

MORANDI

RESTAURANT WEEK

DINNER

-60-

STARTER

-choice of one-

Insalata di cicoria

chicory, Castelfranco, Treviso, frisee,
breadcrumbs, anchovy-lemon dressing

Salumi tipici

“Pio Tosini” cured prosciutto, Guanciale, house pickled
giardiniera, Scquacquerone & multigrain “ Streghe ”

Calamaretti fritti

fried baby squid & winter vegetables
with green citrus-chili aioli

MAIN COURSE

-choice of one-

Tagliatelle alla Bolognese

house made tagliatelle with traditional meat ragù

Polletto al mattone

pressed half chicken, spring onion, escarole & salmoriglio

Merluzzo in umido

wild cod gently cooked in tomato, chickpea & olive

DESSERT

-choice of one-

Cannolini etto semifreddo

mini cannoli filled with ricotta & dark chocolate

Panna cotta al cioccolato

chocolate panna cotta with whiskey air

San Pellegrino or Acqua Panna

-10-
