

RISTORANTE CASA AMÉLIE

À la Carte Menu

Contemporary cuisine with high-quality raw materials.

WAITING FOR... APERITIF

Traditional style Vermouth	7 €
A glass of Spumante	8 €
Spritz	8 €
Americano	8 €
Negroni	8 €
Margarita	11 €
Gin Tonic Tanqueray	9 €
"Lady Lane" Gin Tonic — new gin made in Turin by Dennis Zoppi	11 €
"International" gin tonic	13 €

STARTERS

16 euros

Veal with bottarga
Char-grilled guinea fowl salad with grilled pineapple
Roasted Swiss chard with raspberry vinegar and capers
Prawns*, sun-dried tomatoes and escarole
Squid* and bell peppers in a light marinade with thyme

FIRST COURSES

16 euros

Tortelloni stuffed with Neapolitan-style Genovese and smoked black pepper sauce
Spaghettoni with basil and cashew pesto
Fresh ridged paccheri with tuna*, Taggiasca olives, and roasted cherry tomato cream
Ricotta and lemon ravioloni with mussels, zucchini, and marjoram

MAIN COURSES

22 euros

Pork belly with vermouth and romaine lettuce
Braised beef with Sicilian passito wine, green beans and buffalo mozzarella
Avocado escalope with radicchio and teriyaki sauce
Salt cod, aubergines and a light salsa verde
Seared octopus*, salted orange cream and chicory

DESSERTS

8 euros

Super pastiera
My tiramisù in a glass
Yellow peach and mint spoon dessert
White chocolate, hazelnut, and cocoa cake

OUR SELECTION OF LIQUEURS

BITTER LIQUEURS

classic	<i>4 euros</i>
specials	<i>6 euros</i>

SPIRITS

Brandy Torres	<i>8 euros</i>
Cognac Courvoisier	<i>8 euros</i>
Grappa bianca di vinaccia Sarpa Poli (Veneto)	<i>5 euros</i>
Grappa Barricata	<i>6 euros</i>
Rhum Malteco (Guatemala)	<i>8 euros</i>
Rhum Diplomatico (Venezuela)	<i>12 euros</i>
Whisky Talisker Skye	<i>8 euros</i>
Whisky Nikka Days	<i>12 euros</i>
Whisky Marker's Mark Bourbon	<i>8 euros</i>

MEDITATION WINES

Barolo chinato Az. Rovero	<i>6 euros</i>
Barbera Chinata 800 Farmacia della Consolata	<i>5 euros</i>
Passito Terre Siciliane Az. Colosi	<i>6 euros</i>

DRINKS

"Ferrarelle" sparkling water / Natia still water	<i>3 euros</i>
Beers	<i>6 euros</i>
Wine by the glass	<i>7–10 euros</i>
Lavazza coffee	<i>2 euros</i>
Lavazza decaf coffee	<i>2 euros</i>
Our selection of infusions	<i>4 euros</i>

Cover charge — 3 euros

Including homemade sourdough bread

** blast-chilled or defrosted product*