

The "Giovedì a Mano Libera"

Every Thursday evening, the Scuderie Ristorante offers a menu where the chef is the protagonist, to enjoy an evening discovering original dishes and wines. We offer you the menu at € 45 including wine pairing, water and coffee.

This proposal is optional, however you can choose from our card the one that most inspires you.

*My dishes,
they are the result of a tireless
search for Raw Materials and
modern processing of techniques.*

*With this intent
I try to value
the Perfumes and Flavors
that the Territory gives us.*

Cristian Conti

Our Menus for the Winter Season

The choice of tastings are ideal for exploring my kitchen,

the dishes are designed in small portions, and summarize all the creations of the season. The choice of the tasting menu must be the same for all guests at the same Table.

Enjoy the reading!

Contaminating to Tradition

. Small Amouse-Bouche as an Aperitif

. Welcome from the kitchen

. Culatello of Zibello, Salame Cremonese and Bortellina Bread

. Marubino Cremonese De. Co. milk to sweet Provolone cheese and Tobacco

. Veal cheek cooked slowly, soft Potatoes with Licorice, Foie Gras and Puntarelle

. Waiting for the Dessert

. Rosa: Our Rose cake with Green Chartreuse cream

€ 45 P.p

Inspirations

. A route of five surprise courses to learn about the Chef's philosophy

€ 50 P.p

Experimenting

. *Small Amouse-Bouche as an Aperitif*

. *Welcome from the kitchen*

. *Scallops, Burrata cheese, Raspberries and Quinoa Waffles*

. *Lobster and Foie Gras, Caramelized Onions and Gutturnio Caramel*

. *Cappelletti Pasta of Rabbit in Psalms, crispy Porcini mushrooms and its broth scented
with Black Truffle*

. *Potatoes Gnocchi, Amberjack, Liquid Broccoli and sweet Provolone milk*

. *Beef entrecôte roasted with Rosemary, Carrots with ginger,*

Light Pepper Brioche and Cabernet Sauce

. *Roasted Octopus, cream of smoked Potatoes, candied Mandarin and Campari gel*

. *Waiting for the Dessert*

. *Gong: Chamomile, Bergamot Yogurt and Strawberry*

€ 65P.p.

Oenological pairing with the Tasting Menu

Tasting of 3 Wines € 15 P. p.

Tasting of 4 Wines € 20 P. p.

Tasting of 5 Wines € 25 P. p.

Starters

. *Red Prawns, Soy Mayonnaise, Puntarelle and Green Apple*

€ 18

. *Lobster and Foie Gras, Caramelized Onions and Gutturnio Caramel*

€ 20

. *Scallops, Burrata cheese, Raspberries and Quinoa Waffles*

€ 18

. *Culatello of Zibello, Cremonese Salami and Bortellina bread*

€ 16

. *Roasted Quail breast and leg, Whiskey sauce, Parsnip, Black cherries and Brioche*

€ 18

. *CB7 Egg, Cream of Cacio del Po cheese, Caramelized Pear and Hazelnuts*

€ 16

The Pasta

All our fresh pasta is home-made at the moment

- . *Spaghettoni Regina dei Sibillini, Sweet Garlic, smoked Herring,
crumbs of Bread and Bitter Chicory*
€ 16
- . *Parsley Ravioli, creamed Cod, his Sashimi and Artichoke foam*
€ 18
- . *Egg Noodles, Grana Padano Cream and wrought Pigeon Mint-flavored*
€ 18
- . *Cappelletti of Salmi Rabbit, crispy Porcini Mushrooms and its broth scented
with Black Truffle*
€ 18
- . *Potatoes Gnocchi, Mullet fish, Liquid Broccoli and sweet Provolone milk*
€ 18

The Risotti

- . *San Massimo Riserva Rice with Purple Cabbage, Red Prawns and candied Lemon*
€ 20
- . *Creamed San Massimo Riserva Rice, Pumpkin cream and Orange, Pioppini Mushrooms and
Veal essence*
€ 16

The Main Courses

The meats:

- . *Cube of suckling Pig, Tropea red Onions and Apple compote*
€ 18
- . *Iberian Pork fillet, black Sesame crust, Pumpkin puree, Citrus fruits and Honey*
€ 20
- . *Calf Cheek cooked slowly, mashed Potatoes with Licorice, Foie Gras and Puntarelle*
€ 22
- . *Beef entrecôte roasted with Rosemary, Carrots with Ginger, light Pepper Brioche
and Cabernet Sauce*
€ 22

Fish:

- . *Roasted Octopus, cream of smoked Potatoes, candied Mandarin, and Campari gel*
€ 18
- . *Unilateral Sea Bass, Pioppini Mushrooms, Blueberries and Potato Mousseline*
€ 22
- . *Anise-flavored Turbot, Fennel cream, Rice crisp, Shellfish consommé*
€ 24
- . *Slice of Cod, fried Leeks, Artichoke cream and its Black Tripe*
€ 24

From the Cheese Tray, Selection Combined with Mustards
and Jams homemade € 3 for Piece

Children's Menu

. Culatello of Zibello

€ 10

. Pasta with Tomato Sauce

€ 8

. Milanese Veal Chop with French Fries

€ 12