CLUB SANDWICH | 18

SALAD | TOMATO | CHEESE | ORGANIC EGG | BACON | TURKEY |  
HOMEMADE PINK SAUCE 1.3.7.12



## VEGGY CLUB SANDWICH | 18

SALAD | TOMATO | CHEESE | GRILLED VEGETABLES | ORGANIC EGG  
HOMEMADE PINK SAUCE 1.3.7.12

In case of allergy or intolerance we can suggest you a preparation that suits your needs.

Please note: some dishes may be prepared with frozen ingredients depending on the season and usage.

# BISTROT UNCONVENTIONAL

FROM 7:00 P.M. TO 09:30 P.M.



## SELECTION OF LOCAL HAM AND CHEESES | 18

DRIED SALED DEER | SMOKED HAM | LOCAL SALAMI | DUCK BREAST |  
BLU 61 CHEESE | SALCIS PECORINO CHEESE | PIAVE STRAVECCHIO CHEESE |  
MARZAMÍNO CHEESE | BUFFALO TOMA CHEESE 7.10.12.



## VENISON TARTARE | 18

PECORINO CRUMBLE | HERB ZABAIONE | FROZEN CELERY 3.9.10



## SMOKED TROUT | 18

LEMON AND PEPPER CAVIAR | FENNEL YOGURT | POMELO | APPLE 4.7

## PHYLLO CRISP

CHICKPEA HUMMUS | PORCINI MUSHROOMS |  
FERMENTED BEETROOT CACAO GRUE 1. | 13  

## BLACK CANDY

PORCINI MUSHROOMS | ALPINE RICOTTA CHEESE | TRUFFLE |  
HAY BROTH 1.7 | 18 

## CANEDERLO

PUMPKIN | MORLACCO CHEESE AND LAVENDER KMO |  
PURPLE CABBAGE 1.3.7 | 16 

## BARLEY SOUP

ALMOND MILK | TURMERIC CARROT | SAVOY CABBAGE LEAF | CUMIN 1.8 | 15  



## BLACK CORN GNOCCO

DOLOMITES SAFFRON | WILD CHICORY | VANILLA |  
SEMI-DRIED TOMATO | PINE NUTS 6.8 | 15  



## BEEF TATAKI | 25

TOPINAMBUR CHIPS | TERIAKI | CARDONCELLO 11.



## ARCTIC CHAR | 25

PEA | FRIED LEEK | VEGETABLE RIBBON 4.



## RABBIT | 23

SLOW-BRAISED RABBIT LEG | CARROT AND POTATO PURÉE |  
TART CRANBERRY 12.

## CECINA

ARTICHOKE HEARTS IN TEMPURA | CHESTNUT | RAVELLI |  
TURMERIC MAYONNAISE | CARASAU BREAD 1.6 | 16  

In case of allergies or intolerances, our staff can suggest suitable preparations for every need.

N.B.: Some dishes may be prepared with frozen products depending on the season and usage.