

SÌ

STREETALIAN FOOD

IL GUSTO, LA MEMORIA

# STREETALIAN FOOD

## VENETO

### BACCALA MANTECATO SÌ

with crunchy polenta of Biancoperla corn 🌽

EURO 12,00

### POLLO “LATTE E MIELE” FRITTO

patented by De Marchi-Littamé-Scudellaro dressed in a yogurt sauce

EURO 14,00

### “SAOR”

fried Scampi and fried shrimps with saor onion, raisins and “Pahontu” pine nuts with vinegar

*Saor is a bitter-sweet Venetian sauce dating back to the 1300, cited also by Carlo Goldoni in “le Donne de casa soa”. Used by the sailors to preserve the poor fish brought in travels and it was made up by onion and vinegar, used in layers on top of the sardines, and other sea food*

EURO 16,00

## EMILIA ROMAGNA

### PINZINI FERRARESI

fried gnocchi of Ferrara, with a side of prosciutto crudo of Parma DOP 36 months and burrata sauce

EURO 14,00

## LOMBARDIA

### POLPETTE BIO

fried beef meatballs of “Pantano” with a side of stracciatella, chili pepper gel and dill

EURO 12,00

## PIEMONTE

### TARTARA E TARTUFO

beef tartare of “Pantano” 150g with black truffle, foam of Parmigiano Reggiano DOP and hazelnut accompanied by calf marrow

EURO 25,00

## TOSCANA

### LAMPREDOTTO

focaccia of Ezio Marinato stuffed with lampredotto

EURO 12,00

### ROSTICCIANA

pork ribs cooked on the grill and after at low temperature with bbq sauce

EURO 12,00

## LAZIO

### CARCIOFI ALLA GIUDIA

fried artichokes served with ricotta foam and mint dust

EURO 12,00

### FRITTURA DI PESCE

totani (squid), sardines, langoustine, shrimp, mazzancolle and small tempura vegetables with lemon essence

EURO 20,00

## LIGURIA

### FRISCEU

cod fillets in batter with squid ink, thyme potato cream and citrus mayonnaise

EURO 16,00

## CAMPANIA

### PIZZA FRITTA ALLA NORMA

stuffed with tomato, basil, provolone and pepper

EURO 12,00

### PIZZA IN PALA "REGINA MARGHERITA"

leavened at least 36 hours with san Marzano tomato dop, mozzarella di bufala campana DOP, olive oil extra virgin "U Trappitu", Sicilian origan and basil

EURO 10,00

## CALABRIA

### INSALATA DI MARE

with cuttlefish, octopus, mussels, clams, prawn and langoustine on arugula cream, salad, cherry tomatoes and dehydrated olives

EURO 17,00

### FIORI DI ZUCCHINA

frittelle of courgette flowers stuffed with anchovies ricotta, served with chutney of mango and peppers

EURO 12,00

## SICILIA

### MARE

tuna with black sesame, scampi, oyster, red shrimp, cuttlefish tagliatelle, amberjack carpaccio, anchovies, accompanied by sauces

EURO 29,00

# TASTING MENU OF STREET FOOD

## “GIRO D’ITALIA”

### CARCIOFI ALLA GIUDIA

fried artichokes served with ricotta foam and mint dust

### BACCALA MANTECATO SÌ

with crunchy polenta of Pearl-white corn 🌽

### “SAOR”

fried Scampi and fried shrimps with saor onion, raisins and “Pahontu” pine nuts with vinegar

### PINZINI FERRARESI

fried gnocchi of Ferrara, with a side of prosciutto crudo of Parma DOP 36 months and burrata sauce

### TARTARA E TARTUFO

beef tartare of “Pantano” 150g with black truffle, foam of parmigiano reggiano dop and hazelnut accompanied by calf marrow

### SPRITZ

transparent raviolo with Aperitivo Luxardo, with orange sorbet and granita with Isola Prima Prosecco

€ 45,00

€ 60,00 *accompanied with 4 glass of wine*

# TRADITIONAL KITCHEN

## FRIULI-VENEZIA GIULIA

### PACCHERI ALLA BUSARA

paccheri with scampi sauce “alla busara” and lime perfume

EURO 14,00

## EMILIA ROMAGNA

### CAPPELLACCI

egg pasta stuffed with ricotta and lemon, served with pink prawns tartar on shellfish bisque and mandarin essence

EURO 16,00

## LOMBARDIA

### COSTOLETTA A MILANO

calf cutlet alla milanese 500g, french fries, little tomatoes with basil and sauces

EURO 29,00

## PIEMONTE

### VITELLO TONNATO

with capers and coffee powder

EURO 16,00

## LAZIO

### CACIO E PEPE

paccheri cacio and Pepe, scampi, mortadella classic and purple cabbage dust

EURO 16,00

### AMATRICIANA

spaghetti with crunchy guanciale di amatrice and tomato sauce mild spicy

EURO 10,00

## PUGLIA

### POLPO

burned with potatoes cream, sponge of cherry tomatoes, crunchy olives, caper and basil dust

EURO 16,00

## SARDEGNA

### “U PORCEDDU”

“Secreto” of little pig lacquered with honey and potatoes cooked in hay

EURO 26,00

## SICILIA

### TONNO

tuna with black sesame , langoustines, oyster, red shrimp, cuttlefish tagliatelle's, amberjack carpaccio, anchovies; combined with sauces and dipping

EURO 16,00

## TRIGLIE ALLA LIVORNESE

red mullet in tomato sauce with sea lettuce, taggiasche olives and parsley mayonnaise

EURO 16,00

## CAMPANIA

### GNOCCHI ALLA SORRENTINA

homemade gnocchi with S.Marzano sauce, stracciatella mousse and drops of pesto

EURO 12,00

### SPAGHETTI ALLE VONGOLE

gragnano spaghetti with goro veraci clams, caviar bottarga, lemon gel, fried bread and black pepper essence

EURO 16,00

### LA CAPRESE

Burrata, stuffed with milk and basil cream, confit cherry tomatoes, tomato mayonnaise, basil sponge and salted tomato biscuit

EURO 13,00



# DALL'ORTO BIO

## INSALATA DI FINOCCHI E ARANCIA

with marinated anchovies with citrus fruits and pumpkin seeds

EURO 10,00

## POKE

poke rice, raw tuna, cucumbers, cherry tomatoes, raspberries, mango, peas, carrots, salad, sesame seeds, rice seasoned with soy sauce, "Pahontu" Muscat vinegar, "U' Trappitu" EVO oil, Maldon salt and pepper

EURO 13,00

## PARMIGINA ESTIVA

tomato tartare, eggplant cream, Stracciatella and carasau bread

EURO 14,00

## INSALATA RUSSA

crunchy basket of phyllo paste with saffron mayonnaise, potatoes, carrots, peas and cucumbers, caper scent and mysticance

EURO 10,00

# ITALIANS DO IT BETTER

## HAMBURGER ITALY

200g of beef "Pantano", Mozzarella di Bufala Campana D.O.P., crispy bacon, tomato, lettuce and tomato Dolceforte accompanied by fries

EURO 16,00

## HAMBURGER EMILIA

200g of beef "Pantano", Parma Ham D.O.P. 36 months, caramelized onion, egg, lettuce, BBQ sauce accompanied by fries

EURO 16,00

## HAMBURGER VENETO

200g of beef "Pantano", porchetta "Meggiolaro", red radicchio, Casatella Trevigiana D.O.P. and BBQ sauce accompanied by french fries

EURO 16,00

# DEGUSTAZIONI

## SALUMI

selection of the best Italian salumi accompanied by our vegetable pickle

EURO 12,00

## FORMAGGI

selection of the best Italian cheeses accompanied by bio jams and honeys

EURO 10,00

## 6 CICCHETTI OF OUR CHOICE

EURO 14,00

## 8 CICCHETTI OF OUR CHOICE

EURO 18,00

# DESSERT

## VENETO

### SPRITZ

transparent raviolo with Aperitivo Luxardo, with orange sorbet and granita with Isola Prima Prosecco

EURO 6,00

### TIRAMISÙ

quasi tradizionale

*the most famous Italian dessert in the world which has its origins in Treviso by chef Roberto Linguanotto and which today is celebrated by Francesco Redi in the Tiramisù Word Cup*

EURO 6,00

## LOMBARDIA

“AL CONTADIN NON FAR SAPERE QUANT’È BUONO IL FORMAGGIO  
CON LE PERE”

gorgonzola ice cream, red wine and pear reduction, pear, celery granita and savory biscuit

EURO 6,00

## TRENTINO ALTO ADIGE

### CROSTATINA

shortcrust pastry, lemon custard, sorbet and seasonal fruits, meringue and dark chocolate puff pastry

EURO 6,00

## PIEMONTE

### GIANDUIOTTO

creamy white chocolate, gianduia mousse, hazelnuts, licorice powder and “Gianni Capovilla” rum granita

EURO 6,00

## SICILIA

### SORBETTO AGLI AGRUMI

EURO 6,00

### PICCOLA PASTICCERIA

zaeto, canestrello, gelè all’arancia, crostatina di lamponi, salame al cioccolato, pralina

EURO 10,00



