

# LA PINETA

## *A la carte*

### ***Appetizer***

<i>oyster gillardeau</i>	6
<i>olives</i>	6
<i>italian cheese selection</i>	13
<i>italian salami selection</i>	14/24
<i>shrimps with chili pepper and garlic</i>	14
<i>carpaccio octopus and prawns</i>	14
<i>beef carpaccio</i>	15
<i>french fries with pecorino cheese and black truffle</i>	15
<i>vitello tonnato</i>	15
<i>beef tartar</i>	15
<i>tuna tartar</i>	16
<i>deep-fried mini-squids</i>	17
<i>scallops venetian style</i>	17

### ***Salad***

<i>fresh salad</i>	10
<i>salad with duck</i>	15
<i>salad with grilled goat cheese</i>	15
<i>artichokes with black truffle and mint</i>	17
<i>rocket salad with prawns and avocado</i>	17
<i>grilled tuna salad</i>	17

### ***Pasta Risotto***

<i>meat lasagne</i>	17
<i>pappardelle with porcini mushrooms</i>	18
<i>linguine with seafood</i>	19
<i>risotto with seafood</i>	20
<i>risotto with spinach and porcini mushrooms</i>	20
<i>rigatoni with beef and pecorino</i>	21
<i>taglierini with black truffle</i>	23

### ***Main course***

<i>octopus with potatoes and olives</i>	29
<i>filet mignon Rossini</i>	29
<i>branzino with butter and lemon/tomatoes and olives</i>	29
<i>filet mignon with porcini mushrooms</i>	29
<i>branzino baked in salt 1kg</i>	39

### ***Dessert***

<i>sorbet/homemade ice cream</i>	4
<i>tiramisu</i>	9
<i>chocolate fondant</i>	10
<i>creme brûlée with wild berries</i>	11