

Libarium

1993



MENÙ

Restaurant

Excellences

Foie Gras scalopp (50gr) **15**

1,11,12

Oyster from Tortoli **4** al pz

10

Raw Red Shrimp **9** al pz

5

Raw Red Scampi **10** al pz

5

Starters

Tartare of today's catch, burrata cream,
artichokes, sun-dried tomatoes and mint oi **15**

9;11,12

Octopus salad prepared in the traditional way **15**

10;12

Cuttlefish, artichokes, bottarga, Grana Padano shavings, basil oil **19**

9;10; 11; 12

Pumpkin flan, sautéed cardoncelli mushrooms,
confit tomato, blue cheese cream **14**

1;3;7;8;11;12;14

Beef tartare, fried egg yolk, truffled Parmesan sauce **16**

1; 3; 8; 11; 12

Vitello Tonnato with fried capers, caramelized onions
and brown stock **16**

3;7;8;9;12;14

Pasta & Rise

Fresh Pasta Pacchero with lobster ragout in yellow date tomato sauce,
mozzarella cream and lemon **22**

1;5;11;12

Seafood Risotto **20**

1;4;5;9;10;11;12

Fresh tagliolini with clams and bottarga, traditional style **22**

1;9;10;11;12

Fresh tagliolini with hand-chopped prawns, prawn bisque and black truffle **24**

1;5;7;11;12

Culurgiones with Bolognese ragù, Parmesan fondue **19**

1;7;11;12

Fresh tonnarelli with fresh tomato and basil **12**

1;4;12

Main Courses from the Sea

Fillet or steak of local fish of the day **23**

9;12;14

Deep fried shrimp and calamari **25**

1;5;9;10;11

Double-cooked octopus, rosemary & thyme potato cream,
anchovy mayonnaise and honey-braised onion **24**

8;10;11;12

Grilled trio of the day catch on mixed salad greens **25**

5;9;10

Main Courses from the Land

Fried beef meatballs **10**

1;8;11;12;14

Beef meatballs in tomato sauce **12**

1;8;11;12;14

Duck breast, orange-infused demi-glace,
buttered carrot purée, roasted escarole **22**

7;11;12;14

Bourguignonne-style veal cheek,
celeriac purée and sweet potato chips **21**

1;7;11;12;14

Grilled beef entrecôte, artichokes,
mustard mashed potatoes, demi-glace **24**

3;7;11;12;14

Homemade bun with burger, mayonnaise, smoked provola,
tomato, bacon, lettuce **16**

1;3;4;8;11;12;14

Salads

Buffalo mozzarella cheese, marinated cherry tomatoes,
basil and local cured ham **16**

11,12

Lettuce, slow-cooked chicken, parmesan mayonnaise,
crispy bacon and crumbled tarallo **16**

1,8,11

Sides

Fresh potato chips **5**

Mixed salad **6**

Desserts

Tiramisù **7**

1;8;11

Seadas **8**
(fried pastry with cheese and honey)

1;8;11

Cream Catalan **7**

1;8;11

Chocolate tart with custard **9**

1;2;8;11

Ricotta and saffron flan, with Moscato cream **8**

11

1. Gluten, 2. Nuts, 3. Mustard, 4. Sesame, 5. Crustaceans, 6. Peanuts, 7. Celery,
8. Eggs, 9. Fish, 10. Molluscs, 11. Milk, 12. Sulphites, 13. Lupins, 14. Soy

Service 15%

Premium Partner



Audi

Catte Auto

Companeat

il giusto mix di ingredienti