

ACQUA CIARA

Starters

- *Salumi's board with pickles* 19,00 €
- *Cheese's board with honey, jam, nuts and fruit mustard* 21,00 €
- *Salumi and cheese's board with pickles, honey, jam, nuts and fruit mustard* 20,00 €
- *Puff pastry mushroom with tomino cheese fondue,crispy bacon,steamed chestnuts ground* 18,00 €
- *Broccoli creme brulè with Cantabrico sea anchovies and toast* 19,00 €

Fresh pasta (home made)



- *Pizzocheri pasta with potatoes, chard ribs spinach and mountain cheese* 19,00 €
- *Tagliatelle with Persico fish,marinated vegetable in apple vinegar,drops of sageHerb* 19,00 €
- *Wild Boar Ravioli with stewed red cabbage,brussels sprouts,and caramelized orange peel* 18,00 €
- *Red Beetroot Pappardelle with roe deer and dark chocolate70%* 19,00 €

Wi-fi: Vodafone guest
Password: AcquaCiara17



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Main courses

- *Polenta with brased beef cheeks* 22,00 €
- *Polenta with porcini mushrooms* 20,00 €
- *Baby octopus in light spicy tomato sauce with steamed potatoes, garlic and basil emulsion* 19,00 €
- *Boneless quails stuffed with sausages and polenta* 22,00 €
- *Angus steak (550 gr -800 gr)* 7,50 € for hectogram
- *Fiorentina steak (1 Kg- 1.4 Kg)* 9,00 € for hectogram

Side Dish (for steak)

- *Butter and sage tagliatelle, mixed salad, baked potatoes, polenta.*



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Dessert home made

- *Tiramisù* 9,00 €
- *Pears and chocolate cake with fiordilatte ice cream* 9,00 €
- *Apple, cinnamon and raisins strudel with vanilla sauce* 9,00 €
- *Caramelized chestnuts with double cream and meringue* 9,00 €

Cover Charge: 2.50 €

