



SEASONAL MENU

MARZO 2024



—APERITIVI—

Gnocco Fritto con Salumi

slow-proof gnocco fritto filled with a caramelised onion and pancetta crème fraiche and topped with an assortment of aged salumi

The AG Isola Caprese

a vibrant chilled fresh San Marzano tomato water poured over a pesto crouton island topped with balsamic glazed grilled cherry tomatoes, green olives, basil, and buffalo mozzarella

—ANTIPASTI—

Frittata al Vapore con Merlano Affumicata alla Griglia

steamed 'frittata' glazed with aged balsamic vinegar and topped with spinach and a charred smoked whiting fillet

Brodo di Minestrone Genovese

a gently simmered clear minestrone broth poured over a crisped pesto-borlotti bean bâton

—PRIMO—

Tria Vermicelli

the ancient roman durum wheat 'rat tail' vermicelli in a savoury saffron-almond sauce, crispy spiced chickpeas and freshly grated nutmeg

—SECONDO—

Coniglio Doppia Cottura

twice-cooked rabbit – first braised then grilled to finish – in an earthy, richly herbed, aromatic anise crema

OR

Spezzatino di Mare

prawn, scallop and fish catch of the day in a cioppino brodo

—DOLCE—

Torta di Pere affogate al Marsala

marsala wine-poached pear and whipped mascarpone with shards of shortcrust pastry and a marsala wine reduction

RM420+ per guest
for groups of 6–16 guests
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