ARCHIVOLTO

la Brace

The Menu

la Brace

MENU

Ignition

Fried gnocco and San Daniele with smoked rosemary mayonnaise (1-3-7)	€ 9,00
Grilled ravioli with Archivolto sauce (1-3-7)	€ 12,00
Oyster au gratin and hollandaise sauce (3-7-14)	€ 7,00 pcs

Maintenance

Cold cuts and cheese platter (ideal for two people) (7-9)	€ 30,00
Citrus marrow and prawns (2)	€ 18,00
Onion soup, Gruyère and croutons (1-7)	€ 16,00
Roman-style gnocchi with beetroot and Roccaverano cream (1-3-7)	€ 15,00
Fassona carpaccio, bagna caôda and Jerusalem artichokes (4)	€ 16,00

Live Fire

La Fassona Piemontese	€ 9,00 l'etto
Wagyu UK exclusive selection Warrendale	€ 11,00 l'etto
Bavarian Scottona Simmenthal	€ 10,00 l'etto
Picanha	€ 6,00 l'etto
Sirloin Black Angus U.S.A.	€ 11,00 l'etto
Cube Roll Argentina	€ 10,00 l'etto

**Ribs with a minimum size 800gr/1kg*

**The exposed loins have a minimum maturation of 30/40 days*

Black Cod fillet (200gr), crema di cannellini, cavolo nero (4-9-11)	€ 35,00
Gamberoni di Mazara del Vallo (2)	€ 10,00 l'etto

la Brace

MENU

With Fire

Sicilian Spring Onion (Eat and Drink)	€ 7,00
Broccoli au gratin, almonds, anchovies and pecorino cheese (4-8)	€ 8,00
Trevigiana, traditional balsamic vingar and taleggio cheese (7)	€ 12,00
Potatoes with skin	€ 8,00

Switching Off

White eating and nougat (3-7-8)	€ 12,00
Chestnut cake with Rum ice cream (3-7)	€ 12,00
Sorbet or ice creams	€ 9,00

