



I D O R I A

RESTAURANT

APPETIZERS

Stuffed cabbage, tomato sauce and thyme chips	18
Tartare experience	24
Seafood crudités	38
Prawns scented with lemon, crustacean reduction and corn	22
Duck breast with orange, autumn salad and Gran Marnier	20
Steamed squid, bread, anchovies, sautéed escarole and capers	20

FIRST COURSES

Risotto "Meracinqe" scallops, beetroot and sour butter	22
"Calamarata", pumpkin, walnuts and Taleggio DOP cheese	18
Spaghettone, black cabbage, raw scampi and chilli pepper	20
Raviolini stuffed with potatoes and lemon, clams, "bottarga" and Vermentino DOC reduction	20
Tagliatella, "Porcini mushrooms", sausage from Pignone and "Nepitella"	20

MAIN COURSES

Codfish, potatoes with saffron and Brussels sprouts	30
Rack of pork, glazed chestnuts and juniper	28
Caught fish, Jerusalem artichokes and Porto wine sauce	30
Seafood tajine, celeriac and hazelnuts	32
Veal fillet, pumpkin and our "Tartrà" sauce	30



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R I S T O R A N T E