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# PATA NEGRA

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Ristorante Chef P. Benigni

## ANTIPASTI

KOBE WAGYU CARPACCIO, THAI MARINADE, CICORY	38
LOCAL CHACUTERIE PLATTER, PORCINI MUSHROOMS, SWEET AND SOUR VEGETABLES, BRUSCHETTA ( <i>for two people</i> )	60
SPRING GARDEN	25
WHITE AND GREEN ASPARAGUS, HOT MAYONNAISE, SEA URCHINS AND SPINACH	25
GILLARDEAU OYSTERS	7.each
BABY SQUID, STRACCIATELLA CHEESE, 'NDUJA, PEAS, MINT	25
HOT SEA SALAD, OLIVE OIL, LEMON AND PARSLEY	26
RAW SEAFOOD, TUNA, WHITE FISH, SHELLFISH, SQUID AND OYSTER	40
ROASTED SCALLOP BROAD BEANS, LARD AND ALMOND SOUP	25

## PRIMI

LINGUINE, TELLINE CLAMS, LIME, BOTTARGA	25
PENNE, CACIO CHEESE AND BLACK PEPPER, SMOCKED FOIE GRAS, BROAD BEAN	25
TRUCIOLI OF GUALTIERO MARCHESI, RED SHRIMPS, BEETROT AND PINK PEPPER	25
SPRING RISOTTO, ZUCCHINA FLOWER, FRESH PORCINI MUSHROOMS ( <i>for two people</i> )	45
GUITAR SPAGHETTI , BABY SQUID, SAGE	25
BRUGHIERA'S FLASHBACK : HAND MADE TORTELLI STUFFED WITH PUMPKIN, GORGONZOLA AND GINGER	25

FOR ANY FOOD ALLERGIES OR INTOLERANCES , NOTIFY THE WAITER,

AT YOUR DISPOSAL YOU WILL FIND THE ALLERGEN LIST

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## SECONDI DI PESCE

TURBOT FISH COSTATA, SEA MAYONNAISE, WHITE AND GREEN ASPARAGUS	38
BLUEFIN TUNA BELLY, AVOCADO, SWEET AND SOUR ONION RIBES SAUCE	35
LOBSTER , LEMONGRASS, CARROTS AND SHALLOT	40

## SECONDI DI CARNE

“MILANESE”, BERNESE SAUCE, CAPELINE SALAD	34
PAN FRIED PIGEON, SANGRIA REDUCTION, BROAD BEANS ,ASPARAGUS AND TORTELLO OF ITS OWN LIVERS	34
VEAL ANIMELLE, ARTICHOKE, AMERICAN SWEET POTATO, SPINACH	34
SUCKLING PIG, SWEET POTATOES, CAPÊLINE SALAD, TAMARIND	34
LONG COOKED VEAL CHEEK, PIOPPINI MUSHROOMS, BLACK TRUFFLE AND HOME MADE MUSTARD	34
CHEESE SELECTION ,FROM CAVE AND FRESH, JAMS AND NUTS BREAD	18

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