

MONNALISA

#RESTAURANT

M E N U



GRAND HOTEL DA VINCI





LA GRAND CARTE

Cover 4,00

On reservation: live cooking dinner by our Maître.



TEASE YOUR APPETITE WITH OUR STARTERS

<i>Seafood Medley</i> Red tuna and amberjack carpaccio citrus vinaigrette with diced marinated cucumber, mango and passion fruit (1-2-4-6-9-12)	32,00
<i>Tartare of red shrimps</i> avocado, yellow cherry tomatoes, lime, and toasted brioche bread (1-2-3-7-8-9-12-14)	32,00
<i>Da Vinci steamed speciality</i> Based on the daily fresh fish, we select fish, shellfish and mollusks best, suited for steaming and pair them with seasonal vegetables (1-2-4-6-7-12-14)	30,00
<i>Baby cuttlefish and peas</i> Chioggia baby cuttlefish grilled à la plancha, with creamy peas and candied lemon (1-3-4-6-7-8-9-12-14)	26,00
<i>Quail ham</i> Celeriac and caramelized figs (1-3-7-8-9-12-)	26,00
<i>Cantabrian sea anchovies</i> with stracciatella, salted butter, and toasted bread (1-3-4-7-12)	26,00



OUR HANDMADE PASTA MADE WITH ORGANIC FLOURS FROM ANCIENT GRAINS

<i>Seafood ravioli</i> Yellow cherry tomatoes, stracciatella cheese, raw red shrimp, and lime (1-3-4-6-7-9-12-14)	28,00
<i>Handmade Strozzapreti</i> White ombrina clams and zucchini flowers (1-2-3-3-7-9-12-14)	25,00
<i>Tagliolini</i> with seafood, datterini tomatoes, and basil (1-7-8-9-12-14)	26,00
<i>Passatello with summer truffles</i> Parmigiano-Reggiano, asparagus, and almonds (1-3-7-8-9-9-12)	28,00



RICE DISHES

<i>Risotto with cuttlefish and clams</i>	28,00
<i>Pureed peas with mullet roe</i> <i>(7-8-9-12)</i>	
<i>Saffron Risotto</i>	28,00
<i>with pistachios and Robiola</i> <i>(2-4-7-8-9-12)</i>	



EVERYTHING OUR SEAS OFFERIN DIFFERENT COOKING STYLESAND CONSISTENCIES

From the fish market to the grill 48,00
*Grilled fresh seafood from our sea with seasonal
vegetables and roasted potatoes*
(1-2-4-14)

Monnalisa's Gratin 30,00
*Featuring fish, shellfish, and crustaceans depending
on the fish of the day, along with seasonal vegetables*
(1-2-3-7-8-12-14)

Tuna Cutlet 28,00
*With a bread and pistachio crust, eggplant, soy
mayonnaise, and yellow cherry tomatoes*
(1-4-6-7-8-12-14)

Grilled Sea Bass with Asparagus 30,00
*Sea bass fillets, sautéed potatoes, zucchini with mint,
pine nut pesto and asparagus tips*
(4-8-9-12-14)

Roasted octopus 26,00
Chickpeas hummus and paprika mayonnaise
(4-3-9-14)



FROM OUR HILLS AND WORLDWIDE
THE BEST MEATS SELECTION

Black Angus beef tenderloin with truffles 34,00
Creamy celeriac and toasted porcini mushrooms
(1-7-8-9-12)

VEGAN

Chickpea hummus 22,00
Cherry tomatoes, olives, capers, and croutons
(8-12)

Organic spelt tagliatelle 22,00
Fresh tomatoes, arugula, and toasted almonds
(1-9)

Panko-crusted tofu cutlet 24,00
Soy and orange mayonnaise with stir-fried vegetables
(1-9)



CHEESE

<i>French cheese platter</i> <i>Seasonal selection</i> (7)	22,00
<i>Italian cheese platter</i> <i>Selection of fresh and aged Italian cheeses</i> (7)	20,00
<i>Cheese board</i> <i>Selection of French cheeses, and fresh and aged Italian cheeses</i> (7)	30,00



FROM ROMAGNA

<i>24-month aged Parma ham</i> <i>fresh squaquerone cheese, caramelized figs,</i> <i>and warm piadina</i> <i>(1-7-9-12)</i>	24,00
<i>Cappelletti</i> <i>in beef and capon broth</i> <i>(1-3-7-9-12)</i>	24,00
<i>Sliced beef</i> <i>Arugula, pendolini tomatoes and Parmigiano</i> <i>Reggiano</i> <i>(1-7-9-)</i>	30,00
<i>Beef ribeye or T-bone steak</i> <i>IGP tuscan-romagnolo apennine</i> <i>(1-7-9-)</i>	10,00 €/hg



DESSERTS

<i>Peanuts, Rocher and Caramel</i> (1-3-5-7-8)	12,00
<i>Almond and Vanilla with strawberry confit whipped Vanilla ganache and fresh strawberries</i> (1-7-8-3)	12,00
<i>Mint & Basil Biscuit</i> <i>Pistachio Crunch and Tropical Notes</i> (1-3-7-8)	12,00
<i>Assortment of mini pastries</i> <i>featuring 6 small delicacies from our pastry shop</i> (1-3-7-8-12)	12,00
<i>Fresh fruit salad on ice</i>	10,00
<i>Selection of ice cream</i> <i>Daily fresh ice creams made 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 SO₂
13. Lupine and lupine-based products
14. Molluscs and mollusc-based products