

NASTURZIO BISTROT

VILLA EDERA TRADITIONAL BISTROT

BLIND DAILY MENU 60€

(antipasto, first course, main course and dessert)

ANTIPASTI € 16

Sliced cold veal roast with tuna cream, celery, caper & lemon

Bonito, tapenade, Buffalo mozzarella

Chickpea Panissa, broad beans, Spring onion, Pecorino cheese

FIRST COURSE € 18

Barley as a risotto, butternut, pumpkin seeds

Homemade herb-stuffed agnolotti, pecan nuts, marjoram, local Alpin cheese 'San Ste'

Durum-wheat short pasta 'Pastificio Felicetti', fish sauce, pink prawn, local white beans

MAIN COURSE € 25

Grilled fish from catch of the day, Ligurian baby cuttlefish sauce

Braised pork cheek, parsnip, chicory, hazelnut

Confit salt-cod, escarole, whipped potato, Parmigiano

A CULINARY WHIM START WITH 14€

80% -idrated Pizza, bell pepper, salted anchovy, savoury green sauce

Traditional oven-baked cheese Focaccia Recco style

Local cheese selection, homemade bread, chutney

DESSERTS € 8

Cloud 65 from our OrtoLab, homemade ice-cream, in syrup sour cherry, whipped 'Minchinotto' herb-liquor

Panera Parfait, cardamom, cinnamon-flavoured short pastry biscuit

46% Bahibe chocolate mousse, strawberry, elderflower



BOOK YOUR ALFRESCO TABLE AT THE FRONT DESK AND ENJOY A LOCAL GOURMET EXPERIENCE

WE'D LOVE TO HAVE YOU DINING WITH US AND LET YOU SAVOUR OUR 100% LIGURIAN TASTES!

The products signed with (*) may be frozen at origin or have been flash frozen to ensure their freshness and integrity of flavor. Raw fish is subjected to reclamation treatment prior as required by the Reg. 853/2004 to prevent the anisakiasis risk. Some preparations may contain substances that cause food intolerances or allergies: please, inform us properly; it's possible to consult the appropriate documentation which be provided, on request, by the staff. (Reg. CE 1169/2011).