AI PIE DEL PONTE
WINTER MENU

STARTER*

Raw, dressed “puntarelle” chicory and Spanish anchovies

Mixed mushrooms, butter, cheese and herbs

Mixed salad of raw vegetables

Mixed salad with fennel, orange and onion

Venezia: creamed salt cod, Vicenza-style salt cod,
marinated sweet-and-sour sardines

Selection of cured meats or cheeses, or a mix of both,
made by small artisan producers

Seared mortadella and delicacies

PASTA*

Egg pasta with cream, sausage, cheese and Italian saffron

Egg pasta or gnocchi with mixed mushrooms

Egg pasta or gnocchi with local artichokes and scallops

Stuffed egg pasta with red prawns and mixed mushrooms

Pasta with sheep’s cheese and black pepper sauce

Pasta with clams and herbs

Pasta with squid and squid ink

MAIN COURSES*

Seared octopus tentacle

Calamari and artichokes

Roast rabbit and vegetables

Braised veal cheek and vegetables

Donkey stew with vegetables

Sous-vide cooked chicken breast with vegetables

Roast lamb with vegetables

Sous-vide cooked pork ribs and vegetables

DESSERT

Dessert of the day

* If a fresh ingredient is unavailable, a frozen one will be used instead.