

NOCHE EMILIA ROMAGNA

EMILIA ROMAGNA NIGHT

CALAMARI FRITTI

Calamares rebosados y fritos sobre hortalizas frescas, con limón real y salsa pomodoro con albahaca.

Breaded and deep fried squid over fresh organic lettuces, real lime and Pomodoro sauce with basil.

\$420

TONNO ALLA GRIGLIA

Filete de atún a la parrilla con mantequilla de limón real y romero, acompañado de tomates cherry, aceitunas mixtas y espárragos a la plancha.

Grilled tuna steak with lemon and rosemary butter, accompanied by cherry tomatoes, mixed olives and grilled asparagus.

\$460

SALMONE ALLA HORTELANA

Suprema de salmón con aceitunas mixtas, hierbas frescas, tomate deshidratado y salsa blanca con doble crema.

Grilled salmon fillet with mixed olives, fresh herbs, sundried tomatoes, and white wine creamy sauce.

\$480

GAMBERI ALLA GRECA

Camarones con salsa pomodoro, aceitunas verdes y negras, perejil, queso ricota y pan tostado con ajo.

Grilled shrimps with Pomodoro sauce, green olives, parsley, ricotta cheese and garlic toast.

\$520

ANATRA ALLA VALLESANA

Pato asado al horno con salsa de su reducción, anchoas y hierbas frescas, acompañado con papas nuevas, cremini y cebollas Cambray.

Roasted duck with his own juice reduction, anchovies, fresh herbs, accompanied by new potatoes, cremini mushrooms and baby onions.

\$440

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PETTO DI POLLO ALLA PARMIGIANA

Pechuga de pollo al horno, rellena con espinacas, queso mozzarella y tomates deshidratados, acompañada con pasta pomodoro y pesto de albahaca.
Baked chicken breast stuffed with spinach, mozzarella cheese and sundried tomatoes, accompanied by Pomodoro pasta and basil pesto sauce.

\$360

BISTECA DELLA NONNA

Filete New York asado, cubierto con reducción de vino tinto y queso gorgonzola, sobre papas Cambray, cebollas caramelizadas, tomate cherry y arúgula.
Grilled New York steak covered with red wine and Gorgonzola cheese reduction, over baby potatoes, baby onions, cherry tomatoes and fresh arugula.

\$520

BISTECCA DI MAIALE

Chuleta de cerdo a la parrilla con finas hierbas, bañada con reducción de vino Chianti y moras rojas, sobre polenta suave y vegetales.
Grilled pork chop marinated with fresh herbs, covered with red berries and Chianti wine reduction, with soft polenta and vegetables.

\$460

COSTOLETTE DI MANZO

Costilla corta de res braseada en vino tinto y chocolate amargo, acompañada con polenta y vegetales miniatura.
Braised Short Rib with red wine and bitter chocolate, accompanied with baby vegetables and polenta.

\$480

RISOTTO E PEPERONATA

Risotto con peperonata estofada, pan al ajo y pesto de albahaca.
Risotto with roasted peperonata, garlic toast and basil pesto.

\$320