

RISTORANTE

Ragno D'Oro



Menù

Cover charge / Water € 3,00

Coca Cola bottle 1/ € 4,00
 bottle 33 cl € 2,00

Fanta bottle 1/ € 4,00
 bottle 33 cl € 2,00

Birra  bottle 66 cl € 3,00

Birra  draft 0,2 / € 3,00
 draft 0,4 / € 4,00

Birra  draft 0,25 / € 3,00
 draft 0,5 / € 5,00

Coffee € 1,00

Liqueurs € 2,00

Distillate € 4,00

Wi-fi Free - Password: buonlavoro

Follow and share your dish:

 @ristorante_ragno_doro

Starters

TRIS OF RAW STARTERS € 15,00

SELECTION OF COLD CUTS AND CHEESES
AND BRUSCHETTA WITH TOMATOES

SMALL € 7,00

BIG € 11,00

SEASONAL VEGETABLES WITH CHEESES AND
BRUSCHETTA WITH TOMATOES € 9,00

FILET CARPACCIO € 14,00

PIEDMONTESE FASSONA TARTARE
COMPOSED € 14,00

SMALL WARM APPETIZERS € 10,00 each
(min 2 people)

ROASTED COW CHEESE KMØ € 8,00
with raw ham or grilled vegetables

PALLOTTE “CACIO E OVO” (cheese and egg balls) (6 pcs) € 6,00

MIXED BRUSCHETTE (toasted bread) (3 pcs) € 5,00

TOMATOES BRUSCHETTE (toasted bread) (2 pcs) € 2,00

SELECTION OF FRESH CHEESES € 9,00

Single dishes & Salads

MAXI SALAD € 10,00

LEGGERO € 10,00
(tuna, rocket salad, tomatoes, mozzarella)

MAXI CAPRESE € 10,00

CAMPESE € 10,00
(mixed salad, cherry tomatoes, grilled chicken breast, parmesan, crouton)

First Courses

POTATO AGNOLOTTI € 10,00
with zucchini, sausages and saffron

RICOTTA RAVIOLI € 10,00
with pumpkin cream sauce and taleggio cheese

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with gorgonzola cheese, mascarpone cheese and chopped pistachios

GNOCCHI € 9,00
with radish, speck and walnuts

CHITARRINA € 9,00
*porcini mushrooms and truffle

ANELLINI PECORARA € 9,00

ORECCHIETTE WITH TURNIP GREENS* € 9,00

TROFIE WITH SAVOY CABBAGE AND BEANS € 9,00

SAGNE AND CHICKPEAS € 9,00

SAGNE AND BEANS € 9,00

SOUP OF THE DAY € 9,00

MIXED FIRST COURSES (min 2 people) € 12,00 each

*or broccoli depending on availability

*frozen product

Second Courses

SLICED STEAK

- rocket salad, cherry tomatoes e grana cheese € 15,00
- with coarse salt and rosemary € 15,00
- with Colonnata lard, honey and walnuts € 16,00
- with porcini mushrooms and truffle € 17,00
- with caramelized onion € 15,00

LAMB

- grilled 15,00
- peasant lamb 15,00

MIXED ROAST ON THE GRILL € 16,00

SAUSAGE € 8,00

(grilled meat or grilled liver)

FILLET STEAK

- grilled 14,00
- green pepper 15,00
- balsamic vinegar 15,00

TOMAHAWK € 5,00 hectogram

CHICKEN STEAK € 10,00

RIB OF BEEF € 4,00 hectogram

CHIANINA HAMBURGER € 8,00

VEAL ESCALOPE € 9,00

with lemon or white wine

DRIED SCAMORZA CHEESE € 8,00

with raw ham or grilled vegetables

MONTEPULCIANO ENTRECÔTE € 17,00

TRUFFLE EGGS € 8,00

Side Dishes

RENATO POTATOES € 3,00

GRILLED VEGETABLES € 3,00

SLOW-COOKED VEGETABLES € 3,00

SALAD € 3,00

Allergies and Food intolerance

For information about the ingredients
allergy sufferers (FIAC regulation attached)
present in the recipes available
in this exercise, please contact,
before ordering your meal or drink,
the expert in allergic ingredients ...

*... Andrea Cavallo,
maitre*