

M>NNALISA

#RESTAURANT

ROOM SERVICE

€ 12,00 per person



GRAND HOTEL DA VINCI

★★★★★



SNACK & SANDWICHES

<i>Ham and Cheese grilled sandwich (1-3-7)</i>	€ 10,00
<i>Club sandwich with chicken breast Salad, tomatoes, eggs and club sauce (1-3-7)</i>	€ 18,00
<i>Piadina San Daniele ham, Squacquerone cheese and rocket (1-7)</i>	€ 13,00
<i>Avocado toast with smoked salmon and yoghurt dressing (1-7-8-4)</i>	€ 18.00
<i>Beef cheeseburger salad, braised onion, tomatoes, with a side of French fries (1-3-7-10)</i>	€ 20.00
<i>Chicken nuggets and french fries (1-3-7-9-12)</i>	€ 20.00
<i>Pizza margherita (1-7-9-12)</i>	€ 18.00
<i>Pizza with San Daniele ham and Buffalo Mozzarella (1-7-9-12)</i>	€ 20.00

FROM OUR HILLS TO THE SEA

Local cold cuts selection with warm piadina € 20.00
(1-7)

Platter of fresh and aged cheeses
with caramelized figs € 20.00
(1-7)

THE GARDEN

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

CAESAR SALAD - With chicken breast, parmesan
flakes, bread croutons and yoghurt dressing € 16.00
(7-8-9)

PINZIMONIO - Fresh vegetables served on ice,
garnished with Olive oil from our own Batani
Farm and Cervia salt € 12.00
(9)

SEAFOOD AND MEAT STARTERS

Bufala Mozzarella cheese with cut tomatoes € 20.00
caprese (7)

*Cantabrian sea anchovies, stracciatella cheese,
salted butter and toasted bread* € 26.00
(1-3-4-7-12)

*Veal rump with tuna mayonnaise and caper
flowers* € 20.00
(1-7-9)

FROM GRAINS TO YOUR PLATE

our coarse-ground wheat pasta, handmade by our chefs

*Wheat spaghettoni with fresh tomato
and basil* € 20.00
(1-7-9)

*Burrata cheese stuffed ravioli, with porcini
mushrooms, San daniele ham and rocket* € 22,00
(1-3-7-9-12)

Seafood strozzapreti pasta € 22,00
(1-3-4-7-9-12-14)

Fresh vegetables soup "like the old times" € 16,00
(9)

FROM THE PAN TO THE GRILL

Sliced beef fillet with rocket, cherry tomatoes
and parmesan € 28,00

Griled turbot with porcini mushrooms
and creamy mashed potatoes € 30,00
(4-9-12-14)

Poached egg with Polenta cornmeal cream,
gorgonzola cheese and truffle (1-3-7-8-9) € 22,00

Chickpea hummus with broccoli and hummus
(8-9-12) € 20,00

DESSERTS AND FRESH SEASONAL FRUIT

COCOA BISCUIT - pear compote, praline cream
and chocolate mousse € 12,00
(1-3-5-7-8)

SHORTCRUST TART WITH COCOA - dulcey cream,
praline cream and mascarpone € 12,00
(1-3-5-7-8)

PINEAPPLE AND MANGO - Fior di latte ice cream,
chocolate mousse and hazelnut crumble € 12,00
(1-3-5-7-8)

*TASTING OF FINE PASTRY MIGNON - composed of
six small delicatessen from our pastry
(1-3-7-8-12)* € 12,00

FRESH CUT FRUIT served in ice € 10,00

*ICE CREAM SELECTION - Made on a daily basis by
our pastry chef
(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 SO₂

13. Lupine and lupine-based products

14. Molluscs and mollusc-based products