

### Happy Hour

Tasting of four different kinds of dishes with an international cocktail included:

- · Mini croque monsieur with ham (Cillo selection), emmental cheese and bechamel
- Mini tartare from Marchigiana IGP beef (Cillo selection) with Dijon mustard.
- Sourdough focaccia with fava beans and chicory cream.



 Fried cornflakes chicken stripes (Cillo selection) with home-made beetroot mayo.

20

### Cheese & Cured Meat Platter

Soft sheep ricotta cheese, Aglianico wine cured sheep cheese, cured Laticauda pecorino cheese, caciocavallo cheese, culatello del Taburno and spicy salami, mortadella, sweet bacon, smoked speck ham from Casertano Black pig with home-made jams and honey.

24



#### Focacce

Sourdough focaccias (panifico Troisi) with:

- 1 Lardo of Colonnata IGP and Truffule EVO oil.
- Fava beans and chicory cream.
- 3 Buffalo ricotta cheese and Cetara anchovies.

12

#### Terrina

Oven-baked potatoes terrin with artichokes cream, mushrooms and smoked provola cheese.

8

## Chicken Stripes

Fried cornflakes chicken stripes (Cillo selection) with home-made tartar sauce.

9

## • Vegan Pepite 🥨

Fried seasonal vegetable nuggets flavoured with curry and home-made vegan mayo.

6



# PASTA

# • Spaghetti Meatball

Spaghetti pasta with meatballs from Marchigiana IGP beef (Cillo selection) in neapolitan ragout sauce.

18

#### Gnocchetti

Gnocchetti pasta with broccoli, pecorino cheese sauce and candied lemon.

AVALAIBLE IN VEGAN VERSION 🐯

14

### Maiale CBT

Slow cooked Casertano Black pig belly (Cillo selection) marinated in ginger and soy sauce, purple cabbage and grilled apple.

18

### Picanha

Picanha Marchigiana IGP (Cillo selection) beef steak with smoked artichokes and mashed potatoes
25



## • The Burger

Sourdough bun (Panificio Troisi), Marchigiana IGP (Cillo selection) hamburger, Pezzata Rossa cow cheese, baby spinaches, smoked bacon (Cillo selection) and home-made beetroot mayo

# Fish'N'Chips

Deep fried fresh fish fillet, potatoes flavoured with mediterranean herbs and home-made tartar sauce. 22

#### Tiramisu'

Italian typical tiramisù.

7

# • Scomposta

Cocoa crumble, sweet ricotta cheese and apple flavoured with fava tonka.

7



All of our dishes are made with seasonal products, as they are locals and produced in respect of the environment.

Our suppliers are certified with filiera uni en iso 22005:2008. Making our menus, we aim to reach as much as we can our Vernissage's sustainable concept.

allergeni	allergens	allergénes
GLUTINE	GLUTEN	GLUTEN
CROSTACEI	CRUSTACEANS	CRUSTACÉS
UOVA	EGGS	OEUFS
PESCE	FISH	POISSON
ARACHIDI	PEANUTS	CACAHUÈTES
SOIA	SOYA	GERMES DE SOJA
LATTE	MILK	LAIT
FRUTTA A GUSCIO	NUTS	NOIX
SEDANO	CELERY	CÈLERY
SENAPE	MUSTARD	MOUSTARDE
SESAMO	SESAME SEEDS	GRAINES DE SÉSAME

These are the allergens that could be present in the dishes del in our menu. Ask the dining room staff in case of any intolerances and/or allergies.

\* Some foods may have been frozen on the spot in accordance with the company's self-control procedure.