

MONNALISA

#RESTAURANT

ROOM SERVICE



GRAND HOTEL DA VINCI

★★★★★



SNACK & SANDWICHES

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| <i>Toast with cooked ham and cheese</i> (1-3-7-) | € 10,00 |
| <i>Club Sandwich with grilled chicken breast</i> (1-3-7) | € 20.00 |
| <i>Piadina with San Daniele Ham, squacquerone cheese and arugula</i> (1-7) | € 13.00 |
| <i>Beef Cheeseburger with lettuce, braised onion, tomato and fries</i> (1-3-7-10) | € 22.00 |
| <i>Chicken nuggets with fries</i> (1-3-7-9-12) | € 20.00 |



FROM THE HILLS TO THE SEA

"Beautiful Romagna"

*Platter of local cured meats with warm
piadina
(1-7)*

€ 20.00

*Selection of aged and fresh cheeses with
caramelized figs
(1-7)*

€ 20.00

THE GARDEN

Da Vinci Salad

*Mixed salad, tuna, olives, hard-boiled egg
and mozzarella balls
(3-4-7-9)*

€ 16.00

Caesar Salad

*with grilled chicken breast, Parmesan flakes,
croutons and yogurt dressing
(7-8-9)*

€ 16.00

Pinzimonio

*Fresh vegetables on ice, Batani Farm oil and
Cervia sweet salt
(9)*

€ 12.00

SEA OR LAND TO START THE MEAL

Burrata in tomato Carpaccio, basil oil and croutons € 20.00
(7)

Smoked salmon with dill and orange yogurt, brioche bread € 24.00
(1-3-4-7-12)

Culatello, casatella of the day, caramelized figs and hot piadina € 20.00
(1-7-9)

FROM GRAIN TO PLATE

Spaghetti with fresh tomato and basil € 18.00
(1-7-9)

Ravioli with herbs, fresh tomato, rocket and San Daniele € 20.00
(1-3-7-9-12)

Tagliolini with nettle and saffron pan-fried with mantis shrimp stew, clams and cuttlefish € 22.00
(1-3-4-7-9-12-14)

Fresh vegetable soup "like it used to be" (9) € 16.00

FROM THE PAN TO THE GRILL

*Grilled beef bavetta, sweet and sour cabbage
and smoked paprika mayonnaise* € 28.00
(4-9-12-14)

*Roasted sea bass, golden potatoes and
artichokes* € 28.00
(4-9-12-14)

Grilled squids and prawns skewers € 26.00
(1-2-4-14)

*Poached egg, polenta creamed with taleggio
cheese, black cabbage and black truffle* € 22.00
(1-3-7-9)

DESSERT

*Rocher With three chocolates and vanilla
crème anglaise* € 12.00
(1-3-7-8-12)

*Red fruit cheesecake mousse composed of
berries and robiola bavaroise* € 12.00
(1-3-7-8-12)

Sliced fresh fruits € 10.00

Plateau royal (6) € 18.00

ALLERGEN DIRECTORY

Next to the name of each dish, you will find which allergens are contained, according to the following numerical correspondence

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or they hybridised strains) and derivate
2. Shellfish and its derivatives
3. Eggs and its derivatives
4. Fish and its derivatives
5. Peanuts and its derivatives
6. Soy and its derivatives
7. Milk and its derivatives
8. Nuts as almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoiensis* (Wangenh) K. Koch], Brasil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) its derivatives
9. Celery and its derivatives
10. Mustard and its derivatives
11. Sesame seeds and its derivatives
12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg/l identified as SO₂
13. Lupine and lupine-based products
14. Molluscs and mollusc-based products