

Orlando

Earthy starters

Platter of Mixed Cold Cuts 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
Parmigiana di Melanzane (1,7) 🍅🌿	€ 10,00

Seafood starters

Green Anchovies (1,4,12)	€ 8,00
Seafood Salad Cooked at Low Temperature (Squid*Cuttlefish*Potatoes) (14)	€ 16,00
House mussels (1,12,14)	€ 10,00
Fish Fantasy with Tuna Carpaccio, Salmon with Dill, Prawn Tails* on Aurora Sauce and Char in Carpione (1,2,3,4,9,12)	€ 18,00

Earthy first courses

Chestnut dumplings with roe deer ragout (1,3,7,9,12)	€ 14,00
Fettuccine alla Paesana (1,3,7) on request possible vegan 🍅🌿	€ 10,00
Radicchio and Zola Ravioli with Cream and Speck (1,3,7)	€ 14,00
Penne with Soy Ragout (1,6,9,12) 🌱	€ 10,00

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

Seafood first courses

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
Black Broccoli Ravioli with Squid, Cuttlefish and Taralli Crunch (1,3,4,14)	€ 16,00
Pappardelle with Anglerfish and Swordfish (1,3,4,7,9,12)	€ 15,00

Ravioli and Pasta are of our own production.

Earth main courses

Veal Cutlet in Butter and Sage with Side-Dish (7)	€ 22,00
Entrecôte of Beef flavoured with Herb Butter Fini with Sautéed Potatoes (7)	€ 25,00
Deer Chunks in Stew with Polenta (1,7,9,12)	€ 17,00
CBT Duck Breast with Orange and Mashed Potatoes (7,12)	€ 21,00

Seafood main courses

Fried Mixed* with Fries* (1,2,4,14)	€19,00
Turbot fillet in white wine with vegetables (4,12)	€ 22,00
Codfish in Crock Pot Portuguese Style (1,4,7,12)	€ 19,00
Stewed Octopus with Polenta (7,9,12,14)	€ 20,00

Dessert

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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Fish products served raw undergo preventive reclamation treatment as per Haccp regulations

* These products may be frozen

 Vegan  Vegetarian