



*Casa
Bleve*

To start

Mix of Casa Bleve. <i>Buffalo mozzarella and with roasted cherry tomatoes and cured meats are of highest quality chosen from various regions of Italy.</i>	25,00
Casa Bleve's Whims. <i>Bell Pepper roulade with tuna, capers, and anchovies, Swordfish roulade with seasonal fruits, Pumpkin flower stuffed with ricotta and pistachio, Buffalo mozzarella with anchovies, Roasted turkey roulade with ricotta and black truffles.</i>	25,00
Burrata from Puglia with fruits jam.	18,00
Chicory heats salad with shrimps oives and capers.	18,00
Cod fish carpaccio. <i>served with potatoes in a typical green sauce.</i>	18,00
Carpaccio of the catch of the day.	22,00
Tartare of the catch of the day.	25,00
Cantabrian anchovies with craft butter and chocolate bread.	18,00
Puréed broad beans and chicory with toasted bread.	15,00
Buffalo Mozzarella with baked cherry tomatoes.	18,00

To start

<i>Beef carpaccio, from Piedmont served with Parmigiano and arugula.</i>	18,00
<i>Selection of artisan cured meats. Our meats come from various artisans Italian regions.</i>	25,00
<i>Culaccia Parmense cured for 18/24 months in Nebbiolo wine.</i>	25,00
<i>“Drunk meat” Marinated beef in red wine with rocket salad and baked cherry tomato.</i>	20,00
<i>Raw zucchini flowers with ricotta, roasted tomatoes, pistachio and Taggia’s olives.</i>	15,00
<i>Kataifi Pasta filled of salt cod and cherry tomatoes.</i>	18,00
<i>Baby squid filled of mashed potato and smoked scamorza cheese.</i>	22,00
<i>Fried zucchini blossoms filled of buffalo mozzarella and Cantabrian anchovies.</i>	20,00

Our pastas

<i>Tonnarelli Cacio e Pepe (black pepper and pecorino cheese).</i>	<i>14,00</i>
<i>Carbonara style spaghetti with Casentino's guanciale (bacon), egg yolk and pecorino cheese.</i>	<i>16,00</i>
<i>Rigatoni all'amatriciana with Casentino's guanciale (bacon,) spicy tomato sauce and pecorino cheese.</i>	<i>16,00</i>
<i>Fettuccine with guanciale (bacon), asparagus and roman pecorino cheese.</i>	<i>16,00</i>
<i>Tagliolini with lamb meat sauce, rosemary and pecorino cheese.</i>	<i>16,00</i>
<i>Ravioli stuffed with cod fish, fresh tomatoes and basil.</i>	<i>16,00</i>
<i>Ravioli filled of burrata pugliese cheese and prawns with tomato coulis.</i>	<i>18,00</i>
<i>Ruffled tagliolini with cuttlefish.</i>	<i>18,00</i>
<i>Spaghetti with clams.</i>	<i>18,00</i>
<i>Maccheroncini (Egg pasta as a small rigatoni) with catch of the day, cherry tomato, capers and olives.</i>	<i>18,00</i>

Main Course

<i>Eggplants millefeuille with tomatoes and buffalo mozzarella.</i>	16,00
<i>Fassona beef tartare, from Piedmont.</i>	22,00
<i>Lamb chops with mustard and seasonal vegetables.</i>	22,00
<i>Braised beef cheek marinated in Nebbiolo wine served with potatoes pureè.</i>	22,00
<i>Sliced Tenderloin with seasonal vegetables.</i>	26,00
<i>Baked Cod fish, served with cream of chickpeas with rosemary.</i>	22,00
<i>Sicilian tuna tagliata with marinated eggplant “Salento” way.</i>	26,00
<i>Slice of the catch of the day with seasonal vegetables</i>	26,00
<i>Angler fish with raisins and pine seeds.</i>	26,00
<i>“Strips” of Turbot with datterini tomatoes and zucchini flowers.</i>	26,00
<i>Grilled vegetables.</i>	12,00
<i>Side dishes and salads.</i>	8,00

Dessert

<i>Signora Tina's custard with Sorrento lemon and seasonal fruit.</i>	9,00
<i>Millefoglie pastry with cream and strawberries.</i>	9,00
<i>Tiramisù.</i>	9,00
<i>Traditional house made tart.</i>	9,00
<i>Vanilla sherbet with arbutus honey.</i>	9,00
<i>Brontes pistachios sherbet with Gianduia squash.</i>	9,00
<i>Bitter chocolate wuth buffalo milk ice cream and pink pepper from Madagascar.(14 minuti).</i>	9,00
<i>Hot apples tartare with custard ice cream.</i>	12,00
<i>Ice-cream and sorbets if available.</i>	9,00
<i>Sliced Fruits.</i>	9,00

Service

Basket of bread.

3,00

Coffee Quarta "Miscela Barocco".

3,00

Mineral water.

3,00

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All meals may contain one or more allergens listed in Annex II (below) of Regulation (UE) 1169/2011. And therefore a record of the dishes with the details of the ingredients and allergens contained in them is available on request. Allergens are highlighted by the numbers.

ANNEX II - REGULATION C.E. 1169/2011

1. *Cereals containing gluten (ie wheat, rye, barley, oats, spelled, kamut or their products and derivatives).*
2. *Crustaceans and products based crustaceans.*
3. *Eggs and egg products (including eggs of all the animal species oviparous).*
4. *Fish and products based on fish*
5. *Soybeans and soy products*
6. *Milk and milk-based products (including lactose*
7. *Nuts ie almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts (or Queensland nuts).*
8. *Celery and celery-based products.*
9. *Mustard and products containing mustard. sesame seeds and products based on sesame seeds.*
10. *Sulfur dioxide and sulphites at concentrations of more than 10mg / kg or 10mg / l expressed in terms of the total SO₂ to be calculated for products as proposed ready for consumption.*
11. *Lupin and products based on lupins.*
12. *Molluscs and products based on molluscs*