

M>NNALISA

#RESTAURANT

M E N U T E R R A Z Z A



GRAND HOTEL DA VINCI





SNACK & SANDWICHES

<i>Ham and cheese toast (1-3-7)</i>	€ 12,00
<i>Grilled chicken Breast Club Sandwich (1-3-7)</i>	€ 18,00
<i>Piadina San Daniele Ham, squacquerone cheese and rocket salad (1-7)</i>	€ 13,00
<i>Wholewheat Piadina with Bufala cheese, bresaola and valerian (1-7-8)</i>	€ 13,00
<i>Pinsa with burrata, Parma ham and valerian salad (1-3-7-12)</i>	€ 18,00
<i>Pizza margherita, tomato mozzarella and oregano (1-3-7-12)</i>	€ 14,00
<i>Avocado toast with smoked salmon - Sourdough bread toasted smoked salmon, avocado and salad with yoghurt dressing (1-7-8-4)</i>	€ 18.00
<i>Beef Cheeseburger, salad, braised onion, tomatoes and chips (1-3-7-10)</i>	€ 20.00

*Vegan burger with cereal bread, green salad,
tomatoes, avocado and soya mayonnaise
(1-3-4-7)* € 20.00

*Chicken nuggets with fried potatoes
(1-3-7-9-12)* € 20.00

FROM THE HILLS TO THE SEA

Platter of local cold cuts with hot piadina (1-7) € 20.00

*Table of mature and fresh cheeses with
caramelised figs (1-7)* € 20.00

FROM THE KITCHEN GARDEN

*DA VINCI SALAD - Mixed salad, tuna, olives, boiled
egg and mozzarella (3-4-7-9)* € 16.00

*CAESAR SALAD - With grilled chicken breast sauteed
with Parmesan croutons and yoghurt dressing
(7-8-9)* € 18.00

*PINZIMONIO - fresh vegetables on ice oil from
the Batani estate and sweet Cervia salt (9)* € 12.00

SEA OR LAND TO START THE MEAL

Tomato carpaccio with burrata cheese, fresh basil and croutons (7) € 20.00

Seafood salad with fresh vegetables, steamed octopus and shrimps (2-4-9-12-14) € 25.00

Prosciutto di San Daniele with melon carpaccio € 22.00

FIRST COURSES

Spaghetti with fresh tomato and basil (1-7-9))€ 16.00

Burrata daisies with asparagus and crispy bacon (1-3-7-9-12) € 20,00

Strozzapreti with white umbrine, clams and courgettes (1-3-4-7-9-12-14) € 22,00

Fresh vegetable soup 'like in the old days' (9) € 16,00

MAIN COURSES

<i>Sliced beef with rocket, cherry tomatoes and Parmesan cheese (7)</i>	€ 28,00
<i>Roasted sea bass slice with courgettes (4-9-12-14)</i>	€ 26,00
<i>Grilled squid and prawns skewers (1-2-4-14)</i>	€ 24,00

DESSERT AND FRUIT FROM THE BATANI ESTATE

<i>Strawberry Tiramisu lemon, coffee (1-3-5-7-8)</i>	€ 12,00
<i>Caramel cream Dessert with salted Crumble vanilla ice Cream and caramelized popcorn (1-3-5-7-8)</i>	€ 12,00
<i>Tropical Sphere with Mango Sauce and Passion Fruit Crumble (1-3-5-7-8)</i>	€ 12,00
<i>Tasting of fine pastry mignon Composed of six small delicatessen from our pastry (1-3-7-8-12)</i>	€ 12,00

<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>	
<i>Fresh fruit Plateau Royal</i>	€ 16,00



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 derivative

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 illinoensis* (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