



# I CAPITELLI

## *Meat Menu*



## Starters

|  |    |
|--|----|
| Vegetables flan with “Portofino” sauce               | 15 |
| Tasting platter of cold cuts and Parmesan from Parma | 25 |
| Meat carpaccio Fassona quality with seasonal salad   | 15 |
| Culatello from Zibello and aged parmesan             | 25 |
| Foie gras with wine reduction, apples and raisins    | 25 |

## First Courses

|   |    |
|---|----|
| Herbs or pumpkin ravioli with butter and sage | 15 |
| Green tagliatelle with red partridge ragout   | 20 |
| Culatello ravioli with parmesan fondue        | 25 |

## Main Courses

|  |    |
|--|----|
| Duck confit  | 20 |
| Meat tartare (Fassona quality) with aromatic herbs               | 25 |
| Fillet of beef flambè  | 30 |
| Venison fillet with red wine sauce, berries and roasted potatoes | 35 |

# Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.  
Food list is available.

