

*Carlo Quinto*



Menu

# Appetizers

## **Gillardeau oysters** <sup>14</sup>

5

## **Marinated salmon\*** <sup>4</sup>

with stracciatella and  
zucchini in oil

16

## **Fassona beef tartare** <sup>7</sup>

with Grana Padano cheese,  
croutons and mixed salad

16

## **Octopus tentacle\*** <sup>1,14</sup>

slow-cooked and fried, served with fava  
bean and chicory cream

16

## **Beef rolls in tomato sauce** <sup>7</sup>

with caciocavallo cheese cream

14

## **Seared tuna lingot** <sup>3,4,10</sup>

with honey mustard and capers

16

## **Eggplant parmigiana** <sup>1,3,7</sup>

(vegetarian)

13



# First courses

The kitchen recommends a maximum of two different first courses per table.

**Seafood carbonara rigatoni\*** 1,2,3,4,7,14

with red prawns and cuttlefish

17

**Blue Crab Risotto\*** 1,2,3,7

with local prawns, yellow datterino tomato sauce and tomato powder

17

**Tagliatelle with porcini mushrooms\*** 1,7

and truffle aroma

17

**Mezza luna pasta filled with meat\*** 1,7

with diced pumpkin, roast jus and caciocavallo fondue

19



# Main courses

## **Wellington Beef fillet** <sup>1,7,10</sup>

with demi-glace on a bed of chicory  
24

## **Slow-cooked Beef stew** <sup>1</sup>

with cardoncelli mushrooms  
and carrots from Polignano  
20

## **Adriatic mixed fried seafood\*** <sup>1,2,14</sup>

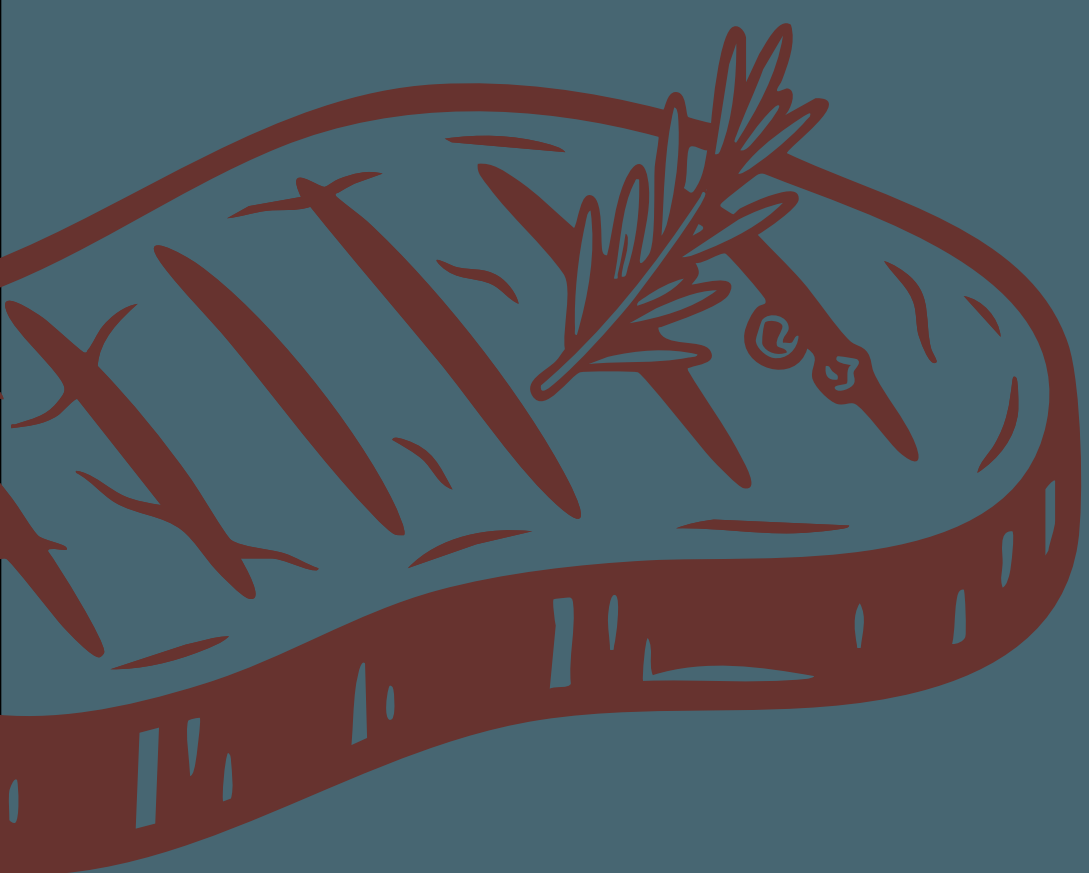
(calamari, prawns and vegetables)  
17

## **Monkfish tail\*** <sup>1,4,14</sup>

in a clam and olive stew with yellow  
datterino tomato sauce  
18

## **Baked Sea Bass Fillet\*** <sup>4</sup>

on potato and asparagus cream  
18



# Sides

## **Mixed Salad**

with cherry tomatoes

7

## **Potato croquettes** <sup>1,3,7</sup>

filled with mozzarella and spicy sriracha sauce

8

## **Chicory**

with garlic, oil and pepper

7

## SALADS (MAIN DISH)

## **Complete Salad** <sup>7</sup>

Green salad, carrots, chicken, Grana Padano cheese, tomatoes and cheese sauce

14

## **Salmon Salad** <sup>1,4</sup>

Green salad, radicchio, marinated salmon, guacamole, tomatoes and croutons

15



# Desserts

**Deconstructed Cheesecake** <sup>7</sup>  
with mixed berries (homemade)  
7

**Chocolate & hazelnut brownies** <sup>1,3,7,8</sup>  
with vanilla ice cream (homemade)  
7

**Traditional “Tette della Monaca”**  
with custard cream  
7



<b>INFORMATION TO CUSTOMERS ABOUT THE PRESENCE IN THE FOOD OF INGREDIENTS CAPABLE OF PROVOKING REACTIONS IN ALLERGIC OR INTOLERANT PERSONS</b>
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**PLEASE BE ADVISED THAT THE FOLLOWING SUBSTANCES  
THAT MAY CAUSE ALLERGIES OR INTOLERANCE  
MAY BE CONTAINED IN THE FOOD PREPARED  
AND SERVED IN THIS ESTABLISHMENT**

(Allegato II del Reg. UE n. 1169/2001– “Sostanze o prodotti che provocano allergie o intolleranze”)

1	Cereals containing gluten and derived products (wheat, rye, Barley, oats, spelt, kamut)		8	Nuts and nut products (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, Pistachios, macadam nuts)
2	Crustaceans and products thereof		9	Celery and products thereof
3	Eggs and products thereof	1	0	Mustard and products thereof
4	Fish and fish products	1	1	Sesame seeds and sesame products
5	Peanuts and products thereof		12	Sulphites in concentrations above 10 mg/kg
6	Soy and soy products	1	3	Lupins and products thereof
7	Milk and milk products	1	4	Molluscs and products thereof

**One of our appointed managers is at your disposal to provide any additional support or information, including showing the original labels of the raw materials.**

**Cross-contamination cannot be excluded.**

**The Management**

# Drinks

Water 50cl	1,5
Water 70cl	2,5
Tonic water Orsini	3,5
Coke	3,5
Coke Zero	3,5
Fanta	3,5
Iced tea (lemon/peach)	3,5
Sanbitter	3,5
Crodino	3,5
San Pellegrino	3,5
Lemon soda	3,5

# Spirits

Bitter	4
Wine or prosecco glass	6
Distillati	8
Distillati premium	10/12
Classic drink	8
Premium drink	10
Franciacorta glass	12
Shot	4

# Draft beers

Peroni / Nastro Azzurro small	4
Peroni / Nastro Azzurro medium	6