

MENU A LA CARTE

Euro

Appetizers

Local beef tartar, burrata, pistachios from Bronte and Scorzone truffle	19
Tuna battuta, avocado, mango and sesam	17
Octopus carpaccio and asparagus salad	13
Organic egg, asparagus cream and farmer's cress	12

First courses

Nettle risotto and venison carpaccio	15
Brokkoli cream and crispy speck	10
Egg tagliolini, lobster and green asparagus	22
Spaghetti alla Chitarra and tomato compote	13

Main courses

Asparagus Bolzano style	19
Veal filet in a chives crust, organic carrot cream and wild radicchio	23
Salmon tranche, potato-wild garlic stock and fish roe	22
Lightly roasted scallop, mint scented zucchini and candied cherry tomatoes	24

Desserts

Mascarpone and amaretti cream	9
Strawberry scented crème bavaoise	9
Asparagus scented crème brûlée and redcurrant	10

Lunch cover charge € 1,00, dinner cover charge € 2,50

Opening hours: Monday to Saturday 12.00 p.m. - 2.00 pm & 7.00 p.m. - 9.30 p.m.

Table reservations: T. +39 0471 311000, restaurant@laurin.it