

MO.OM

★ ★ Eco Hotel ★ ★

MENU'

TO START WITH...

"Mozzarella di bufala" bites with caper tartare, confit tomatoes and olive tapenade (7)	15€
Eggplant, provola cheese and tomato coulis with basil oil (7)	13€
Aged Parma Culatta Ham "Gualerzi" with seasonal melon	16€
Thinly Sliced Carne Salada with lamb's lettuce, walnuts and shaved buffalo ricotta cheese (7-8)	18€
Tuscan Cannellini Bean Cream with roasted octopus, rosemary oil and toasted bread croutons (1-14)	18€
Steamed Prawn Tails with vine tomatoes, crispy red onion and riviera olives (2)	18€
SUMMER: Salad, tomatoes, SC chicken, shaved Grana Padano cheese and yogurt dressing (7)	15€

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... PASTA & RICE ...

Garden *Vegetable Soup (9)	12€
Fresh Trofie Pasta with basil pesto and *green beans (1-7-8)	14€
Culurgiones (traditional Sardinian pasta) with zucchini cream scented with mint and mullet bottarga powder (1-4-7)	19€
Fresh Orecchiette Pasta with white rabbit ragù, pine nuts and seasonal vegetables (1-8-9-12)	17€
Carnaroli Risotto with Saffron and saffron threads (7-9)	16€
Burrata Ravioli with octopus and cherry tomatoes (1-3-7-14)	19€
Carnaroli Risotto with lemon, *scallops and caper powder (7-14)	19€

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.....MEAT & FISH....

*Water Buffalo Burger (200 g) served in a soft bun with cheddar cream, caramelized onion and vine tomato, accompanied by roasted potatoes (1-7)	23€
Milanese-Style Breaded Veal Cutlet with roasted potatoes (1-3)	29€
"Scottadito" *Lamb Chops with turnip greens sautéed with garlic, olive oil and chili pepper	29€
"Regina" – Our Gourmet Pizza with tomato sauce, fior di latte mozzarella, oregano and fresh basil (1-7)	15€
Steamed *Cod Loin with carrot cream and katsuobushi (4)	25€
Sea Bass Bites in a Light Fish Broth with couscous cake (1-4)	25€
Seared *Tuna Steak with soybean sprouts and tomato powder	25€

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SIDE DISHES...

Baked potatoes	6€
Salad with carrots and tomatoes	6€
Heirloom tomato with olive oil, salt, and oregano	5€
Sautéed zucchini	6€

...DESSERTS

Tiramisù (1-3-7)	8€
Carrot Cake with chocolate chips and a hint of cinnamon (1-3-7)	8€
"Fresh" Coffee Panna Cotta (7)	7€
Peach and Amaretti Tartlet with vanilla cream (1-3-7-8)	8€
Fior di latte Ice Cream with salted caramel and almonds (7-8)	7€
Fresh fruit, based on availability	6€

COPERTO 2.50€ P.P.

COVER CHARGE 2.50€

**IL PRODOTTO CONTRASSEGNA TO DA *, PUÒ ESSERE SURGELATO ALL'ORIGINE
O ABBATTUTO NELLE NOSTRE CUCINE SECONDO I TERMINI DI LEGGE**

COVER CHARGE 2.50€ P.P.

**THE PRODUCT MARKED WITH *, CAN BE FROZEN AT ORIGIN OR BLAST CHILLED
IN OUR KITCHEN ACCORDING TO THE TERMS OF THE LAW.**

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MENU'

ALLERGENS

1. Cereals containing gluten (wheat, spelt, Khorasan wheat, rye, barley, oats)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk and milk products (including lactose)
8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (at concentrations above 10 mg/kg or 10 mg/litre)
13. Lupin
14. Molluscs