

Panorama Restaurant Menù



Appetizers

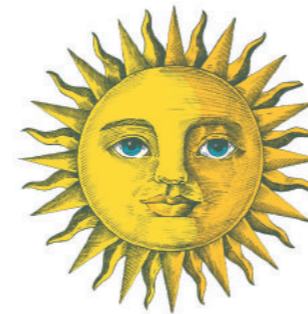
Terrine of chicken liver, caramelized onion
Confit Plums, and Pepper Crumble (3,4,7,10) €16

Buckwheat Salad,
Pistachio Pesto and Tomato variation (7,13) €16

Fried Shrimp, served with
Homemade Mayonnaise,
Passion Fruit Mayonnaise (1,2,3,) €17

Cold Smoked Beef Tartare
with Jerusalem artichokes ,
Anchovies and Jerusalem artichokes (4,7) €18

Fish Tartare or Carpaccio
according to the Chef's inspiration (4) €18



First courses

Homemade Pappardella with Beef Ragout (1,3,9,12) €16

Spaghettone "Martelli", Mussels, Clams and Ginger (1,7,14) €18

Risotto with Puttanesca and Sauteed Squid (7,9,14) €18

Artisanal Semolina Cavatelli
with Seitan and Chilli Pepper (1,7,9) €16

Cappelletti of Beef Cheek, Cream of Cocoa Bread
with Green Sauce (1,3,4,7,9) €19



Main courses

Rolls of Seasonal Vegetables
cream of Pappa al Pomodoro flavored with Truffle Oil (1,9) €24

Guinea fowl in porchetta, Speck and Pear,
smoked Provola cheese and Valerian (7) €26

Codfish in oil, citrus potato mousse,
Yoghurt and Licorice and Spinach (4,7) €26

Sea Bass Thyme and Mint, Tomato water and "Friggitello" pepper (4) €28

Beef Fillet in Red Wine and Honey
with Caramelized Purple Cabbage (1,12) €29

Cover charge 3

