MENU A LA CARTE

Appetizers
Mi cuit salmon, baby artichoke, pumpkin mousseline and radishes 17
Beef tartar, crispy egg yolk, pecorino and hazelnuts 19
Egg cooked at low temperature, black kale, truffel and crispy bread 15

First courses
Potato ravioli, creamy stockfish and mammole artichokes 16
Tagliolini with lobster, cardoons and confit cherry tomatoes 19
“Schlutzkrapfen” filled with ricotta and spinach, farmer’s butter and parmesan 14
Spagheti alla Chitarra, tomato compote and basil 14
Cauliflower cream, prawn from Mazara del Vallo and sepia crumble 14

Main courses
Calf's liver Venetian style, potato mash and glazed apple from South Tyrol 23
Beef filet in parmesan crust, “Kartoffelplatlen” and Savoy cabbage 31
Baby monkfish au gratin Mediterranean style 27

Desserts
Sicilian pistachio tree from Bronte 11
Black truffle, chocolate mousse and mango 12
Crêpe suzette and fresh creamed vanilla ice cream 13
Refreshing sorbet at your choice 3,50
„Degust“ cheese selection from the trolley with mustard and chutney 16

Lunch cover charge € 1; dinner cover charge € 2,50
Opening hours: Monday to Saturday 12.00 p.m. – 2.30 p.m. and 7.00 p.m. – 10.30 p.m.
Table reservations: T. +39 0471 311000, restaurant@laurin.it