

IL PIANONE

Ristorante in Castagneta

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Praise to pumpkin Pumpkin, goat cheese, chestnuts, and hazelnuts	€. 18,00
Slow-cooked rabbit leg its jus, mascarpone, dried plums, and pine nuts	€. 20,00
Beef tartare bagna càuda and Parmesan shortcrust pastry	€. 22,00
Raw scampi with orange gel brown stock and Florentine crisp	€. 22,00
Gently cooked cod purple potato cream and its chips	€. 20,00
Our seafood salad with extra virgin olive oil and lemon	€. 24,00



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Buffalo Ricotta Raviolo walnut cream and aged Marsala reduction	€. 20,00
Chamomile Risotto shredded braised beef and veal jus	€. 20,00
Fusilloni, as if it were a lasagna crispy pasta, white ragù, and béchamel sauce	€. 20,00
Risotto with late Treviso radicchio, pear and mascarpone cream	€. 20,00
Chitarra spaghetti with monkfish, artichokes and cured mullet roes	€. 20,00
Pappa al Pomodoro like a fisherman's stew	€. 22,00

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Cocoa-braised Suckling Pig Cheek creamy taragna potatoes	€. 28,00
Pistachio-crusted Lamb Chops corn cream and thyme-glazed baby carrots	€. 32,00
Florentine-style Beef Rib (for two) roast potatoes and tempura vegetables	€. 80,00
Pan-seared Stuffed Squid with Fried Tentacles cuttlefish ink mayonnaise	€. 32,00
Salt-crusted Sea Bass (for two) steamed vegetables	€. 60,00
Oil-poached Salmon jerusalem artichoke cream and crispy cavolo nero	€. 30,00