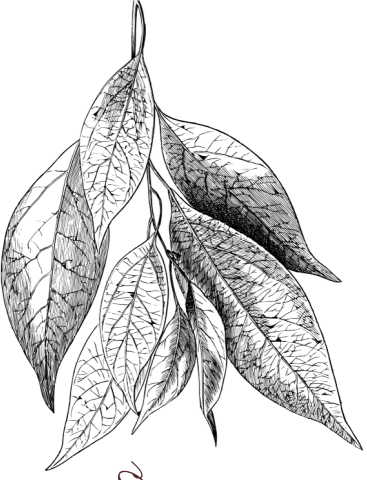


Alla Mamastera

Starters from the land

Pump in Flan
Cheese fondue and pump in seed oil (3/7/8)
15

Fassona Beef Carpaccio
Truffle sauce and Bagòss cheese (3/7/10)
18

Selection of local Cured Meats and Cheeses
Seasonal fruit preserve (7/8/12)
25

100% Iberico de Bellota Ham
Pan con tomate (1)
28

Starters from the sea

Musky octopus in Tomato Sauce
romatic herbs and toasted bread (1/14)*
16

Vivari Caviar Tasting 10 g
Blinis and crème fresche (1/3/4/7)
30

Bluefin Tuna Tartare
& avocado (1/4)
22

Crispy octopus Croquettes
Pea velout and balsamic vinegar glaze
(1/3/7/14)
16

Add blac truffle supplement (6 7 g) + 10



First courses from the land

Homemade casoncelli filled with umpkin
Cheese fondue and crisp Grana Padano (1/3/7)
16

Fusilloni Pasta
Three tomato sauce (1/7)
16

Homemade Fresh Tagliatelle with White Rabbit Ragù
Citrus zest (1/3/7/)
20

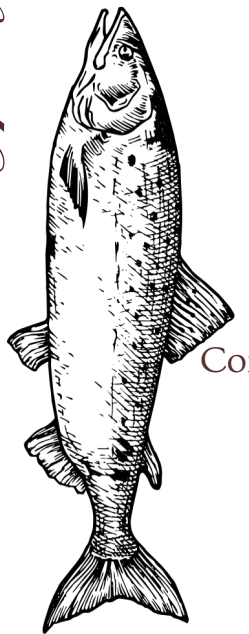


Black Truffle Risotto
Parmigiano Reggiano and winter black truffle (7/9)
30

Firsto courses from the sea

Linguine with Langoustine
Shellfish bisque, tomatoes and prawns (1/2/4/7/9/12)
30

Spinach Gnocchi
Creamed salt cod and crisp rana Padano (1/3/4/7)
22



H omemade Fresh Tagliolini with Lake Whitefish
Bottarga and delicate butter sauce (1/3/4/7)
24

Vivari Caviar risotto
Concentrated shellfish bis ue and tang beurre blanc (2/4/7/ /12)
28

inter blac truffle supplement (6 7 g) + 10

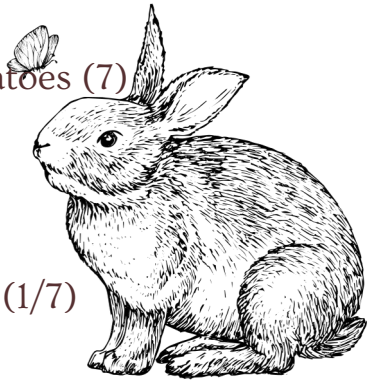
Alla Mansatera

Al Monastero

LAND MAIN COURSES

Sliced Irish angus Beef
Pin peppercorn sauce and golden potato medallions (7)
25

Fassona Beef Fillet
Porcini mushroom sauce and creamy mashed potatoes (7)
30



Roasted lamb Chops
Cream mashed potatoes and herb breadcrumbs (1/7)
26

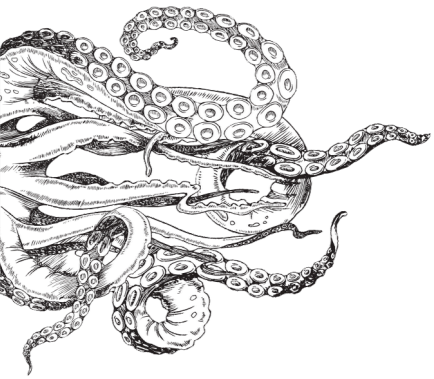
Herb crusted rabbit
Reduced rabbit jus and roasted Belgian endive (9)
26

SEAFOOD MAIN COURSES

Turbot Fillet
Beurre blanc and sautéed asparagus(4/7)
26

Sesame Crusted Bluefin Tuna
Fennel, orange and Taggiasca olive salad (4/11)
28

Soy and Honey-Glazed Octopus
Creamy mashed potatoes (6/7/14)
25



Fried Seafood and Vegetables
Greek yogurt with herbs and lemon (1/2/4/7/14)*

24

inter blac truffle supplement (6 7 g) + 10

Al Monastero

SIDE DISHES



Trio of Broccoli
Sautéed with Taggiasca olives and capers
8



Oven-Gratinated Cauliflower
Cheese fondue and bread crumble (1/7)
10

Roasted Potatoes
6

Golden Roasted Pumpkin
Greek yogurt with herbs and lemon (7)
7

Creamy Mashed Potatoes
6

Desserts

Tiramis
Served with warm dark chocolate (1/3/7)
10

Warm Apple Cake with Ice Cream (1/3/7)
8

Mille-Feuille with Chantilly Cream and Berries (1/3/7)
10

New York Cheesecake (3/7)
8

Al Monastero Signature Dessert
Sponge cake, milk and caramel (1/3/7)
10

Panna Cotta (7)
6

Sorbet
6