



Menu

1. APPETIZERS

1.1	Mixed cold cuts with pickles	€ 9,00
1.2	Tree of a kind of wildboar venison & horsemeat	€ 9,00
1.3	Mushrooms with cream ***	€ 8,00
1.4	Shrimps with oil and lemon ***	€ 9,00
1.5	Shrimps with rucola salad & parmesan ***	€ 9,00
1.6	Shrimp cocktail ***	€ 9,00
1.7	Smoked swordfish	€ 9,00
1.8	Shrimps and potatoes au gratin ***	€ 9,00

2. FIRST COURSES

2.1	Casoncelli Bergamasca style △	€ 9,00
2.2	Gnocchi with chestnut, blue cheese & apple △	€ 9,00
2.3	Gnocchi with deer meat sauce △	€ 9,00
2.4	Penne with 4 types of cheese △	€ 9,00
2.5	Ravioli Canesi style △	€ 9,00
2.6	Rice with mushrooms *** △	€ 9,00
2.7	Rice with seafood "with chili" ***	€ 13,00
2.8	Tagliatelle with mushrooms and cream *** △	€ 9,00
2.9	Strigoli with vegetables △	€ 9,00
2.10	Pancakes by choice *** △	€ 9,00

△ The first ones contain grated cheese

3. SECOND COURSES - FISH

3.1	Grilled Bass ***	€ 14,00
3.2	Big salad with fish and parmesan chesse	€ 10,00
3.3	Warm seafood salad ***	€ 12,00
3.4	Grilled Shrimps ***	€ 12,00

4. SECOND COURSES - MEAT

4.1	Roast veal °°°	€ 9,00
4.2	Carpaccio with parmesan cheese	€ 11,00
4.3	Fried cutlet Milan style	€ 9,00
4.4	Parmigiana fried cutlet with ham & chesse	€ 13,00
4.5	Beef Entrecote	€ 16,00
4.6	Filet with truffle flavour	€ 18,00
4.7	Grilled fillet	€ 17,00
4.8	Stuffed roast nonna Ines °°°	€ 9,00
4.9	Roast beef °°°	€ 9,00
4.10	Scallops of veal with mushrooms ***	€ 13,00
4.11	Scallops of veal with cream walnuts & hazelnut	€ 10,00
4.12	Beef steak with rocket and parmesan	€ 18,00
4.13	Rabbit	€ 9,00
4.14	Braised meat °°°	€ 9,00
4.15	Polenta Taragna and braised meat	€ 13,00
4.16	Polenta Taragna braised meat and mushrooms	€ 17,00
4.17	Polenta Taragna and rabbit	€ 13,00
4.18	Polenta Taragna, rabbit and mushrooms ***	€ 17,00
4.19	Polenta Taragna with spinach and sausage ***	€ 11,00
4.20	Polenta Taragna and mushrooms ***	€ 12,00
4.21	Veal with tuna sauce (only in summer)	€ 9,00
4.22	Parma ham with melon (in season)	€ 10,00

5. SIDE DISHES

5.1	Mushrooms ***	€ 6,00
5.2	Mixed salad	€ 4,50
5.3	Chips french fries ***	€ 4,00
5.4	Sautèed potatoes whit bacon	€ 5,00
5.5	Polenta Taragna	€ 4,00
5.6	Polenta Taragna flavoured with truffles	€ 6,00
5.7	Grilled Polenta Taragna	€ 4,00
5.8	Vegetables	€ 4,00
5.9	Grilled peppers ***	€ 6,00
5.10	Grilled vegetables mix ***	€ 8,00
5.11	Fried potatoes, sausage and sage ***	€ 6,00

6. CHEESE

6.1	Mixed cheese	€ 8,00
6.2	Single cheese	€ 4,00

7. DESSERTS

7.1	Ice cream drowned in coffee ***	€ 5,00
7.2	Ice cream with whisky ***	€ 6,00
7.3	Ice cream ***	€ 4,00
7.4	Lemon Sorbet ***	€ 2,50
7.5	Lemon Sorbet with vodka ***	€ 3,50
7.6	Cakes by choice ***	€ 6,00

8. DRINKS

8.1	Natural water 75 cl.	€ 2,00
8.2	Mineral water 75 cl.	€ 2,00
8.3	Tinned sodas 33 cl.	€ 2,50
8.4	Beer Ichnusa 33 cl.	€ 3,50
8.5	Beer Moretti zero alcohol 33 cl.	€ 3,50
8.6	Beer Paulaner 50 cl.	€ 4,00
8.7	Beer HB 50 cl.	€ 4,50
8.8	White wine "Ines" (Massaia) 1 lt.	€ 10,00
8.9	White wine "Ines" (Massaia) 50 cl.	€ 5,00
8.10	White wine "Ines" (Massaia) 25 cl.	€ 2,50
8.11	Red wine "Carlo" (Massaia) 1 lt.	€ 10,00
8.12	Red wine "Carlo" (Massaia) 50 cl.	€ 5,00
8.13	Red wine "Carlo" (Massaia) 25 cl.	€ 2,50
8.14	Red wine Valcalepio 1 lt.	€ 12,00
8.15	Red wine Valcalepio 50 cl.	€ 6,00
8.16	Red wine Valcalepio 25 cl.	€ 3,00

9. COFFEE

9.1	Espresso: plain or with brandy	€ 2,00
9.2	Camomile tea	€ 2,00
9.3	Tea	€ 2,00
9.4	Cappuccino	€ 2,50

COVER CHARGE (Bread as needed ***)

€ 2,50

N.B. some dishes are prepared with the use of *** Frozen / deep-frozen products △ The first ones contain grated cheese °°° Products slaughtered blast deep fast frozen as needed - In case of intolerances, ask the staff for the single allergen book

**TRATTORIA
PARIETTI**

di Piero Parietti e Marco Tomba