

ALLERGENS

Montanara (1-7) • Fried Pizza(1-7) • Robiola del Roero(7)

Appetizers

Vitello Tonnato (3-4-7-10-12) • Chargrilled Artichokes (7)
Moscardini alla Luciana (1-4-12-14) • Bruschetta Pico (1-3-4-7)

First Courses

Pasta, Potatoes & Smoked Provola (1-7) • Plin Ravioli (1-3-7-12)
Candeale Pasta (1-7-12) • Tajarin (1-3-7-14)

Main Courses

Egg Parfait (1-3-7) • “Grandma Rosa’s” Meatballs (12)
Coniglio all'Ischitana (7-9-12) • Cod with Green Sauce & Potatoes (1-4)

Desserts

Pastiera(1-3-7) • Hazelnut & Pear Bavarian Cream (1-3-7-8)
Lemon Delizia (1-3-7) • Tiramisù (1-3-7-8)

The numbers indicated next to each dish indicate the presence of allergens in accordance with EU Reg. 1169/2011. Please refer to the list below. Please inform us of any allergies or food intolerances.

ALLERGEN LIST

1 gluten - 2 crustaceans - 3 eggs - 4 fish - 5 peanuts - 6 soy - 7 milk - 8 nuts - 9 celery - 10 mustard - 11 sesame seeds - 12 sulfur dioxide and sulfite - 13 lupin beans - 14 shellfish

In the absence of fresh products, foods marked with (*) can be replaced by frozen or frozen products of the same quality in accordance with EC Regulation 853/04. Fish intended to be consumed raw or practically raw has been subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

pico
BISTROT
IN MADERNASSA

SPRING **20**
26

pico
BISTROT
IN MADERNASSA

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To Start Without the Wait

- **MONTANARA** 8
Deep-fried pizza dough topped with tomato sauce and PDO Parmigiano Reggiano cheese
- **FRIED PIZZA WITH PARMIGIANO CHEESE FONDUE & FRESH TRUFFLE** 12
- **ROERO ROBIOLA CHEESE WITH HOMEMADE JAM** 8

Starters

- **VITELLO TONNATO** 16
Chilled veal carpaccio with a delicate tuna sauce and freeze-dried Pantelleria capers
- **CHARGRILLED ARTICHOKEs** 14
Whole fresh artichokes grilled over charcoal, dressed with olive oil, parsley, black pepper and Pecorino cheese
- **MOSCARDINI ALLA LUCIANA** 18
Slow-braised baby octopus with tomato, olives, capers and chili
- **BRUSCHETTA PICO** 16
Homemade sliced loaf, Fassona beef tartare, slightly smoked anchovy butter, fresh truffle.

First Courses

- **PASTA, POTATOES & SMOKED PROVOLA** 14
Mixed pasta with potatoes, smoked provola cheese and fresh basil
- **PLIN RAVIOLI WITH NEAPOLITAN RAGÙ** 18
Traditional "plin" ravioli filled with slow-cooked ragù
- **CANDELE PASTA WITH GENOVESE SAUCE** 18
Candele pasta with beef ragù and slowly braised onions
- **CACIO E PEPE TAJARIN WITH MUSSELS** 20
Tagliolini egg pasta with Pecorino Cheese, Pepper and Mussels

Main Courses

- **EGG PARFAIT WITH PEAS & TRUFFLE** 18
Slow-cooked egg, served with pea cream and black truffle crumble
- **"GRANDMA ROSA'S" MEATBALLS** 18
Slow-cooked in San Marzano tomato sauce, following a traditional family recipe
- **ISCHIA-STYLE RABBIT** 20
Braised rabbit legs with cherry tomatoes and Mediterranean herbs
- **COD WITH GREEN SAUCE & POTATOES** 20
Codfish fillet gently poached in oil, served with parsley and garlic green sauce, braised potatoes

Desserts

- **PASTIERA** 9
- **HAZELNUT & PEAR BAVARIAN CREAM** 9
- **LEMON DELIZIA** 9
- **TIRAMISÙ** 9
Savoirdi maison, coffee crumble and granita, fior di latte gelato, mascarpone mousse and cocoa
- **ARTISAN ICE CREAMS & SORBETS** 9
(consult service staff for allergens)

- TABLE CHARGE - COPERTO 3
- WATER 3
- COFFEE 2