

TRAGALUZ

SPUNTINI

Tomato and rosemary foccacia — € 6

Lobster croquettes 4 units. — € 12

Skordalia with grilled bread — € 9.50

Fried artichoke and sage — € 14.50



PER COMINCIARE

Burrata stracciatella with artichoke,
anchovy gremolata and chervil — € 15.50

Seasonal tomato salad — € 13.50

Duck salad in Modena vinegar
with red apple from Trentino and grapefruit — € 18

Fennel carpaccio, dried tomato,
burrata and olives — € 14.50

Tuna carpaccio, olive oil and Pantelleria capers — € 18

Beef carpaccio with green peas, asparagus,
pecorino cheese and mustard — € 16.50

Roasted San Marzano tomatoes
with smoked aubergine
and pumpkin seed pesto — € 14.50

Grilled pumpkin cream, guanciale,
quail egg and seasonal mushrooms — € 14

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PASTAS

Tagliolini cacio e pepe — € 16.50
with Winter truffle — € 23

Green tagliatelle, spinach, snow peas,
asparagus and parmesan — € 15.50

Wild mushroom Risotto — € 20

Pappardelle with oxtail ragu — € 18

Mezzi paccheri with turbot,
dill and sea asparagus — € 19

Fresh fusilli with n'duja, burrata and tomatoes — € 16.50

Lasagna norma style — € 18



PESCE AND MEAT

Sea bass with almond cream
with roasted leek and bimi — € 24

Grilled turbot and cabbage with broccoletti
and citrus vinaigrette — € 24

Squid with n'duja and rustic puree — € 19

Steak tartare bruschetta
with watercress and pickles — € 18

Tuscan style beef burger — € 16

Caesar style chicken schnitzel — € 17.50

Beef tenderloin alla Rossini — € 30

TRAGALUZ

DOLCI

Cheesecake — € 7.7

Tiramisu — € 8

Chocolate coulant with seasonal icecream — € 8

Citrus soup with fruit and pineapple
and ginger sorbet — € 7

Limoncello pie — € 7

Baba with rum and white chocolate
ganache with lime and ron jelly — € 7

Artisan ice cream — € 7