



**D O R I A**  
P A R K H O T E L  
L E R I C I

R I S T O R A N T E | D O R I A

## Seasonal Menù

chef  
*Fabrizio Bonvini*

### Appetizer

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Foie gras, peppers and mandarin jam with pan brioche	€24
Scallop, black garlic, grapefruit sour cream and saffron wafer	€24
Seafood crudités	€38
Roll of rabbit stuffed with aromatic herbed, pumpkin and Parmigiano	€20
Steamed seafood, barley and cannellini beans cream	€22

### First course

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Mixed "Felicetti" pasta with seafood and chickpeas	€22
Piedmontese Plin ravioli stuffed with boiled meat, leeks and brown veal stock	€20
Gnocchetti, monkfish and artichokes	€22
Black spaghetti, raw scampi, rocket salad pesto and toasted pine nuts	€22

### Main courses

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Caught fish, pepper sauce, crunchy bread and onion	€32
Veal fillet, potatoes with butter and BBQ sauce	€32
Cod fish, mushrooms and speck	€30
Rack of piglet, chestnuts, polenta and Porto	€30