

MENU A LA CARTE

Euro

Appetizers

Drunk octopus, duet of chickpeas, savory, sea asparagus and carasau bread	15
Crudités of marinated violet prawn from Mazara del Vallo, yuzu, sea lettuce and almonds	23
Sautéed mushrooms, white onion, blueberries, garlic and und parsley	13
Egg cooked at 65°, truffle, potato cream and pecorino di Grotta	14
Beef tatar, beetroot, liquorice and swedish crispbread	19
Il guazzabuglio del contadino: tomato, burrata, peach, cucumber, avocado	12

First courses

Fusilli "alla norma" and salted ricotta	15
Spaghetti with venus clams in shellfish stock	14
Lemon tagliolini, scampi from Andria, bisque made of shellfish and snow peas	18
Small anchovy ravioli, roasted musk octopus and buttermilk	14
Ravioli filled with baked guinea fowl, nuts, catalogna salad and celeriac	15
Egg tagliatelle and black summer truffle	19
Spaghetti alla Chitarra, tomato compote and basil	13

Main meat courses

Beef entrecôte in a crust of hazelnuts from Piedmont, chanterelles and wild salad	29
Roasted saddle of venison, guanciale, macaron made of cream cheese, buckwheat ribel and raspberries	29
Chops of „Duroc“ pig, cabbage turnip, summer truffle and mashed potatoes	28

Main fish courses

Line caught sea-bass cooked in a salt crust, olive oil mayonnaise and orange-fennel salad	
Sicilian style (for 2 people)	(per person) 38
Mixed grilled noble fishes, vegetables from the wok and „fregola sarda“	32
Scallops in a taggiasca-olives crust, local tomato cocktail and crispy baguette	29

Desserts

Sweet caprese - cream of buffalo ricotta, strawberry-tomato H2O and basil oil sorbet	12
Coffee bavaroise, Amalfi heart and roasted peanuts	12
Cocoa sorbet and rhubarb-raspberry trilogy	9,50
Crêpe suzette and fresh creamed vanilla ice cream	12,50
Refreshing sorbet at your choice	2,50
„Degust“ cheese selection from the trolley with mustard and chutney	14,50

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. ;
Sunday 7.00 p.m. – 10.30 p.m.

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