

# Orlando

## Starters

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Seafood Salad Cooked at Low Temperature (Squid*, Cuttlefish*, Potatoes)(14)	€ 16,00
House mussels (1,12,14)	€ 10,00
Fish Fantasy with Tuna Carpaccio, Dill Salmon, Shrimp Tails* on Aurora Sauce and Char in Carpione (1,2,3,4,9,12)	€ 18,00
Dish of Mixed Cold Cured Meats and Toma Piemontese (1,7)	€ 13,00
Smoked Black Angus with Peppers Piemontese Style (1)	€ 13,00
Fagottino with Radicchio Trevisano, Caramelized Onion and Smoked Scamorza Cheese 🍅🌿	€ 10,00

## First courses

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Spaghetti alla Chitarra with Lobster Meat (1,2,3,7,12)	€ 19,00
Spaghetti alla Chitarra with Veraci Clams and Cherry Tomatoes (1,3,12,14)	€ 15,00
Beet Ravioli with Turbot on Jerusalem artichoke cream and Artichoke Crunch (1,3,4,7,12)	€ 16,00
Tagliatelle with Duck Ragout (1,3,7,9,12)	€ 14,00
Fettuccine alla Paesana (1,3,7) 🍅🌿 on request possible vegan	€ 10,00
Saffron Ravioli with Artichokes on Topinambur Cream and Crispy Speck (1,3,7)	€ 14,00

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Ravioli and Pasta (except the Penne) are of our own production

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## Main courses

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Fried Mixed* with Fries* (1,2,4,14)	€ 19,00
Fillet of Turbot in White Wine with side dish (4.12)	€ 22,00
Sesame seed Salmon slice Jerusalem artichoke cream and side dish (4.11)	€ 19,00
Prawns* in Brandy with a side dish (2.12)	€ 18,00
Veal Cutlet in Butter and Sage with Side (7)	€ 22,00
Entrecôte of Beef Ireland with side dish	€ 25,00
CBT Pork Tenderloin with Caramelized Onion and Side.	€ 18,00

## Dessert

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Sweets of Our Own Making (1,3,7,8)	€ 7,00
Ice Cream or Meringue Cake (1,3,5,6,7,8,10)	€ 5,00

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Seafood products served raw undergo preventive remediation treatment as per Haccp regulations

\* These products may be frozen

 Vegan

 Vegetarian

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