

# NEGRONI

## APPETIZERS

### PARMIGIANA DI MELANZANE

Baked eggplant with arrabiatta sauce and parmesan cheese

### MOZZARELLA DI BUFALA

Fresh mozzarella macerated in extra virgin olive oil, maldon salt, pepper and tomato (125g.) (imported product)

### MOZZARELLA IN CARROZZA

Breaded mozzarella cheese accompanied with arrabiatta sauce and dressed up arugula (180g.)

### CARCIOFI AL FORNO

Artichoke bathed in olive oil and grated parmesan

### CARPACCIO DI CARCIOFI

Artichoke carpaccio with citrus vinaigrette, kalamata olives, sun dried tomato and fresh parsley, finished with orange supremes (120 g.)

### CARPACCIO DI MANZO

Sliced beef fillet in balsamic vinaigrette with slices of parmesan and arugula (100g.)

### CARPACCIO DI TONNO

Sliced tuna marinated in citrus fruits and dill, accompanied by fennel and onion (100g.)

### CARPACCIO DI SALMONE

Salmon carpaccio with asparagus and avocado, finished with a ricotta cheese dressing

### CARPACCIO DI PESCE SPADA

Swordfish carpaccio with dehydrated tomato and avocado (80g.)

### CALAMARI FRITTI

Squid, pepper and gourd accompanied by tartar sauce (110g.)

### POLIPO ARROSTO

Roasted octopus accompanied by potatoes (180g.)

## SALADS

### ASPARAGI ALLA MILANESE

Green asparagus, crispy bacon, poached egg, crunchy parmesan and sherry vinegar

### INSALATA DELLA CASA

Mix of lettuce, italian frissé and escarole, gongonzola cheese, red wine pear and caramelized walnut with lemon and mint dressing

### INSALATA DI SPINACI

Spinach with crunchy prosciutto, walnuts, cherry tomato caramelized apple and goat cheese in balsamic vinaigrette with a hint of truffle

### INSALATA DI BIETOLA ROSSA

Beetroot with spinach, garlic chips and goat cheese in sweet beetroot dressing

### INSALATA DI CARCIOFI E PARMIGIANO

Artichoke with caramelized purple onion, arugula, parmesan cheese and lemon dressing



## SOUPS

VELLUTATA DI FIORI DI ZUCCA Creamy soup of pumpkin flower with a touch of olive oil, served with creaking of prosciutto (without dairy)

VELLUTATA DI POMODORO Creamy tomato soup with a touch of basil

## FIRST COURSE

### PASTA

### FETTUCCHINI ALFREDO

Fettuccini with creamy parmesan sauce

### FUSILLI A LA PEPE

Tomato sauce, cream, garlic and a touch of truffle

### PENNE ARRABBIATA

Spicy tomato sauce with a touch of garlic

### QUISSISANA

Spaguetti with a slightly spicy pomodoro sauce, a touch of roasted garlic sautéed with Pecorino Pepato cheese and fresh basil

### 13 GOBBI

Rigatone alla Fiorentina pasta with creamy pomodoro sauce and fresh mozzarella

### FETTUCCHINI FRESCHI ALLE VONGOLE

Traditional Venetian pasta with clams in white wine sauce, olive oil and parsley

### RIGATONI POMODORO E MOZZARELLA FRESCA

Short pasta served with fresh mozzarella and tomato with a touch of basil

### RAVIOLI EN SALSA ROSSA

Stuffed cheese ravioli in pink sauce

### LASAGNA DI SPINACI

Lasagna filled with spinach, beshamel sauce, fresh tomato and parmesan

### FETTUCCHINI FRESCHI POMODORO

Fettuccini in tomato sauce

### TRIANGOLI FUNGHI FRESCHI

Pasta filled with ricotta and spinach, with fresh mixed mushroom sauce in butter and parsley

### PENNE FUNGHI FRESCHI

Penne with fresh mixed mushroom sauce in butter and parsley

### PAPARDELLONE PORTOFINO

Wide parpadelle with tomato sauce, basil, pinenut kernel and parmesan

### PAPARDELLE DI CODA DI BUE

Long pasta with beef tail stew in red wine sauce, spices and tomato

### GNOCCHI VIOLA AL SALMONE

This pasta obtains its purple color from the potato with which it's prepared. We serve it with salmon, cherry tomatoes, zucchini and vodka

### NEGRONI PASTA

Pasta prepared inside a wheel of parmesan, finished beside the table

### SPAGHETTI ALLA NERANO

Sautéed pasta with zucchini slices, pecorino and parmesan cheese



## RISOTTO

### RISOTTO MARSALA

Scallops, pancetta, arugula and parmesan shaves. Finished with a touch of butter, grana padano parmesan and dried Marsala (140 g.)

### RISOTTO AL TALEGGIO E TARTUFO

Risotto with Taleggio cheese, pear and a touch of truffle oil

### RISOTTO DE GAMBERI AL LIMONE

Shrimp risotto with a touch of lemon, accompanied by zucchini

### RISOTTO A LA PARMIGIANA

Risotto with butter and simmered parmesan

### RISOTTO CARCIOFI

Risotto with artichoke

### RISOTTO FUNGHI

Portobello mushroom, mushrooms, white mushroom and porcini with a touch of truffle oil

## PIZZA

### MARGHERITA

Tomato sauce, fresh mozzarella cheese and fresh basil leaves

### CAPRICCIOSA

Mozzarella cheese, mushrooms, ham, artichoke, black olives and capers

### VEGGI

Pepper, squash, artichoke, aubergine, and mozzarella

### PROSCIUTTO

Tomato sauce and prosciutto

### QUATTRO FORMAGGI

Taleggio cheese, gorgonzola, mozzarella, pecorino, parmesan and pear

### MAIALONA

Prosciutto, italian sausage and spicy salami

### SALAMINO PICCANTE

### GAMBERI

Shrimp cooked in sparkling wine, a touch of garlic and parsley and aged mozzarella cheese and tomato sauce with cream

### VERONA

With gongonzola cheese, red wine pear and walnut

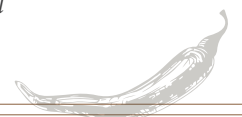
### PORCINI

Portobello, mushrooms and porcini, simmered in butter, white wine and parsley

### MARGHERITA BIANCA

### CON TARTUFO

Slices of fresh tomato, mozzarella cheese and fresh basil leaves with a hint of truffle oil



## SECOND COURSE

### ROBALO SPINACI POMODORI E PECORINO SARDO

Sea Bass fillet on top of a spinach and cherry tomato bed with a Pecorino Sardo and basil sauce (180 g.)

### SPIGOLA E PATATE PROVENZALE

Sea bass fillet with white wine, artichokes, Kalamata olives and cherry tomato, accompanied by Provençal style potatoes (180g.)

### SALMONE FIORENTINA

Salmon loin with potato and parsley, accompanied by grilled asparagus (180g.)

### VITELLO A LA MILANESE

Veal milanese accompanied by straw potatoes, lemon and puttanesca sauce (250g.)

### ESCALOPA DI VITELLO AL LIMONE

Lemon beef steak with mashed potatoes (180g.)

### FILETTO DI MANZO AL FUNGHI

Beef fillet in mushroom sauce with porcini, accompanied by asparagus and extra virgin olive oil (180g.)

### FILETTO DI MANZO E FOIE GRAS AL PORTO

Beef steak with Foie Gras in port sauce (180g.)

### BRANZINO CON VERDURE GRIGLIATE

Sea bass with grilled vegetables (180g.)

### OSSOBUCO E POLENTA

Traditional Ossobuco with red wine and tomato sauce, served with polenta (300g.)