

IL CIGNO

À la Carte

Starters

Sear amberjack fish, cherries and mussels ^{4,9,12,14}	25
Mint, mackerel and courgettes ^{4,12}	23
Rabbit, lettuce sauce and mustard reduction ^{4,8,9,10,12}	23
Tomato variations, frisella and basil ^{1,2}	19
Tongue with tuna sauce and salsa verde ^{3,4,9,10,12}	23

First Courses

Felicetti spaghetti, seafood sauce and raw prawns ^{1,2,4,9,12,14}	28
Goose ragù button pasta, wild berries and Sauternes reduction ^{1,3,7,9,13}	25
Fresh pasta parcels with bitter herbs and Grana Padano cheese ^{1,3,7,9}	23
Pasta Triangles stuffed with celery and potatoes, tomato and pecorino cheese ^{1,3,7,9}	23
Risotto with sardines and dried lemon ^{1,3,4,9,12,14}	25

Main Courses

Horse meat, black olives and peppers ^{9,12}	33
Catch of the day, peaches and chimichurri ^{4,8,12}	36
Mantua-style stuffed chicken ^{1,3,7,9}	30
Aubergine, sweetcorn and almonds ^{6,8,12}	28
Sea bass fish, carrots and onion ^{3,4,7,9,12}	34

Table Charge	7
Water	5

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