

MONNALISA

#RESTAURANT

M E N U



GRAND HOTEL DA VINCI





FROM OUR HILLS Tasting Menu

Guinea Fowl with Chestnuts and Guanciale

*Supreme of guinea fowl stuffed with guanciale and chestnuts, served
with cooking jus and celeriac cream
(1-7-9-12)*

Ravioli with Porcini Mushrooms, Sage, and Ravaggiolo

*Ravioli filled with Ravaggiolo cheese and porcini mushrooms, served
with porcini dashi and sage
(1-3-7-8-9-12)*

Black Angus, Cabbage, and Paprika Mayonnaise

*Grilled Angus bavette with sweet and sour cabbage and smoked
paprika mayonnaise
(1-3-6-7-8-9-10-12)*

Rocher

*Three chocolate cake with english cream and lavender
(1-8-12)*

€ 75 per person

Accompanied by a sommelier curated wine selection

€ 85 per person

Tasting menus are served to all table guests



FROM THE ADRIATIC SEA

Tasting Menu

Da Vinci steamed fish

Based on the daily availability of fresh seafood, we select the best crustaceans and shellfish to be steam cooked, and pair them with seasonal vegetables
(1-2-4-6-7-8-9-10-12-14)

Baccalà Ravioli with Broccoli and Almonds

Ravioli filled with whipped baccalà, broccoli pesto, and almonds, topped with olive crumble.
(1-2-3-4-7-9-12-14)

Sliced Sea Bass with Truffle

Deboned and sliced sea bass seasoned with vegetable pesto, artichokes, and black truffle
(4-9-12-14)

Underwood cheesecake

Strawberries fruit, wild berries compote and cheese mousse
(1-3-7-8-12)

€ 85 per person

Accompanied by a sommelier curated wine selection
€ 95 per person

Tasting menus are served to all table guests



*FROM OUR **BATANI FARM***
Vegan tasting Menu

Cannellini Bean Purée
with Broccoli, Taggiasca Olives, and Rosemary Oil
(9-12)

Chickpea Gnocchi with Jerusalem Artichoke
and Cashews

Chickpea gnocchi sautéed in rosemary oil, served on a bed of creamy
Jerusalem artichoke, cashews, and crispy bell pepper
(1-5-8-9-12)

Crispy Seitan in Panko Crust
Served with creamy celeriac and artichokes
(1-5-6-8-9-12)

Fresh cut fruit served in ice

€ 65 per person

Accompanied by a sommelier curated wine selection
€ 75 per personll me
Tasting menus are served to all table guests



LA GRAND CARTE

On reservation: live cooking dinner by our Maître.



WHET YOUR APPETITE WITH YOUR STARTERS

<i>Tuna and Amberjack Carpaccio</i> Carpaccio of red tuna and amberjack with citrus, Greek yogurt, and caramelized Tropea onion (1-2-4-6-7-12-14)	24,00
<i>Da Vinci steamed fish</i> Based on the daily availability of fresh seafood, we select the best crustaceans and shellfish to be steam cooked, and pair them with seasonal vegetables (1-2-4-6-7-8-9-10-12-14)	28,00
<i>Squid, Cannellini Beans, and Broccoli</i> Grilled squid served with a purée of cannellini beans and broccoli florets (1-2-4-6-7-9-12-14)	26,00
<i>Guinea Fowl with Chestnuts and Guanciale</i> Supreme of guinea fowl stuffed with guanciale and chestnuts, served with cooking jus and celeriac cream (1-7-9-12)	26,00
<i>Poached Egg with Polenta, Taleggio, and Truffle</i> Poached egg on creamy Taleggio polenta, sautéed black kale, and black truffle (1-3-7-9-12)	20,00
<i>Cantabrian Sea Anchovies</i> Gold series 55g served with buffalo stracciatella, Tuscan crostini, and salted butter (1-4-7)	24,00



OUR HANDMADE PASTA MADE WITH ORGANIC FLOURS FROM ANCIENT GRAINS

*Baccalà Ravioli with Broccoli
and Almonds* 22,00
*Ravioli filled with whipped baccalà, broccoli pesto, and
almonds, topped with olive crumble
(1-2-3-4-7-9-12-14)*

Mixed Pasta "Like in the Old Days" 20,00
*Mixed pasta risotto-style, cooked in a red broth with
mantis shrimp, local clams, and cuttlefish
(1-2-3-4-7-9-12-14)*

*Taglierini with Scallops, Baby Squid,
Cocoa Butter, and Truffle* 24,00
*Nettle tagliolini sautéed with roasted scallops in cocoa
butter, finished with baby squid and black truffle
(1-2-3-4-7-9-12-14)*

*Ravioli with Porcini Mushrooms, Sage,
and Ravaggiolo* 20,00
*Ravioli filled with Ravaggiolo cheese and porcini
mushrooms, served with porcini dashi and sage
(1-3-7-8-9-12)*



RICE

*Pumpkin Risotto with Fossa Cheese
and Balsamic Vinegar* 22,00
*Creamy risotto with violina pumpkin, DOP Fossa cheese,
balsamic reduction, and walnuts*
(7-8-9-12)

Cuttlefish Risotto with its Ink and Sea Lettuce 28,00
*Vialone nano rice with minced fresh cuttlefish, its ink,
and sea lettuce*
(2-4-7-9-12)

OUR SOUPS

Monfettini in Mantis Shrimp Broth 20,00
with Small Vegetables and Basil Oil
(3-4-7-9-12-14)

Seasonal Vegetable Minestrone 18,00
with Whole Grain Croutons
(1-9-12)



FROM THE FISH MARKET TO THE GRILL

Everything our sea has to offer; different cooking methods and consistencies

<i>Grilled fresh fish mix from our sea with seasonal vegetables and roasted potatoes (1-2-4-14)</i>	45,00
<i>Sliced Sea Bass with Truffle Deboned and sliced sea bass seasoned with vegetable pesto, artichokes, and black truffle (4-9-12-14)</i>	26,00
<i>Squid, Sole, and Local Prawns Oven-baked with zucchini and cherry tomatoes (1-2-3-4-9-12-14)</i>	28,00
<i>Salmon with Soy, Orange and Pistachio Salmon fillets marinated in soy and orange, coated in a crunchy panko and pistachio crust, served with avocado hummus (1-2-4-6-7-8-9-11-12-14)</i>	26,00
<i>Monkfish with Porcini Mushrooms Tournedos of monkfish served with creamy celeriac and porcini mushrooms (1-4-6-7-8-12-14)</i>	26,00



FROM OUR HILLS AND THE REST OF THE WORLD

a Selection of the Finest Meats

*Black Angus, Cabbage, and Paprika
Mayonnaise* 28,00
*Grilled Angus bavette with sweet and sour cabbage
and smoked paprika mayonnaise
(1-3-6-7-8-9-10-12)*

Rossini Veal Fillet 30,00
*The tenderest part of white veal from the central
Apennines, roasted and served with foie gras, black
truffle, and Madeira glaze
(1-3-6-7-8-9-10-12)*

TRADITIONAL DISHES

Culatello and Fresh Casatella 20,00
*Served with warm piadina and caramelized figs
(1-7-9)*

*Cappelletti in Double Beef and Capon
Broth* 20,00
*Small meat-filled cappelletti cooked and served in a
rich broth of beef and capon (1-3-7-9)*



VEGAN

<i>Cannellini Bean Purée</i> <i>with Broccoli, Taggiasca Olives, and Rosemary Oil (9-12)</i>	16,00
<i>Chickpea Gnocchi with Jerusalem Artichoke and Cashews</i> <i>Chickpea gnocchi sautéed in rosemary oil, served on a bed of creamy Jerusalem artichoke, cashews, and crispy bell pepper (1-5-8-9-12)</i>	20,00
<i>Crispy Seitan in Panko Crust</i> <i>Served with creamy celeriac and artichokes (1-5-6-8-9-12)</i>	16,00

CHEESE

<i>Seasonal selection</i> <i>French cheese platter (7)</i>	22,00
<i>Italian cheese platte</i> <i>Selection of national fresh and aged cheese (7)</i>	20,00
<i>Mixed cheese platter</i> <i>Selection of French and Italian Cheese, both fresh and aged (minimum 2 people (7)</i>	30,00



DESSERTS

<i>Rocher</i>	12,00
<i>Three chocolate cake with english cream and lavender (1-8-12)</i>	
<i>Underwood cheesecake</i>	12,00
<i>Strawberries fruit, wild berries compote and cheese mousse (1-3-7-8-12)</i>	
<i>Apple Frangipane</i>	12,00
<i>Light vanilla cream, fior di latte gelato, and hazelnut crumble</i>	
<i>Tasting of fine pastry mignon</i>	12,00
<i>Composed of six small delicatessen from our pastry (1-3-7-8-12)</i>	
<i>Fresh cut fruit served in ice</i>	10,00
<i>Ice cream selection</i>	8,00
<i>Made on a daily basis by our pastry chef (3-7-8)</i>	



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