

IL CIGNO

# À la Carte

## Starters

|                                                           |    |
|-----------------------------------------------------------|----|
| Raw marinated sea bass and leek <sup>3,4,7,9,12</sup>     | 25 |
| Snails and wild herbs <sup>1,9,10,12</sup>                | 22 |
| Beef tongue, savoy cabbage and pork <sup>7,9,12</sup>     | 23 |
| Asparagus, horseradish and saffron <sup>1,7,9,12</sup>    | 19 |
| Poached egg and harvest from the garden <sup>3,9,12</sup> | 22 |

## First Courses

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Helix pasta, wild boar, apple and onion reduction <sup>1,9,12</sup>             | 24 |
| Pasta plin, sheep, pecorino cheese<br>and potato <sup>1,3,7,9,10,12</sup>       | 25 |
| Pumpkin tortelli <sup>1,3,7,8,10</sup>                                          | 23 |
| Riso alla Pilota <sup>7,9</sup>                                                 | 24 |
| Tagliolini alla chitarra, turnip greens<br>and seafood <sup>1,3,4,9,12,14</sup> | 28 |

## Main Courses

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Beef cheek and potato millefeuille <sup>6,7,9,12</sup>                         | 32 |
| Sturgeon, caviar and kohlrabi <sup>4,7,9,12</sup>                              | 36 |
| Guinea fowl, chicken livers and Lambrusco <sup>6,7,9,12</sup>                  | 34 |
| Cauliflower, balsamic vinegar of Modena<br>and black truffle <sup>6,9,12</sup> | 28 |
| Salt cod, lemon and legumes <sup>3,4,7,9,12</sup>                              | 34 |

Table Charge  
Water

All prices are expressed in euros. (€)

To ensure that every guest can enjoy a complete culinary journey, the à la carte selection requires a minimum of two courses per person.

## Wi-Fi

Rete: cigno\_guest

Password: cignoristorante1969

To consult the allergen list, please ask the dining room staff.

[ilcignoristorante.it](http://ilcignoristorante.it)

*In case of allergies and/or food intolerances, please inform a member of our staff, who will be happy to provide detailed information about our food and beverages.*

- 1 Cereals containing gluten*
- 2 Crustaceans and products thereof*
- 3 Eggs and products thereof*
- 4 Fish and products thereof*
- 5 Peanuts and products thereof*
- 6 Soybeans and products thereof*
- 7 Milk and dairy products (including lactose)*
- 8 Nuts: almonds, hazelnuts, walnuts*
- 9 Celery and products thereof*
- 10 Mustard and products thereof*
- 11 Sesame seeds and products thereof*
- 12 Sulphur dioxide and sulphites*
- 13 Lupin and products thereof*
- 14 Molluscs and products thereof*

*\*The menu may vary according to seasonality and market availability. To ensure the quality of the food served, some ingredients may be blast-chilled or purchased frozen at source in order to preserve their hygienic and organoleptic properties. In particular, certain preparations based on fish, meat, sauces, and fresh stuffed pasta may undergo blast chilling at -20°C or use ingredients frozen at source.*

*All prices are in euros (€).*