



Monday, 17 May 2021

DINNER

Daily Menu 1

Thin Slices of Veal with Tonnato Sauce and Capers
Monkfish alla Daterini Tomatoes and Black Olives
Selection of House Cakes or Ice Cream

Daily Menu 2

Puntarelle Salad with Anchovies
Spaghetti with Dover Sole

**Special of the Day:
Veal Ossobuco with
Risotto alla Milanese**

Caviar

(served with Blinis and Sour Cream)

Caviar Imperial Gold Osietra (100 gr)
Caviar Imperial Gold Osietra (50 gr)

Classics

Pasta e Fagioli (Venetian Bean Soup)
Baked Thin White Tagliolini with Ham
Risotto Primavera
Wild Argentinian Prawns Curry with Rice Pilaf
Calf Liver “alla Veneziana” with Polenta
Veal Fillet “alla Milanese”
Beef Carpaccio with Asparagus
Steak Tartar with Mixed Salad
Chef’s Salad
Club Sandwich

Desserts

Christmas Panettone with Mascarpone Sauce
Lemon Meringue
Vanilla Meringue
Fruit Plate
Chocolate Cake
Crema Antica
Peach Tart
Tiramisu
Mix Sorbets: Mango, Lemon, Strawberry
Chocolate Ice Cream
Vanilla Ice Cream alla Minute (To Share)

Coffee by: Lavazza



Appetizers and Salad

Burrata with Datterini Tomato and Black Olives
Cucumber, Avocado, Cherry Tomatoes and Sweet Corn Salad
Asparagus and Beetroot Salad with Goat Cheese
Artichokes and Avocado with Shaved Parmesan
Puntarelle Salad with Anchovies
Extra Sweet Prosciutto Crudo from Parma
Bresaola with Shaved Parmesan
Mortadella with Cornichons
Prosciutto Cotto
Thin Slices of Veal with Tonnato Sauce and Capers
Thin Slices of Tuna with Spicy avocado Sauce
Anchovies “Bellevue” with Toasted Bread and Tomato
King Crab with Olive Oil and Lemon
Tuna Tartar
Fried Prawns with Tartar Sauce
Wild Argentinian Raw Prawns with Olive Oil and Lemon
Riso al Salto
Baccala’ Mantecato
Aubergine alla Parmigiana

Soups, Pastas and Risotti
(All our Fresh Pastas are Home Made)

Minestrone Soup
Pappa al Pomodoro
Homemade Spinach and Cheese Cannelloni with Zucchini
Penne al Pesto
Gnocchi with Gorgonzola Sauce
Bucatini Cacio e Pepe
Paccheri alla Sorrentina
Spaghetti with Dover Sole
Tagliarelle all’Amatriciana Bianca
Tagliardi with Veal Ragù
Green Tagliarelle all’Arrabbiata
Pappardelle of the Day
Rigatoni alla Bolognese
Tortellini with Panna Prosciutto e Piselli
Risotto of the Day
Uovo in Raviolo with white Truffle from Alba

Main Courses

Dover Sole with Zucchini
Chilean Sea Bass “alla Carlina”
Seppie in Teca with Grilled Polenta
Monkfish with Daterini Tomatoes and Black Olives
Boneless Chicken Spezzatino “alla Pizzaiola”
Veal Farfalle with Lemon Sauce and Rice Pilaf
Veal Polpettone with Mash Potato
Grilled Scottish Salmon
Lamb Chop
Grilled Branzino with Broccoli
Grilled Corn Fed Chicken
Rib Eye Tagliata
Organic Grass Fed Uruguayan Fillet of Beef

A discretionary 15% Service charge will be added to your bill. Should you have any question about the menu or any allergy and intolerance concern please ask a member of the staff.

Wi-Fi Network: Clondon Guest

Password: Clondon25