

SIDE DISHES

<i>Mixed salad</i>	€ 6
<i>Roasted Potatoes</i>	€ 6
<i>Sautéed Chard</i>	€ 6

DESSERTS

<i>Cheesecake with “cantuccio” biscuits with tomato preserves and grappa</i>	€ 8
<i>Chocolate soufflé with salted caramel ice cream</i>	€ 10
<i>Selection of Parmesan Cheeses (aged 24,36,40 months) with balsamic vinegars (12,17, 20 y.o)</i>	€ 14
<i>Chickpea meringue kisses, cayenne pepper raspberry and chocolate fondue</i>	€ 8
<i>Semifreddo made with ricotta and olive oil, pistachio biscuits and candied oranges</i>	€ 8

*In some foods there may be allergens. Therefore, if
you have allergies or intolerances, please ask our
Staff for information and consult the Allergy Table.
EU Reg. 1169/2011*

*According to the availability of the market, some
products could be frozen at the origin or felled.*

<i>Cover charge</i>	€ 2,50
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STARTERS

“Panzanella” with tomato and basil’s granita	€ 10
Pigeon in two different cooking, foie gras and spicy raspberry white chocolate	€ 14
Beef Fillet Tartare, smoked Jerusalem artichokes and Cetara anchovies	€ 16
Roasted Octopus with celeriac cream and dried tomatos	€ 14
Raw fish and shellfish Platter	€ 25

FIRST COURSES

Maltagliati cheese and pepper with cream broccoli	€ 15
Risotto “Acquerello” with duck and orange and licorice ice cream	€ 16
“Tagliatelle alla chitarra” with cinta senese and juniper	€ 16
Cappelletti with veal cheeks and Pienza pecorino cheese fondue	€ 18
Tagliolini with cocoa, anchovy, mint with red tuna bottarga “Special Selection”	€ 18
Dehydrated porcini gnocchi with Mazara’s red shrimp and Basil	€ 18
“All our pasta is made with love by our Chef’s hands” Chef - Nestil Prioni	

SECOND COURSES

Lamb in pistachios crust with chard and coffee sauce	€ 24
Beef fillett with black truffle	€ 25
Citrus seabuss with cuttlefish coal and fresh peppers	€ 25
Grilled tuna in roast veal cream, soy and seaweed	€ 24
Cream of roasted veal “Pappa al Pomodoro” with Parmigiano Reggiano flan and truffle wafer	€ 20
Chianina Florentine Steak with red roasted potatoes	€ 80

WINE LIST

Sparkling Wines - 75 cl.

• Jeio “Colmei” Prosecco Superiore Docg, Bisol	6	28
• Ferrari “Perlè Millesimato 2010”, Ferrari		40
• Ferrari “Maximum Rosè”, Ferrari		38
• Giulio Ferrari Riserva Millesimato 2006, Ferrari		100
• Champagne “Brut”, Laurent-Perrier		65
• Champagne “Oeil de Perdrix”, Jean Vesselle		75
• Champagne “Cuvèe Rosè”, Laurent-Perrier		80
• Champagne “Cuvèe Ultra Brut”, Laurent-Perrier		75
• Champagne “Blanc De Blancs”, Ruinart		160
• Champagne “Brut Vintage 2006”, Dom Perignon		225
• Champagne “Grande Cuvèe”, Krug		250

White Wines - 75 cl.

• Pinot Grigio, Jermann	8	38
• Pinot Bianco “Hofstatt”, Kellerei Kurtatsch	7	35
• “Moscato Giallo” Kellerei Kurtatsch	7	35
• “Etna Bianco”, Graci		37
• “Vinnæ Ribolla Gialla”, Jermann		40
• “Giallo D’Arles” Greco di Tufo, Quintodecimo		55
• “W... Dreams... ..”, Jermann		60
• “Tunina Vintage”, Jermann		60

Rosé Wine - 75 cl.

• “Rosato Le Fonti” Fattoria Le Fonti	6	28
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Red Wines - 75 cl.

• Chianti Classico “Le Fonti”, Fattoria Le Fonti	6	28
• Chianti Classico Riserva, Tenuta La Novella		40
• “Ruit Hora”, Caccia Al Piano	7	35
• “Castellaccio”, Villa Montepaldi	9	45
• “Piano del Sarti”, Tenuta La Novella		60
• “Brunello Di Montalcino Col D’Orcia”, Col D’Orcia		65
• “Le Serre Nuove Dell’Ornellaia” Tenuta Dell’Ornellaia		80
• “Ornellaia Bolgheri Superiore” Tenuta Dell’Ornellaia		250
• Barolo Sarmassa “Vigna Merenda”, Scarzello		80
• Amarone Della Valpolicella Classico		
• “Vigneto Sant’Urbano”, Speri Viticoltori		80

COCKTAIL LIST

10

<i>Americano</i> (red vermouth, campari, soda)
<i>Bellini</i> (peach, sparkling white wine)
<i>Bloody Mary</i> (vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco)
<i>Campari Orange</i> (campari, orange juice)
<i>Caipirina</i> (cachaça, lime, sugar)
<i>Caipiroska</i> (vodka, lime, sugar)
<i>Cuba Libre</i> (rum, cola, lime)
<i>Daiquiri</i> (white rum, lime, sugar syrup)
<i>French Connection</i> (cognac, amaretto)
<i>Gin Tonic</i> (Gordon’s gin, tonic, lemon)
<i>Ginmule</i> (gin, ginger, lime, cucumber, ginger beer, brown sugar)
<i>Godfather</i> (Scotch whisky, amaretto)
<i>Hugo</i> (sciropo di fiori di sambuco, mint, sparkling white wine, soda)
<i>Irish Coffee</i> (whiskey, coffee, cream, sugar)
<i>Long Island</i> (vodka, tequila, white rum, cointreau, gin, lime, cola, sugar syrup)
<i>Manhattan</i> (rye whiskey, sweet vermouth, angostura bitters)
<i>Margarita</i> (tequila bianco, cointreau, lime, salt)
<i>Martini Dry</i> (gin, dry vermouth, olive)
<i>Mojito</i> (white rum, mint, lime, sugar, soda)
<i>Moscow Mule</i> (vodka, ginger beer, lime)
<i>Negroni</i> (campari, red vermouth, gin, orange)
<i>Pina Colada</i> (white rum, coconut milk, pineapple juice)
<i>Pink Mojito</i> (white rum, lime, strawberry, mint)
<i>Rum Cooler</i> (white rum, ginger ale, orange, lime, ginger)
<i>Spritz</i> (aperol, sparkling white wine, soda)
<i>Tequila Sunrise</i> (tequila, orange juice, grenadine)
<i>White Russian</i> (Vodka, Coffee Liqueur, Cream)
<i>Whiskey Sour</i> (bourbon, lemon, sugar syrup, egg)

COCKTAIL Non-Alcoholic

8

<i>Carribbean</i> (pesca, banana, schweppes lemon)
<i>Virgin Mojito</i> (lime, menta, zucchero, ginger ale)

SPIRITS

(We recommend asking the staff about our wide selection of Spirits)
Rum Selection / Whisky Single Malt Selection / Whiskey / Cognac / Armagnac / Brandy / Grappa Selection

SOFT DRINK

Coca cola / Sprile / Fanta / Coca Light / Fruit juice	5
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BEERS (bottles) Moretti, Dolomiti, Corona

5

MINERAL WATER Bottle lt 0,75

3

LIQUORS Amaro 4 / Limoncello 4 / Baileys 6

COFFEE BAR

<i>Espresso Lungo macchiato</i>	2
<i>Corretto, Americano, Cappuccino</i>	3
<i>Caffè shakerato</i>	5
<i>The (green, black)</i>	3