CIELO

HOTEL DE LA VILLE

MENU

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STARTERS

Artichoke salad, olive oil and lemon	30
Butterhead lettuce, blue cheese cream and pears	32
Tempura zucchini flowers, ricotta cheese and anchovies	32
Burrata, avocado and tomatoes	30
Raw grey mullet, mango and chilli pepper	36
Tuna roast beef, tuna sauce and caper oil	40
Beef carpaccio with hazelnuts and caviar	38

FIRST COURSES

Spaghetti with tomato and basil	35
Linguine with lemon and zucchini flowers	38
Pumpkin ravioli with butter and Parmigiano	36
Lentil soup with prawns	34
Fregola pasta with raw and cooked seafood	46
Saffron fettuccine with chicken ragù	38

SECOND COURSES

Celeriac Milanese, rocket salad and cherry tomatoes	30
Grilled squid, beans, green beans and finger lime	48
Sole meunière with capers and lemon sauce	52

All prices in euros.

MENU

SECOND COURSES · CONTINUED

Sea bass, potato cream and artichokes	46
Wagyu beef strips, pumpkin and turnip tops	60
Lamb medallions, chicory and thyme sauce	48
Veal filet with wild mushrooms	46

SIDE DISHES

Sautéed mushrooms	22
Potato cream with olive oil	19
Spinach with butter and Parmigiano	16
Sautéed chicory	15

All prices in euros.

DESSERTS

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Ricotta cheese, pears and hazelnuts	18
Spiced marinated pineapple with its sorbet	18
Chocolate mousse with passion fruit and white chocolate ice cream	18
Persimmon and chestnuts soup	18
Tiramisù with coffee granita	18
Ice creams & sorbets	18

All prices in euros.