



## **OSTERIA DI PORTA CICCA**

### **Welcome Prosecco**

#### **Starters**

Beetroot marinated Salmon with Chives Crème Fraiche  
Fassona Beef Tartare, with Truffle Mayonnaise and Parmesan Cheese Biscuit  
Shrimp wrapped in Lard and Kataifi Dough, with Honey-Mustard  
Duck Ham, Foie Gras Mousse, Pomegranate and Apple Compote  
Fried Mussel with Canestrato Cheese and Spicy Tomato

#### **First Courses**

-Ravioli filled with “Cotechino”, Lentils and Black Truffle  
-Prosecco Risotto, with Crustaceans and Artichokes Ragout

#### **Main Course**

Creamy Codfish, crispy Polenta and “Puntarelle” salad  
Slow Cooked Codfish, Potato Foam and Turnip Greens  
Fried Codfish with Marinated Tropea Onion

#### **Dessert**

Triple chocolate Tarte with Grand Marnier sauce

**EUR 65 per person**  
**Excluding Beverages**