

SERVICE 2.20 €



eat seasonal, FRESH & local

your favorite lake view place

FREE WIFI

ESTD. 2010

## Appetizers

HUMMUS, SERVED WITH HOME MADE BEETROOT CRACKERS (1-5-8)  
8.50€

24 MONTHS OLD PARMA PROSCIUTTO, BUFALA MOZZARELLA FROM CAMPANIA, OUR SIGNATURE WARM OLIVES, SEMI-DRY CHERRY TOMATOES AND CROUTONS (1-7-11)  
14€

CLASSIC BEEF TARTARE (1-7-10)  
14€

### SELECTION OF HOME MADE SALUMI:

COPPA AGED IN WINE GRAPES, PANCETTA WITH CAMOMILLE AND WILD WHEAT, BRESAOLA INFUSED WITH LIME AND GINGER, HOME MADE CLASSIC SALAMI, SERVED WITH SEMI DRIED BALSAMIC CHERRY TOMATOES, SMOKED OLIVES, AND HOME MADE BREAD STICK (1-3-7)  
18€

### ITALIAN STYLE APPETIZER:

COPPA AGED IN WINE GRAPES, PANCETTA WITH CAMOMILLE AND WILD WHEAT, HOMEMADE SALAMI WITH FENNEL, ARTISAN BRESAOLA, 24 MONTHS OLD PARMA PROSCIUTTO, BUFALA MOZZARELLA FROM CAMPANIA SERVED WITH OUR PRESERVED HONEY & JUNIPER VEGGIES, SEMI DRIED BALSAMIC CHERRY TOMATOES, SMOKED OLIVES AND TOMATO HOME MADE BREAD STICK (1-3-7-11)  
25€ FOR 2 PEOPLE

MEDITERRANEAN STYLE MUSSELS CARTOCCIO (1-14)  
14€

ANCHOVIES FROM CANTABRIA, SERVED WITH SMOKED OLIVES, OUR FAMOUS SEMI-DRY BALSAMIC CHERRY TOMATOES AND HOMEMADE CEREAL CROUTONS (1-4-7)  
14€

**SEA DUET:** BEETROOT AND JUNIPER MARINATED SWORDFISH, COLD SMOKED SALMON, SEA ASPARAGUS, SERVED ON AN HOME MADE TURMERIC FLATBREAD (1-4-7-11)  
15€

HOME-MADE TUNA, PISTACCHIO AND CALAMARI MORTADELLA SERVED WITH WARM HOME MADE FOCACCIA AND OUR PRESERVED HONEY & JUNIPER VEGGIES (4-8)  
18€

RED PRAWN TARTARE, BURRATA AND YELLOW CHERRY TOMATO SAUCE (2-7)  
18€

FISH IS TREATED TO PREVENT ANISAKIS CONTAMINATION

## Our Meats

BREADED CHICKEN WITH FRIES 12€ (1-3)

WILD PORK "TAGLIATA" SERVED OVER WARM HERBS, CHEESE AGED IN AMARONE WINE AND BEETROOT CHIPS (1-7)  
20€

CLASSIC ITALIAN FIORENTINA  
1.1 KG, 1.3 KG, 1.4 KG 5 €/HG

SLOW ROASTED PORK RIBS  
SERVED WITH OUR SIGNATURE BLACK TEA BBQ SAUCE  
14€

UPON REQUEST,  
MANY RECIPES  
CAN BE  
PREPARED  
GLUTEN  
FREE

## Burgers only for LUNCH

### BACONBURGER

Beef burger

WITH CHEDDAR, OUR BACON, SALAD, SAUCE  
IN A HOME MADE BUN  
SERVED WITH FRIES (1-3-7-11)  
14.00€

## SIDE DISHES

FRENCH FRIES 4.50€ (1-5-8)

PURPLE, YELLOW AND SWEET POTATOES,  
CARROTS AND CELERIAC 6€ (7)

CANNELLINI BEANS WITH HOMEMADE BACON 6€ (9)

ARUGULA AND PARMESAN SALAD 4€ (7)

CLASSIC ZUCCHINI SCAPECE 5€

\*FROZEN PRODUCT

KIDS **free**  
EAT

FRESH MACCHERONCINI PASTA  
WITH A TOMATO AND BASIL SAUCE (1-3-6)  
**5,50€**

GRILLED WURSTEL WITH FRENCH FRIES (1-3-5-8)  
**7,50€**

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN EIGHT YEARS OLD) PER ADULT. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

## Pasta

TAGLIOLINI SERVED WITH OUR SIGNATURE HERBS TOMATO SAUCE, A RECIPE IN OUR FAMILY SINCE 1940 (1-7)  
8.50€

*Cacio e Pepe:* HOME MADE MACCHERONI PASTA WITH A CACIO CHEESE CREAM, TOPPED WITH SMOKED PEPPER (1-3-7)  
9.70€

HOME MADE TAGLIATELLE SERVED WITH PORCINI MUSHROOMS CREAM  
TOPPED WITH SHAVED CHEESE AGED IN AMARONE WINE (1-7)  
14€

PIKE CANNELLONI (1-4-7)  
13€

HOME MADE BIGOLI PASTA, WITH LAKE FISH BOLOGNESE, CHERRY TOMATOES AND THYME (1-3-4)  
13€

SEAFOOD SCIALATELLI, STRICTLY HOME MADE (1-2-3-4)  
16€

HOME MADE BIGOLI PASTA WITH SMOKED TROUT CARBONARA AND PEPPER (1-3-7)  
12€

BLACK PACCHERI WITH MONKFISH SAUCE AND YELLOW TOMATOES (1-4-7)  
14€

HOME MADE MACCHERONCINI PASTA WITH A CLASSICAL GENOVESE (BEEF & ONIONS), TOPPED WITH SHAVED RICOTTA CHEESE (1-3-7)  
11.50€

HOME MADE TAGLIATELLE SERVED WITH BOLOGNESE SAUCE  
AND RICOTTA CHEESE WITH CEDRO (1-3-7)  
10.50€

BEETROOT AND SEA SCALLOPS RISOTTO (4-7)  
13€ per person

*Risotto is for a minimum of 2 guests*

WE PREPARE  
FRESH PASTA  
EVERY DAY  
ONLY WITH  
ITALIAN FLOURS  
OF GRAINS  
ANCIENT

## Our Fish Recipes

SEA BREAM CARTOCCIO  
WITH CHERRY TOMATOES, OLIVES AND CAPPERS (4)  
14€

DEEP FRIED SHRIMPS AND CALAMARI (1-2-5-4)  
WITH ZUCCHINI  
16€

LOCAL TROUT BAKED IN ALMOND CRUST  
SERVED WITH WARM HERBS AND AIOLI SAUCE (1-5-8)  
14€

ROASTED OCTOPUS SERVED OVER A SMOKED POTATO  
CREAM, BLACK OLIVE DUST AND SMOKED PAPRIKA (4-7)  
18,50€

TUNA TATAKI, WARM HERBS AND SOY WASABI MAYO (4-6-11)  
18€

BABY OCTOPUS SERVED OVER  
HERB POLENTA (1-4)  
14€

SEA BASS, BAKED IN SALT (3-4)  
- FOR 2 PEOPLE -  
40€

## Big Salads

### GREEK SALAD

GREENS, SERVED WITH CHERRY TOMATOES, FETA CHEESE,  
OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD (1-7)  
9€

### FISHERMAN:

RUCOLA SALAD, ROASTED BABY SQUIDS, CONFIT CHERRY TOMATOES  
SERVED WITH A LEMON VINAGRETTE (4)  
13€

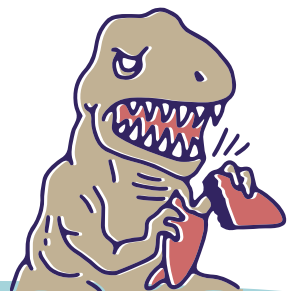
WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

## invoices & promotions

MUST ME REQUEST BEFORE  
THE ISSUANCE OF  
THE RECEIPT

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