IL CIGNO



À LA CARTE

Starters

Amberjack 25
Raw amberjack, pomegranate mussels and cherries in syrup [4,9,12,14]

Baby squid 24
Seared baby squid, peppers and olive powder [4,12,14]

Cotechino 23
Cotechino, cabbage, pork jus and pears [7,9,12]

Rabbit 24
Stuffed rabbit, Swiss chard and Béarnaise sauce [3,7,9,10,12]

Cauliflower variation 21
Served with 'Acetaia Sereni' balsamic vinegar from Modena [3,4,9,10,12]

First Courses

Pumpkin tortelli [1,3,7] 23

Fish buttons 26
Egg pasta stuffed with seafood fried octopus tentacles and a saffron broth [1,3,4,9,12,14]

Savoury zabaglione parcels 24
Fresh pasta parcels with bitter herbs and Grana Padano cheese [1,3,7,9]

Mezze maniche with seafood 27
Felicetti single-grain dried pasta, clams, walnut cream and black lemon [1,4,8,12,14]

Nettle risotto 26
Fresh mushrooms, grape must and blue cheese cream [6,7,9,12]

Main Courses

Horse 33
Braised horse cheek, demi-glace and French-style mashed potatoes [9,10,12]

Fish 36
Carrots, kale and citrus sauce [4,7,12]

Mantuan-style chicken 30
Local chicken stuffed with cheese, breadcrumbs, salamella and black truffle [1,3,7,9]

Early vegetables from the garden 27
Beetroot, celeriac and Swiss chard [7,9]

Beef fillet 36
Turnip greens, plums and chestnuts [7,8,9,12]

Cover charge 7
Water 5

All prices are 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.