

L'OPIFICIO

bistrot

# STARTERS

Soft egg cooked at 65° on a cream of Parmigiano Reggiano, seared spinach and black truffle

Allergens: 3 . 7

16 €

Tartare with yellow and purple potato, hard-boiled quail egg, parmesan wafer, steamed green beans, chives and sprouts and saffron mayonnaise

Allergens: 3 . 7 . 6 . 12

18 €

Roasted octopus tentacle and its mayonnaise, with aubergine in double consistency, burrata cream and roasted cherry tomatoes with basil

Allergens: 14 . 3 . 12 . 7

18 €

Creamed cod with extra virgin olive oil ice cream and corn wafer, yellow pepper reduction, marinated red onion and tomato cream

Allergens: 12 . 4 . 1 . 10 . 7 \*

20 €

Puglia DOP burratina with Norcia raw ham and crostolo

Allergens: 1 . 7 \*

15 €

Courgette flan on taleggio cream and crunchy flower

Allergens: 3 . 7 . 1 \*

14 €

## FIRST COURSES

Handmade tortello with 30-month Parmigiano Reggiano filling, yellow and red tomato cream, basil oil and confit pachino tomatoes

Allergens: 3 . 1 . 10 . 7 . 12 \*

15 €

Fresh semolina spaghetti with oysters, lemon and squid ink

Allergens: 3 . 1 . 10 . 14 \*

16 €

Carbocrema-filled gnocco with pecorino cream and crispy bacon

Allergens: 3 . 1 . 10 . 7 \*

13 €

Modern cannelloni with white ragù filling, mushroom cream and parsley chlorophyll

Allergens: 3 . 9 . 12 . 1 . 10 \*

16 €

Fresh semolina pacchero with green broccoli cream, burrata and raw prawns with lemon zest

Allergens: 1 . 10 . 7 . 2 \*

16 €

Tagliolino with seasonal black truffle

Allergens: 3 . 1 . 10 \*

17 €

## SECOND COURSES

Irish Angus steak with smoked salt, golden apple gel and grilled pak-choi 24 €

Irish Angus steak with salted shallots, pumpkin cream and black truffle 25 €

Grilled fillet of Scottona Marchigiana with gorgonzola cream and seasonal black truffle 25 €  
Allergens: 7

Pork fillet cooked at low temperature with berries and yogurt dressing 22 €  
Allergens: 7 . 12

Seared squid with Patanegra lard, seared black cabbage and tomato flakes 22 €  
Allergens: 14

Tuna tataki with panko bread, tzatziki sauce and caramelized onion 22 €  
Allergens: 7 . 3 . 1 \*

Rosso Conero beef cheek with melting potato and seared broccoli tips 24 €  
Allergens: 12 . 7

Roasted rabbit cylinder and herb nest 25 €  
Allergens: 12

## SIDES

Roasted country potatoes 4 €

Sautéed herbs 4 €

Grilled Pak-Choi 5 €

# DESSERT

Modern fruit salad caramelized on a plate with Maraschino

Allergens: 12

7 €

Berries sorbet on lemon custard, wholemeal crumble and fresh red fruits

Allergens: 7 . 1 . 3 \*

7 €

Summer Sacher

Allergens: 3 . 1 . 7 . 12 \*

7 €

Varnelli coffee tiramisu

Allergens: 3 . 7 . 1 . 1 2 \*

6 €

Meringue with chantilly with Varnelli

Allergens: 3 . 12

7 €

# Allergens

- 1 . CEREALS containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derived strains and products derived
- 2 . CRUSTACEANS and products thereof
- 3 . EGGS and products thereof
- 4 . FISH and products thereof
- 5 . PEANUTS and products thereof
- 6 . SOYA and products thereof
- 7 . MILK and products thereof (including lactose)
- 8 . NUTS such as almonds, hazelnuts, walnuts, pistachios, and their products
- 9 . CELERY and products thereof
- 10 . MUSTARD and products thereof
- 11 . SESAME SEEDS and products thereof
- 12 . SULPHUR DIOXIDE AND SULPHITES in concentrations exceeding 10 mg/kg  
o or 10 mg/litre in terms of total sulphur dioxide
- 13 . LUPINS and lupin-based products
- 14 . MOLLUSCS and mollusc-based products

\*All flour products may contain traces of mustard

ANY INTOLERANCE/ALLERGY MUST BE REPORTED

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