



MENÙ DEGUSTAZIONE ~ TASTING MENUS

SENTIERO

8 portate - 100 € a persona ~ 8 courses - 100 € per person

Battuta di Scottona, Lamponi, Cipollotto alla Brace e Capperi d'Orsino (11, 13, 14)

"Scottona" Beef Tartare, Raspberries, Grilled Spring Onion and Ramson Capers (11, 13, 14)

Seppia, Piselli, Vermouth Demos e Porro Nero (5, 7, 13)

Cuttlefish, Peas, "Demos" Vermouth and Black Leek (5, 7, 13)

Carciofo, Gran Cru di Grotta, Alloro ed Erbe Spontanee (3, 13)

Artichoke, "Gran Cru di Grotta" Aged Cheese, Laurel and Wild Herbs (3, 13)

Tagliatella, Karkadè, Aglio Nero e Barbaforte (7, 9, 13, 14)

Tagliatella Pasta cooked in Karkadè Tea, Black Garlic and Horseradish (7, 9, 13, 14)

Risotto al Burro della Normandia, Aringa Affumicata, Limone Arrosto e Lievito Tostato (3, 5, 12)

Normandy Butter Risotto, Smoked Herring, Roasted Lemon and Toasted Yeast (3, 5, 12)

San Pietro, Pinoli, Asparagi e Camomilla (2, 3, 5, 9, 13)

John Dory Fish, Pine Nuts, Asparagus and Chamomile (2, 3, 5, 9, 13)

Piccione, Borettane, Ciliegie e Nocciole (2, 12)

Pigeon, "Borettane" Onions, Cherries and Hazelnuts (2, 12)

Fragole, Ricotta, Fava di Tonka e Verbena (2, 3)

Strawberries, Ricotta Cheese, Tonka Bean and Vervain (2, 3)

IMPRESSIONE

4 portate a vostra scelta dalla nostra carta - 75 € a persona

4 courses of your choice from our menu - 75 € per person

CONFIDENZA

6 portate a scelta dello chef - 85 € a persona

6 courses of our chef choice - 85 € per person

ABBINAMENTO VINO A CALICE ~ WINE PAIRING BY THE GLASS

4 CALICI ~ GLASSES - 45 €

6 CALICI ~ GLASSES - 60 €



IL FENICOTTERO ROSA
gourmet

LA CARTA À LA CARTE MENU

ANTIPASTI ~ STARTERS

Wafer di Spigola Selvaggia, Salicornia, Robiola e Garum Vegetale (2, 3, 5, 7, 12)

Wild Sea Bass Wafer, Samphire, Robiola Soft-Ripened Cheese and Vegetable Garum (2, 3, 5, 7, 12)

Seppia, Piselli, Vermouth Demos e Porro Nero (5, 7, 13)

Cuttlefish, Peas, "Demos" Vermouth and Black Leek (5, 7, 13)

Battuta di Scottona, Lamponi, Cipollotto alla Brace e Capperi d'Orsino (11, 13, 14)

"Scottona" Beef Tartare, Raspberries, Grilled Spring Onion and Ramson Capers (11, 13, 14)

Crépinette di Quaglia, Fondo Bruno Vegetale, Sfoglie d'Amaranto e Germogli (7, 12)

Crépinette of Quail, Vegetable Brown Broth, Crispy Amaranth Foils and Sprouts (7, 12)

Carciofo, Gran Cru di Grotta, Alloro ed Erbe Spontanee (3, 13)

Artichoke, "Gran Cru di Grotta" Aged Cheese, Laurel and Wild Herbs (3, 13)

PRIMI PIATTI ~ FIRST COURSES

Cappello del Prete di Latte, Riccio di Mare, Tuorlo sulla Cenere e Tartufo (3, 4, 9, 11, 14)

Cappello del Prete Pasta stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle (3, 4, 9, 11, 14)

Risotto al Burro della Normandia, Aringa Affumicata, Limone Arrosto e Lievito Tostato (3, 5, 12)

Normandy Butter Risotto, Smoked Herring, Roasted Lemon and Toasted Yeast (3, 5, 12)

Cappelletti di Faraona, Ravaggiolo, Stridoli e Spugnole (3, 7, 9, 12, 13, 14)

Cappelletti Pasta stuffed with Guinea Fowl, Ravaggiolo Cheese,

"Stridolo" Spontaneous Grass and Morels (3, 7, 9, 12, 13, 14)

Bottoni di Piselli, Brodo di Prosciutto e Limone Nero (9, 12, 14)

Bottoni Pasta stuffed with Peas, Ham Broth and Black Lemon (9, 12, 14)

Spaghetto, Olio alla Brace, Pepe e Barbaforte (3, 9)

Spaghetto Pasta, Grilled Oil, Pepper and Horseradish



SECONDI PIATTI ~ SECOND COURSES

Calamaro, Scalogno Nero, Piselli e Sambuco (3, 5, 7, 13)
Squid, Black Shallot, Peas and Elder (3, 5, 7, 13)

Trota, Bitter di Baldo, Carota e Rafano (2, 5, 13)
Trout, Baldo's Bitter, Carrot and Horseradish (2, 5, 13)

San Pietro, Pinoli, Asparagi e Camomilla (2, 3, 5, 9, 13)
John Dory Fish, Pine Nuts, Asparagus and Chamomile (2, 3, 5, 9, 13)

Agnello, Rose, Yogurt e Carciofi (3, 7, 11, 13)
Lamb, Roses, Yogurt and Artichokes (3, 7, 11, 13)

Piccione, Borettane, Ciliegie e Nocciole (2, 12)
Pigeon, "Borettane" Onions, Cherries and Hazelnuts (2, 12)

DOLCI ~ DESSERTS

Crêpe Suzette, Mou all'Arachide e Gelato all'Earl Grey (1, 2, 3, 9, 13, 14)
Crêpes Suzette, Peanut Mou and Earl Grey Ice Cream (1, 2, 3, 9, 13, 14)

Lamponi e Caffè di Cicoria (2, 3, 9, 14)
Raspberries and Chicory's Coffee (2, 3, 9, 14)

Torta delle Rose servita con Gelato ai Semi di Zucca (3, 9, 13, 14)
Rose Cake served with Pumpkin Seeds Ice Cream (3, 9, 13, 14)

Fragole, Ricotta, Fava di Tonka e Verbena (2, 3)
Strawberries, Ricotta Cheese, Tonka Bean and Vervain



LISTA ALLERGENI ALLERGENS LIST

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| 1. Arachidi e Derivati
~ <i>Peanuts and Derivatives</i> | 8. Crostacei
~ <i>Crustaceans</i> |
| 2. Frutta a Guscio
~ <i>Nuts</i> | 9. Glutine
~ <i>Gluten</i> |
| 3. Latte e Derivati
~ <i>Milk, Dairy Products and Derivatives</i> | 10. Lupini
~ <i>Lupins</i> |
| 4. Molluschi
~ <i>Molluscs</i> | 11. Senape
~ <i>Mustard</i> |
| 5. Pesce
~ <i>Fish</i> | 12. Sedano
~ <i>Celery</i> |
| 6. Sesamo
~ <i>Sesame</i> | 13. Anidride Solforosa e Solfiti
~ <i>Sulphur Dioxide and Sulphites</i> |
| 7. Soia
~ <i>Soy</i> | 14. Uova e Derivati
~ <i>Eggs and Derivatives</i> |



TABLE
Remarquable



Il Fenicottero Rosa Gourmet

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