

# MONNNALISA

#RESTAURANT

## M E N U



GRAND HOTEL DA VINCI





## *FROM OUR HILLS*

### *Tasting Menu*

#### *Guinea fowl with officinal herbs and pork cheek bacon*

*Guinea fowl with officinal herbs and pork cheek bacon,  
topped with its own gravy and celery root cream  
(1-7-9-12)*

#### *Passatelli pasta and truffle*

*Passatelli pasta sautéed with Parmigiano Reggiano cheese,  
butternut squash and black truffle  
(1-3-7-9-8-12)*

#### *Black Angus sliced beef fillet*

*with sautéed kale, brown stock and paprika mayonnaise  
(1-3-6-7-8-9-10-12)*

€ 75 per person

*Accompanied by a sommelier curated wine selection  
€ 100 per person  
Tasting menus are served to all table guests*



## *FROM THE ADRIATIC SEA* *Tasting Menu*

### *Grilled octopus, chickpea hummus and broccoli*

*Grilled octopus, chickpea hummus, broccoli roses  
and paprika mayonnaise  
(1-2-4-6-7-9-12-14)*

### *Ravioli with burrata cheese, king prawns and artichokes*

*Ravioli stuffed with burrata cheese and lime  
sautéed with Adriatic sea king prawns, artichokes and sage  
(1-2-3-4-7-9-12)*

### *Sliced sea bass with truffle*

*Fresh deboned sea bass, sliced and garnished  
with vegetables pesto, artichokes and black truffle  
(4-9-12-14)*

€ 85 per person

*Accompanied by a sommelier curated wine selection*

*€ 110 per person*

*Tasting menus are served to all table guests*



*FROM OUR BATANI FARM*  
*Vegan tasting Menu*

*Chickpeas, kale and porcini mushrooms*  
*Chikpea hummus, kale,*  
*and rosemary scented porcini mushrooms*  
*(6-9-12)*

*Spelt bavette pasta, broccoli and olives*  
*Whole spelt bavette pasta with pesto*  
*made with broccoli, taggiasca olives and cashews*  
*(1-5-8-9-12)*

*Tofu, celery root and artichokes*  
*Crunchy tofu coated in panko breadcrumbs,*  
*celery root cream and artichokes*  
*(1-5-6-8-9-12)*

€ 65 per person

*Accompanied by a sommelier curated wine selection*  
*€ 90 per person*  
*Tasting menus are served to all table guests*



## LA GRAND CARTE

*On reservation: live cooking dinner by our Maître.*



## TEASE YOUR APPETITE WITH OUR STARTERS

*Gobbetti shrimps tartare with coconut,  
pomegranate and pistachio* 28,00

*Gobbetti shrimps seasoned with lime, Extra Virgin Olive oil,  
garnished with a coconut coulis, pomegranate gel and  
pistachio crumble (1-2-4-6-7-12-14)*

*Da Vinci Steamed Seafood Mix* 28,00

*According to the daily catch, we select fresh fish and shellfish  
ideal for steaming and pair it with seasonal vegetables in  
different consistencies (1-2-4-6-7-12-14)*

*Grilled octopus, chickpea hummus and broccoli* 26,00

*Grilled octopus, chickpea hummus, broccoli roses and paprika  
mayonnaise (1-2-4-6-7-9-12-14)*

*Guinea fowl with officinal herbs and pork  
cheek bacon* 26,00

*Guinea fowl with officinal herbs and pork cheek bacon,  
topped with its own gravy and celery root cream (1-7-9-12)*

*Egg, polenta cornmeal cream, gorgonzola  
blue cheese and truffle* 22,00

*Poached egg with Polenta cornmeal cream, gorgonzola  
blue cheese and black truffle (1-3-7-9-12)*

*Cantabrian sea anchovies* 26,00

*Golden series 55g served with bufala stracciatella cheese,  
tuscan bread croutons and salted butter (1-4-7)*



## OUR HANDMADE PASTA MADE WITH ORGANIC FLOURS FROM ANCIENT GRAINS

*Ravioli with burrata cheese, king prawns  
and artichokes* 24,00

*Ravioli stuffed with burrata cheese and lime  
sautéed with Adriatic sea king prawns, artichokes and sage  
(1-2-3-4-7-9-12-14)*

*Monfettini pasta, squid, mantis shrimp  
and broccoli* 24,00

*Monfettini cooked risotto style in mantis shrimp red sauce,  
broccoli, pesto, squid and its own ink  
(1-2-3-4-7-9-12-14)*

*Tagliolini pasta, baby squid, porcini mushrooms  
and rosemary* 24,00

*Taglioni pasta with nettle herbs and saffron, sautéed with  
local baby squid, clams, porcini mushrooms and rosemary  
(1-7-8-9-12-14)*

*Passatelli pasta and truffle* 24,00

*Passatelli pasta sautéed with Parmigiano Reggiano cheese,  
butternut squash and black truffle  
(1-3-7-9-8-12)*



## RICE DISHES

<i>Red beet risotto</i> <i>with caramelized apples and foie gras</i> <i>(7-8-9-12)</i>	24,00
<i>Seafood risotto "like the old times"</i> <i>Vialone nano rice marinara style with seafood red broth</i> <i>(2-4-7-9-12)</i>	24,00

## SOUPS AND CONSOMMÉS

<i>Cappelletti ravioli in beef and capon</i> <i>double broth</i> <i>Meat stuffed Cappelletti ravioli cooked and served</i> <i>in a reduced beef and capon broth (1-3-7-9)</i>	22,00
<i>Vegetables soup</i> <i>with seasonal produce and whole wheat bread croutons</i> <i>(1-9-12)</i>	18,00





*EVERYTHING OUR SEAS OFFER  
IN DIFFERENT COOKING STYLES  
AND CONSISTENCIES*

<i>From the fish market to the grill</i> <i>Grilled fresh seafood from our sea with seasonal vegetables and roasted potatoes</i> <i>(1-2-4-14)</i>	<i>45,00</i>
<i>Sliced sea bass with truffle</i> <i>Fresh deboned sea bass, sliced and garnished with vegetables pesto, artichokes and black truffle</i> <i>(4-9-12-14)</i>	<i>28,00</i>
<i>Borsotti squids au gratin</i> <i>on lime paper and seasonal vegetables</i> <i>(1-2-3-4-9-12-14)</i>	<i>26,00</i>
<i>Turbot and porcini mushrooms</i> <i>Roasted turbot slices with creamy saffron mashed potatoes, porcini mushrooms and fish demiglace</i> <i>(1-4-6-7-8-14-12)</i>	<i>30,00</i>



## FROM OUR HILLS AND WORLDWIDE THE BEST MEATS SELECTION

*Black Angus sliced fillet* 30,00  
*Black Angus sliced beef fillet with sautéed kale, brown stock and paprika mayonnaise (1-3-6-7-8-9-10-12)*

*Veal filet with celery root and truffle* 30,00  
*The most tender veal filet roasted on a grill, celery root cream and potatoes millefeuille (1-3-6-7-8-9-10-12)*

## VEGAN SELECTION

*Chickpeas, kale and porcini mushrooms* 16,00  
*Chickpea hummus, kale, and rosemary scented porcini mushrooms (6-9-12)*

*Spelt bavette pasta, broccoli and olives* 20,00  
*Whole spelt bavette pasta with pesto made with broccoli, Taggiasca olives and cashews (1-5-8-9-12)*

*Tofu, celery root and artichokes* 22,00  
*Crunchy tofu coated in panko breadcrumbs, celery root cream and artichokes (1-5-6-8-9-12)*



## LOCAL AND FOREIGN CHEESES AND COLD CUTS

<i>Italian cheese platter</i> <i>Fresh and aged cheese selection from Italy</i> (7)	20,00
<i>French cheese platter</i> <i>Seasonal selection</i> (7)	22,00
<i>Cheese platter</i> <i>Selection of French cheeses, and fresh</i> <i>and aged Italian cheeses</i> (7)	30,00
<i>Parma ham</i> <i>Caramelized figs, casatella cheese</i> <i>and hot piadina</i> (1-7-8-9-12)	20,00
<i>Smoked duck breast</i> <i>Pomegranate gel, valerian, pistachio</i> <i>and burrata cheese</i> (1-3-7-8-9-12)	24,00



## DESSERTS

<b>Cocoa biscuit</b> <i>Pear compote, praline cream and chocolate mousse</i> (1-3-5-7-8)	12,00
<b>Shortcrust tart with cocoa</b> <i>dulcey cream, praline cream and mascarpone</i> (1-3-5-7-8)	12,00
<b>Pineapple and mango</b> <i>Fior di latte ice cream, chocolate mousse</i> <i>and hazelnut crumble</i> (1-3-5-7-8)	12,00
<b>Tasting of fine pastry mignon</b> <i>Composed of six small delicatessen from our pastry</i> (1-3-7-8-12)	12,00
<b>Fresh cut fruit served in ice</b>	10,00
<b>Ice cream selection</b> <i>Made on a daily basis by our pastry chef</i> (3-7-8)	8,00



## 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 SO<sub>2</sub>
13. Lupine and lupine-based products
14. Molluscs and mollusc-based products