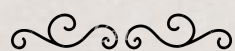




M E N U



R I S T O R A N T E
L E Q I N A



Appetizers

Carbonara Arancini €13.35

Chopped spaghetti is bound with cheese, cream, ham, at its simplest, and then rolled in breadcrumbs and deep fried.

Pan-fried Scamorza with Arugula Salad €26.61

Arugula, freshly shaved parmesan, a simple lemon vinaigrette with pan-fried Scamorza.

Bruschetta with Pickled Okra €13.29

Okra, onions, garlic, tomatoes, olive oil, basil, and balsamic vinegar mixed with salt and sliced with baguette.

Ricotta and Roasted Tomato Bruschetta with Pancetta €22.47

Cherry tomatoes, bruschetta, garlic cloves, pepper, sage leaves, pancetta slices, fresh ricotta cheese and country bread.

Chopped Italian Salad €8.55

Chopped romaine greens, salami, mozzarella, bell peppers, onions, Kalamata olives, and tomatoes all tossed together with a homemade herbed red wine vinaigrette.

Bruschetta of Spring Vegetables €15.04

Grilled Vegetable Bruschetta with Marinated Peppers, Zucchini, Squash, Artichokes, Goat Cheese and Balsamic Glaze on Grilled Ciabatta.

White-bean and prosciutto bruschetta €7.59

Prosciutto is toasted and topped with creamy white beans and crisp red onions served with bruschetta.

Autumn Fritto Misto €21.20

Mushrooms, zucchini, and apples that are fried the crisp is created by adding whipped egg white and sparkling wine Served it in a hot-wrapped paper cone.



First Course

Risotto

€10.11

Rich, creamy dish with nearly a porridge-like consistency with arborio rice.

Crab Fettuccine Alfredo

€24.47

Rich, creamy alfredo sauce envelops fettuccine noodles and Philips crab meat.

Lasagne

€21.83

A baked dish containing layers of boiled lasagna, cheese, a seasoned sauce of tomatoes, meat, and vegetables

Polenta

€18.67

A porridge made of ground corn (maize) cooked in salted water. Added with cheese and butter.

Spaghetti bolognese

€14.68

Spaghetti (long strings of pasta) with an Italian ragù (meat sauce) made with minced beef, bacon, and tomatoes, served with Parmesan cheese.

Smoked Salmon Fettuccine Alfredo

€33.21

Smoked salmon alfredo with fettuccine tossed in butter, cheese, and cream sauce. Toss with hot-smoked salmon and peas.

Minestrone

€23.72

A rich thick vegetable soup usually with dried beans and pasta.

Gnocchi

€16.20

Round dumplings made with flour and potatoes, or with semolina or yellow polenta flour.



Second Course

Agnello Cacio e Ova €28.11

Combination of lamb shoulder, eggs, pecorino cheese, onions, white wine, vegetable stock, olive oil, parsley, and salt.

Calamari alla Siciliana €28.78

Sicilian squid is stuffed squid with capers, olives, breadcrumbs, and tentacles.

Cotoletta alla bolognese €19.65

Veal cutlet coated with eggs, flour, and breadcrumb in butter, covered with a slice of ham and Parmesan cheese, and sprinkled with meat broth to flavor and moisten it with melted cheese has melted.

Frittelle di baccalà €20.78

Salt cod leavened batter seasoned with parsley. Soaked in water, the fish is flaked and incorporated into the batter merely dipped in the mixture.

Autumn Slow-Cooked Pork €23.68

Surrounded by onions and butternut squash, and baked in a savory and sweet sauce.

Chorizo-stuffed Squid €33.50

Stuffed squid with chorizo, corn, tomato, and Mexican spices grilled with tomato and cream sauce topped with cheesy mozzarella.

Fennel-Crusted Pork Ribeye €23.72

Combine fennel seeds, garlic, and paprika. oil. Season pork with salt and pepper and place in a resealable plastic bag. Added with spice mixture

Acqua pazza €16.20

Whitefish bass, filling soup includes pomodorini, fennel, olives, peppers, celery, carrots, and capers. Flavored with olive oil, white wine, garlic, and parsley, the delicious broth is spooned over the fish. You can dip it with bread and pair it with some light Italian white wines.



Drinks

Sangiovese €36.26

A dry, light to medium-bodied red wine that tips towards higher levels of mouth-watering acidity and tighter tannins.

Franciacorta €42.28

A pleasantly evocative sparkling rosé that recalls aromas of black cherry, forest berry, almond and brioche.

Fascino Organic €37.75

Prosecco

A dry frizzante, with light citrus flavors, and a pleasant creamy wave of light bubbles.

Boulevardier Cocktail €47.59

A cocktail consisting of Campari, sweet vermouth, and rye whisky.

Montepulciano €38.45

A late-ripening grape that has thick skin, resulting in a richly colored purple wine.

Vermentino di Gallura €33.50

A straw-yellow color, with green reflections, and a subtle, intense, and delicate fragrance.

Scarpetta Prosecco €45.87

Light, bright and sparkling. Aromas of juicy melon, white flowers, and hazelnut.

Negroni Cocktail €46.20

A cocktail consisting of Campari, sweet red vermouth, and gin.



Desert

Tiramisu

€23.16

Savoiardi ladyfingers, eggs (yolks and whites separated), mascarpone cheese, white sugar, strong coffee, cocoa powder, dark chocolate, and coffee liqueur.

Cannolis

€26.38

Cannoli shells, handmade ricotta cheddar, sugar, chocolate chips, and vanilla concentrate.

Tiramisu Cake

€26.78

Espresso, splendid rum, ladyfingers, egg yolks, granulated sugar, mascarpone, profound whipping cream, and unsweetened cocoa powder.

Chocolate gelato

€8.59

Bittersweet chocolate, finely chopped, organic whole milk, large egg yolks, granulated organic cane sugar, sea salt, unsweetened cocoa powder, arrowroot powder, and vanilla extract.

Chocolate Vanilla

€25.95

Berry Panna Cotta Tart

Sugar spread, egg, vanilla, baking powder, flour, cocoa, salt, gelatin leaves, entire whipping cream, sugar, new berries, honey, water.

Thick hot chocolate

€22.40

Dark Chocolate, sugar, cocoa unsweetened, milk, and corn starch.

Pear Almond Cake

€22.73

Almond fragments, unsalted spread, granulated sugar, eggs, vanilla concentrate, regular flour, baking powder, salt, and pears.

Pear Almond Cake

€20.26

Almond fragments, unsalted spread, granulated sugar, eggs, vanilla concentrate, regular flour, baking powder, salt, and pears.

