

## **Menù à la Carte della Brasserie a Casinò Portomaso**

### **Gli Antipasti**

#### **Funghi Ripieni - V**

*Con ricotta fresca, noci e gorgonzola, e contorno di croccantini di parmigiano e polvere di cipolla rossa.*

**€6.00 (132 points)**

#### **Insalata di Pomodoro e Mozzarella di Bufala - V**

*Con rucola, condita con salsa di basilico e aceto balsamico d'annata.*

**€6.00 (132 points)**

#### **Misto di Verdure Grigliate - V**

*Verdure marinate in olio extra vergine di oliva, timo fresco, rosmarino, fiocchi di sale marino affumicato e parmigiano grattugiato.*

**€5.50 (121 points)**

#### **Insalata con Pesca Caramellata**

*Con Bresaola, pistacchi tostati e salsa di yogurt cremoso.*

**€6.50 (143 points)**

#### **Fritto Misto**

*Un misto di pesce di stagione condito con succo di limone e strisce sottili di prezzemolo servito con salsa tartara.*

**€7.00 (154 points)**

### **Le Zuppe**

#### **Minestrone**

*Con cubetti di pancetta e crostini all'aglio*

**€6.00 (132 points)**

#### **Zuppa del giorno**

**€5.00 (110 points)**

### **Primi di pasta**

#### **Spaghettoni Pancetta e Funghi**

*Con pancetta, funghi, parmigiano, uovo e panna*

**€7.50 (165 points)**

#### **Spaghetti al Pomodoro - V**

*Con pomodori ciliegine e basilico fresco*

**€7.00 (154 points)**

#### **Garganelli**

*Con gamberetti freschi, spinaci, pernod e salsa rosa.*

**€8.50 (187 points)**

**Ricotta Gnocchi** €8.50 (187 points)  
*With truffled butter, sage and taleggio cheese.*

**Pappardelle** €8.00 (176 points)  
*With beef ragu and red basil leaves.*

**Fusilli** €8.50 (187 points)  
*With chicken, porcini and a parmesan cream sauce.*

## **Main Courses**

**Timbale of Grilled Vegetables - V** €18.00 (396 points)  
*With mozzarella di bufala and red pesto dressing*

**Pan Fried Calves' Liver** €18.00 (396 points)  
*Caramelized onions, truffled mashed potatoes, roast garlic puree and crispy streaky bacon*

**Charcoal Grilled Fresh Angus Rib Eye of Beef** €24.00 (528 points)  
*Slow roasted tomatoes, polenta, grilled Portobello mushroom, carrot puree and garlic butter.*

**Pan Roasted Corn Fed Chicken Breast** €18.00 (396 points)  
*Stuffed with sun dried tomatoes, ricotta salata, mozzarella set on French beans, carrot and a pesto dressing*

**Pan Fried Fillet of Sea Bass** €18.00 (396 points)  
*With tomato puree, peperonata drizzled with salsa verde and garnished with fried basil.*

**Herb Crusted Salmon Fillet** €18.00 (396 points)  
*Buttered wilted spinach, orzo salad with an olive vinaigrette and dried lemon slice.*

**Escalope of Fresh Milk Fed Veal Loin** €24.00 (528 points)  
*Served with a light rucola and pea shoot salad with balsamic vinaigrette and lemon butter.*

## **Desserts**

*A mouth watering array of desserts with a variety of home made ice creams (kindly ask your waiter for the desserts of the day)* €4.50 (99 points)

**V** – Vegetarian

*Please inform restaurant staff about any food ingredients you may be intolerant to.*