

# Camponeschi



## Appetizers

Carpaccio of Red Tuna, Salmon and Mediterranean Sea Bass € 35

*Red tuna, salmon, sea bass – Allergens: fish*

Sautéed mussels and clams with bread croutons € 30

*Mussels, clams, parsley, garlic, oil, chilli, white wine, cherry tomatoes - Allergens: gluten, shellfish*

Fried prawns and courgette flowers stuffed with sea bass and truffle mayonnaise € 30

*Shrimps, courgette flowers, sea bass, egg white, yeast, flour - Allergens: gluten, shellfish, fish, egg*

Beef fillet carpaccio with topinambur and parmesan flakes € 35

*Beef, topinambur, parmesan - Allergens: dairy products*

Foie Gras Escalope with figs scented with Madeira and plums € 35

*Foie gras, figs, plums – Allergens: gluten*

Tartare of Danish Crown beef fillet with Tropea onion, mustard and olive oil € 40

*Beef, onion, oil, salt, pepper, mustard, tabasco, Worcestershire sauce, capers, egg, brandy, gherkins - Allergens: mustard, egg*

Artichoke with 24-month-aged Parma ham € 30

*Artichoke, Parma ham – Allergens: sulphites*

Roman-style Tripe scented with Mint € 20

*Tripe, Roman mint, pecorino cheese – Allergens: sulphites, dairy*

Eggplant “Parmigiana” with crispy smoked ‘provolone’ cheese € 25

*Eggplant, smoked provola cheese, tomato, basil, flour, egg - Allergens: dairy products, egg*

Oysters of the day € 8/each

*Allergens - shellfish*

Caviar 30 gr /€ 140 - Beluga 30gr /€ 250

*Allergens: fish*

- Cover charge: €6 per person
- Adding seasonal truffle to any dish: + €30
- Guests are kindly requested to inform the staff of any allergies or intolerances.
- Raw fish dishes have undergone preventive freezing treatment in accordance with Regulation EC 853/2004.

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## Fresh Pasta

Tagliolini with imperial black caviar, lemon-scented and egg € 58

*Tagliolini, caviar, egg, mimosa, lemon – Allergens: gluten, fish, egg, dairy products*

Spaghetti with red prawn carpaccio, olive oil, chili and garlic € 32

*Spaghetti, garlic, olive oil, chili, red prawn – Allergens: gluten, crustaceans*

Ravioli with gorgonzola cheese, pears, nuts and Roman mint € 30

*Ravioli, gorgonzola, pears, nuts, mint - Allergens: gluten, tree nuts*

Risotto with Franciacorta and Cardoncelli Mushrooms € 35

*Risotto rice, butter, Franciacorta wine, mushrooms – Allergens: dairy, sulphites*

Tonnarelli “cacio e pepe” € 25

*Tonnarelli pasta, pecorino cheese, black pepper – Allergens: gluten, dairy*

Paccheri Carbonara with Seasonal Black Truffle €40

*Paccheri, eggs, guanciale, pecorino cheese, truffle – Allergens: gluten, egg, dairy*

Linguine with mullet botargo and zucchini julienne € 35

*Mullet botargo, courgettes, lemon vinaigrette, flour - Allergens: gluten, fish*

Homemade Fettuccine with Cheese Fondue and Black Truffle €40

*Fettuccine, cheese, truffle – Allergens: dairy products*

Tagliatelle with Meat Ragù and Mushrooms € 32

*Tagliatelle, meat ragù, mushrooms – Allergens: gluten*

*All first courses can be prepared with gluten-free pasta 🌱*

## Main Courses

Guinea fowl with mushrooms and Perigourdine sauce € 38

*Guinea fowl, mushrooms, Perigourdine sauce - Allergens: dairy products, sulphites*

Beef tournedos with Madeira sauce € 45

*Beef, Madeira sauce - Allergens: sulphites*

Sliced beef entrecôte with bread panure, mushrooms and rocket € 40

*Beef, bread crumbs, mushrooms, rocket - Allergens: gluten*

Grilled Lamb Cutlets (Scottadito) € 38

*Lamb chops*

Beef fillet chateaubriand with Béarnaise sauce and bacon (min. two people) € 90

*Beef, bacon, Béarnaise sauce (egg, butter, estragon, lemon, reduction of vinegar) - Allergens: egg, dairy products*

Sliced red tuna glazed with balsamic vinegar € 35

*Tuna, balsamic vinegar, lemon vinaigrette - Allergens: fish*

Grilled shellfish and mixed fish of the day (min. two people) € 100

*Catch of the day, langoustine, red prawns, squid, oil, lemon - Allergens: fish, shellfish*

Stewed cod with Pachino cherry tomatoes, raisins and toasted pine nuts € 38

*Salt cod, tomatoes, raisins, pine nuts – Allergens: fish, nuts*

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Sea bass escalope with tomatoes, potatoes, Gaeta olives and Salina capers € 40

*Sea bass, flour, potatoes, olives, tomatoes, capers - Allergens: fish, gluten*

**Catch of the day € 10 per hect.**

**Lobster € 14 per hect.**

**Red Prawns / Langoustine / Mediterranean Lobster € 18 per hect.**

## Side Dishes

Mixed Grilled Vegetables € 22

Mixed legumes “à la vignarola” with bacon € 25

Roman-style artichokes € 20

Seasonal vegetable side dishes € 14

## Drinks, Coffee and Cocktails

Coffee € 5

Cappuccino € 5

Herbal Teas € 5

Mineral Water € 5

Cocktail bar € 12 - € 20

Beer € 7

Soft drink € 7

Distilled spirits € 10 - € 30

Champagne Flûte € 18

Spumante Flûte € 12