

RISTORANTE LA ROTONDA



AMARE È MANGIARE INSIEME

ANTIPASTI

Platter of cold cuts	14€
Cheese selections (7)	15€
Parma ham with Burrata cheese (7)	13€
Leek pie with Castelmagno Cheese (1,3,7,9)	10€
Salmon trout with vegetable "in carpione" and focaccia bread (1,4,12)	12€
Chicken breast stuffed with radicchio, zola cheese and bacon on a celeriac cream. (7,10)	12€
Breaded pumpkin with dried tomatoes and Provola cheese on a zucchini cream. (1,3,7)	10€

PRIMI PIATTI

Cream of red beans with breaded prawns (1,2,3)	13€
Paccheri pasta with datterini tomatoes, olivs and basil (1)	10€
Tagliatelle pasta with mushrooms and mint (1,6,12)	12€
Potato gnocchi with meat sauce (1,3,7,9,12)	12€
Squid ink Trenette pasta on a prawn cream (1,2)	15€
Carnaroli rice creamed with Prosecco and grated oyster (7,12,14)	16€
Rigatoni pasta with tomato and basil (1)	8€
Saffron risotto with ossobuco (7,9,12)	18€

SECONDI PIATTI

Grilled Salmon with grilled vegetables (4)	20€
Rabbit "alla cacciatora" with focaccia bread (1,9,12)	18€
Veal cutlet with potatoes (3,7,9,12)	18€
Breaded Veal loin with rucola and tomatoes (1,3)	25€
Scottona meat with potatoes	26€
Buffalo Entrecotes with stew cabbage and pear glacè (9,12)	20€
Chicken paillard with french fries* (1)	13€
Braised scottona meat with polenta (9,12)	20€

CONTORNI

French fries* (1,5)	4€
Roast potatoes	4€
Mixed salad	4€
Grilled vegetables	4€

INSALATONE

Chicken Caesar salad (1,3,4,9)	12€
Mixed salad with fennel, rucola, salmon with a yogurt sauce (4,7)	15€

DOLCI

Cheesecake with chocolate and orange(1,7,8)	6€
Piece of Sant'Andrea cake with chocolate and yogurt cream (4,7)	7€
persimmon mousse with cream and amaretto crumble (7)	6€
Pistacchio tiramisù (1,3,7,8)	5€
Lemon sorbet(1,12)	4€
Fruit salad	4€
Ice creams (Chocolate, cream, lemon, Strawberry, pistacchio, hazelnut) (1,3,6,7,8)	2€

RISTORANTE LA ROTONDA: PIZZERIA

STASERA TI PREPARO LA PIZZA È UNO DEI MODI DI DIRE "TI AMO" CHE PREFERISCO.

PIZZE CLASSICHE

Margherita (1,7,12) San Marzano DOP Tomato, Mozzarella, basil, evo oil	8€
Marinara (1,12) San Marzano DOP Tomato, oregano, garlic, basil, evo oil	7€
Bufalina (1,7,12) Piennolo cherry tomato, buffalo mozzarella, basil, evo oil	12€
Capricciosa (1,7,12) San Marzano DOP Tomato, napolitan salami, ham, mushrooms, artichokes, black olives, mozzarella, basil, evo oil	12€
Diavola (1,7,12) San Marzano DOP tomato, spicy salami, mozzarella, basil, evo oil	10€

4 Formaggi (1,7,12)	12€
Smoked Provola, gorgonzola, emmental, cottage cheese, basil e evo oil	
Santino (1,7,12)	12€
Pomodoro San Marzano DOP, ham, mozzarella, basil e evo oil	
Carrettiera (1,7,12)	13€
napolitan friarielli, sausage, Smoked provola, basil, evo oil	
Ortolana (1,7,12)	12€
Fried aubergine, peppers, courgettes, napolitan friarielli, smoked provola, basil, evo oil	
4 Stagioni (1,7,12)	12€
San Marzano DOP tomato, mozzarella, ham, artichokes, Mushrooms Champignon, olives, basil, evo oil	
Napoli (1,7,4,12)	11€
San Marzano DOP tomato, mozzarella, anchovies, oregan, basil e evo oil	
Puttanesca (1,4,7,12)	11€
Corbara cherry tomato, capers, olives, smoked provola, anchovies, oregan, basil evo oil	
Calzone al forno (1,7,12)	12€
Cottage cheese, San Marzano DOP tomato, Napolitan salami, mozzarella, basil, evo oil	

PIZZE GOURMET

Just Pizza (1,7,8,12) Pistachios cream, buffalo mozzarella, mortadella, pistachio grain, basil, evo oil	15€
Siciliana (1,7,12) San Marzano DOP tomato, fried aubergine, smoked provola, basil, evo oil	14€
Tutto a crudo (1,7,12) Rocket salad, tomato, Parma ham, buffalo mozzarella, basil e evo oil	15€
Zio Beppe (1,7,12) Corbara tomato, buffalo mozzarella, culatello ,basil, evo oil	16€
Cuore Stellato (1,7,12) Zucchini cream, bacon, mozzarella, provolone del Monaco cheese, basil, evo oil	14€
Nerano (1,7,12) Zucchini cream, fried zucchini, mozzarella, basil, evo oil	14€
Lasagna (1,7,12) San Marzano DOP tomato, napolitan salami, ham, pepper, mozzarella, cottage cheese, basil, evo oil	15€
Datterina (1,7,12) Corbara tomato, yellow plum tomato, buffalo mozzarella, basil, evo oil	14€
Alice nel paese delle meraviglie (1,7,12) Yellow plum tomato, bacon, smoked provola, provolone del Monaco, basil, evo oil	15€
Il Frate (1,7,12) Artichokes, lardo di Colonnata, buffalo mozzarella, pecorino cheese, basil, evo oil	15€
La Giovanna (1,7,8,12) Pistacchio cream, yellow plum tomatoes, buffalo mozzarella, basil, evo oil	15€

BEVANDE

Mineral water natural and sparkling 0.75 CL	2.50€
Coffee	1.50€
Drinks (coca cola, coca cola zero, fanta, lemonsoda, te al limone)	3.50€
Beck's 33CL	5€
Poretti 4 luppoli lager 33CL	5€
Poretti 5 luppoli doppio malto 33CL	5€
Poretti 6 luppoli rossa 33CL	5€
Analcoholic beer 33CL	5€
Ichnusa non filtrata 50cl	7€
Franziskaner weizen 50CL	7€
Birra Messina cristalli di sale 50 cl	7€
Draft Beer 0.20	3€
Draft beer 0.40	5.50€
Prosecco Glass	4.50€
Trebbiano bianco glass	4€
Chardonnay Bianco glass	4.50€
Merlot glass	4.50€
Rosato del salento glass	4€

SPUMANTI

Cuvée Lounge Brut

Veneto - Azienda Astoria

19€

Prosecco Treviso Millesimato (Glera) Doc

Veneto - Azienda Astoria

23€

Vino Spumante Rosè Extra-Dry

Toscana - Azienda Ruffino

24€

Franciacorta Brut DOCG (Chardonnay, Pinot Nero, Pinot Bianco)

Lombardia - Azienda Elisabetta Abrami

37€

Franciacorta Cuvée Prestige (Chardonnay, Pinot Nero, Pinot Bianco)

Lombardia - Azienda Ca' Del Bosco

60€

Franciacorta DOCG Cuvée Alma Brut (Chardonnay, Pinot Nero, Pinot Bianco)

Lombardia - Azienda Bellavista

60€

Ferrari Rosé DOC (Chardonnay, Pinot Nero)

Trentino Alto Adige - F.lli Lunelli

40€

Champagne Brut Reserve DOC (Chardonnay, Pinot Meunier)

Francia - Monthuys Père e Fils

60€

Champagne Brut Réserve (Chardonnay, Pinot Meunier, Pinot Noir)

Francia - Billecart-Salmon s.a

68€

Champagne Roederer (Pinot Noir, Chardonnay, Pinot Meunier)

Francia - Louis Roederer

75€

VINI BIANCHI

Blangè (Arneis) Langhe DOC Piemonte - Azienda Ceretto	30€
Chardonnay delle Venezie IGT Veneto - TerrediRai	20€
Ribolla Gialla Colli Orientali Friuli DOC Friuli Venezia Giulia - Azienda Ca Tullio	26€
Traminer Aromatico Friuli Aquileia DOC Friuli Venezia Giulia - Azienda Ca Tullio	26€
Pinot Grigio delle Venezie Veneto - Terre di Rai	21€
Verdicchio dei Castelli Di Jesi DOC Marche - Fattoria Lucesole	21€
Trebbiano d'Abruzzo "Adrio" DOC Abruzzo - Orlandi Contucci Ponno	21€
Est! Est!! Est!!! Di Montefiascone Lazio - Azienda Falesco	26€
Falanghina del Sannio DOC Campania- Cantine De Palma	21€
Oniris Bianco Terre Siciliane Sicilia - Azienda Duca di Salaparuta	23€
Grecanico IGT Sicilia - Azienda Verga	18€
Vermentino di Sardegna "Tyrso" Sardegna - Azienda Contini	24€

VINI ROSATI

Chiaretto Biologico Valtenesi DOC Lombardia - Azienda Pratello	24€
Rosato Castel del Monte Puglia - Cantina Rivera	20€
Rosato Del Salento Puglia- Azienda Verga	18€

VINI ROSSI

Barbera DOC Piemonte - Azienda Verga	18€
Albarossa (Nebibolo, Barbera) Monferrato DOC Piemonte- Azienda Dezzani	21€
Rosso di Valtellina DOC Lombardi - Azienda Plozza	23€
Clamore IGT (Cabernet, Marzemino, Merlot) Veneto - Astoria	20€
Merlot DOC Venezia Veneto - Astoria	22€
Pinot Nero delle Venezie IGT Veneto - Astoria	23€
Cabernet Sauvignon delle Venezie IGT Veneto - TerredeiRai	21€
"Vetusto Rosso" (Sangiovese) Colli di Luni DOC Liguria - Cantina Lunae	21€
Lambrusco "Otello" IGT Emilia Romagna - Cantina Ceci	22€
Amarone della Valpolicella DOC Veneto - Azienda Adalia	65€
Chianti Classico DOCG Toscana - Il Piccolo Borgo	26€
Montepulciano d'Abruzzo DOC Abruzzo - Orlandi Contucci Ponno	22€
Taurasi DOCG Campania - Azienda Dodiciettari	45€
Salice Salentino (Negramaro e Malvasia Nera) DOC Puglia - Rivera	23€
Nero d' Avola Terre Siciliane IGP Sicilia - Caruso e Minini	21€
Cannonau di Sardegna DOC Sardegna - Azienda Contini	25€

ALLERGENS LIST

- 1 Cereals containing gluten
- 2 Crustaceans and products based on shellfish
- 3 Eggs and by-products
- 4 Fish and products based on fish
- 5 Peanuts and peanut-based products
- 6 Soy and soy-based products
- 7 Milk and dairy products (lactose included)
- 8 Fruits in shell, i.e. almonds, hazelnuts, walnuts
- 9 Celery and products based on celery
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame seeds-based products
- 12 Sulphur dioxide and sulphites
- 13 Lupine and lupine-based products
- 14 Molluscs and products based on molluscs