

MENU BUON'EATALIA

3 OR 4 COURSES

This menu is served per table and the dishes can not be modified.

APPETIZERS

Vitello tonnato: *thinly sliced veal fillet, tuna mayonnaise, capers*

or **Salmone marinato agli agrumi:** *salmon sashimi marinated in citrus and tarragon*

or **Melanzane alla Parmigiana affumicata:** *softly smoked aubergine au gratin from the oven, tomato, Parmigiana (veggie)*

MAIN COURSES *

Tagliata di manzo: *filet pur served in slices, extra virgin olive oil flavoured with rosemary and juniper rocket salad, Pachino tomatoes and oven-baked potatoes*

or **Merluzzo gratinato:** *cod fillet gratin, vongole, spinach, white wine sauce, melted Pachino tomatoes and creamy mashed potato*

or **Scaloppina Buon' Eatalia:** *veal cutlet, Paris mushrooms, cream sauce, basil, San Marzano tomato, bacon bits, oven-baked potatoes*

DESSERTS

Tiramisu: *mascarpone, Amaretto, lady fingers*

or **Mousse al cioccolato bianco:** *white chocolate mousse, passion fruit, meringue and strawberry coulis*

or **Panna cotta al Limoncello:** *panna cotta with limoncello and forest fruit*

or **Dama Bianca:** *vanilla ice cream, hot chocolate sauce and whipped cream*

3 courses: € 49,90 / With wines: + € 22,00

* 4 COURSES

Ravioli pomodorini, basilico & cuore di burrata: *ravioli with ricotta and spinach, tomato-basil sauce and finished with burrata (veggie)*

4 courses: € 59,90 / With wines: + € 25,00

LUNCH MENU

(Available Wednesday to Sunday between 12.00 and 14.30 hrs, Saturday until 17.00 hrs)

LUNCH: 2 COURSES + COFFEE PER PERSON € 32,00

Choose 2 of the following small tasting dishes to compose your own lunch.

STARTERS

- Vitello tonnato:** *thinly-sliced veal fillet, tuna mayonnaise, capers*
- or **Salmone marinato agli agrumi:** *salmon sashimi marinated in citrus and tarragon*
- or **Burrata & Culatello:** *Culatello (the best of the ham) and Burrata served with a tartar of tomatoes and olives*
- or **Melanzane alla Parmigiana affumicata:** *softly smoked aubergine au gratin from the oven, tomato, Parmigiana (veggie)*
- or **Tartare di tonno, avocado e asparagi:** *red tuna minced with avocado and green asparagus*

MAINS

- Tagliata di tonno con panzanella croccante:** *briefly seared tuna with a crispy bread salad and a cream of burrata and green salsa*
- or **Merluzzo gratinato:** *cod fillet au gratin, vongole, spinach, white wine sauce, melted Pachino tomatoes and creamy mashed potato*
- or **Tagliata di manzo:** *filet pur served in thin slices, extra virgin olive oil flavoured with rosemary and juniper, rocket salad, Pachino tomatoes and oven-baked potatoes*
- or **Braciole & Polpette della casa:** *home-made meatballs from southern Italy and slow-cooked veal cutlet in tomato sauce with oven-baked potatoes*
- or **Ravioli pomodorini, basilico & cuore di burrata:** *ravioli with ricotta and spinach, tomato-basil sauce and finished with burrata*



SUNDAY BRUNCH!

No plans for next Sunday yet? Then book a table now for our Italian buffet brunch with appropriate, atmospheric live music!

A cosy and atmospheric event to enjoy with friends and/or family!

Be welcome from 10.30 to 14.30 and end your week with family, friends or your loved one. We welcome you at Buon' Eatalia with a delicious glass of Italian bubbles.

Price Sunday brunch: € 45 per person, including a glass of prosecco.

For children from 3 years old, we charge € 2.50 per year (until 14 years old).

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. From 8 people max. 3 dishes per course per table. If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

STUZZICHINI PER APERITIVO - HOMEMADE ITALIAN STARTERS WITH THE APERITIF

Tagliere salumi e formaggi (serves 2) <i>Italian cold cuts & cheese, pepper jam, tomato chutney and homemade foccacia bread</i>	pp 16,00
Bruschette miste <ul style="list-style-type: none"> • Melted Lardo di Colonnata, honey and walnuts • San Daniele ham, mozzarella and caramelised figs • Pachino tomatoes, basil and extra virgin olive oil 	12,00
Calamaretti e scampi fritti <i>Deep-fried squid and scampi, served with spicy mayonnaise and caramelised lime</i>	16,00
Panzerotto caldo <i>Small calzone baked in a wood-fired oven with tomato, mozzarella and basil</i>	12,00
Polpettine della nonna <i>Homemade meatballs in white wine and mild garlic sauce</i>	14,00

A LA CARTE

ANTIPASTI - APPETIZERS

Tartare di tonno, avocado e asparagi <i>Red tuna minced with avocado and green asparagus</i>	19,00
Salmone marinato agli agrumi <i>Sashimi of salmon, marinated in citrus and tarragon</i>	18,50
Vitello tonnato <i>Thinly-sliced veal fillet, tuna mayonnaise, capers</i>	17,00
Burrata & Culatello <i>Culatello (the best of the ham) and Burrata served with a tartare of tomatoes and olives</i>	18,50
	9,00
Battuta di filetto di manzo <i>Tartare of filet pur, prepared with red wine, extra virgin olive oil, caramelised onion and served with crisp toast</i>	24,00
Melanzane alla Parmigiana affumicata (veggie) <i>Gratinated soft-smoked aubergine from the oven, tomato, Parmigiana</i>	18,00

SECONDI PIATTI - MAINS

Misto di pesce (serves 2)	pp 32,00
<i>Grilled fish dish (tuna, salmon, cod and marinated mussels) with oven-baked potatoes</i>	
Merluzzo gratinato	27,00
<i>Cod fillet gratin, vongole, spinach, white wine sauce, melted Pachino tomatoes and creamy mashed potato</i>	
Tagliata di tonno con panzanella croccante	28,00
<i>Shortly seared tuna with crispy bread salad and a cream of burrata and green salsa</i>	
Bracirole & Polpette della casa	25,00
<i>Home-made southern Italian meatballs and veal cutlet slowly cooked in tomato sauce with oven-baked potatoes</i>	
Scaloppina Buon' Eatalia	24,00
<i>Veal cutlet, Paris mushrooms, cream sauce, basil, San Marzano tomato, bacon bits, oven-baked potatoes</i>	
Tagliata di manzo	34,00
<i>Filet pur served in thin slices, extra virgin olive oil flavoured with rosemary and juniper, rocket salad, Pachino tomatoes and oven-baked potatoes</i>	
Suppl. fresh black truffle	9,00
Filetto di manzo alla griglia	34,00
<i>Grilled filet pur, mushroom sauce, stewed spinach and fresh chips</i>	
Suppl. fresh black truffle	9,00
Ossobuco	28,00
<i>Slow-cooked veal shank, mirepoix of fine vegetables, stewed spinach, gremolata and oven-baked potatoes</i>	

CONTORNI - SIDE DISHES

Patatine fritte	4,00	Tagliolini pomodoro e basilico	4,00
<i>Fresh chips</i>		<i>Tagliolini in tomato sauce</i>	4,00
Patate Arrosto: oven potatoes	4,00	Insalata mista: mixed salad	4,00
<i>with rosemary and thyme</i>		Pomodori e tropea	4,00
Tagliolini aglio olio e peperoncino	4,00	<i>Tomato and red onion salad</i>	
<i>Tagliolini with olive oil, garlic and red peppers</i>		Verdure di stagione grigliata	4,00
		<i>Grilled seasonal vegetables</i>	

PIATTI PER BAMBINI - CHILDREN'S DISHES

Filetto di manzo	24,00
<i>Filet pur with young spinach, veal gravy and fresh chips</i>	
Polpette alla nonna	16,00
<i>Italian meatballs in tomato sauce and fresh chips</i>	
Merluzzo gratinato	21,00
<i>Cod fillet with a butter sauce, young spinach and mashed potato</i>	

PASTA E RISOTTO - PASTAS AND RISOTTO

Ravioli pomodorini, basilico & cuore di burrata (veggie) <i>Ravioli with ricotta cheese and spinach, tomato-basil sauce and finished with burrata</i>	16,50
Ragù bianco <i>Orecchiette with traditional Tuscan minced meat and baked mushrooms</i>	18,50
Tagliolini al ragu <i>Tagliolini with typical Bolognese sauce</i>	16,50
Spaghetti vongole pesto & pomodorini <i>Spaghetti with clams, homemade pesto and confit tomatoes</i>	21,00
La Carbonara <i>Spaghetti with Italian bacon (guanciale), eggs and Pecorino cheese</i>	18,00
Taglioni al Tartufo <i>Tagliolini with fresh seasonal truffle</i>	24,00
Risotto alla pescatore <i>Fish and seafood risotto</i>	18,00
Suppl. fresh truffle	9,00

DOLCE - DESSERTS

Tiramisu <i>Mascarpone, Amaretto, lady fingers</i>	10,00
Crema Catalana <i>Caramel cream and nut crumble</i>	7,00
Dama Bianca <i>Vanilla ice cream with chocolate sauce and freshly whipped cream</i>	10,00
Mousse al cioccolato bianco <i>White chocolate mousse, passion fruit, meringue and strawberry coulis</i>	10,00
Panna cotta al Limoncello <i>Panna cotta with limoncello and forest fruit</i>	9,00
Pizzetta Nutella <i>Small pizza with Nutella and hazelnut crumble</i>	8,00

See also our drinks card for alcoholic coffee and Grappa

PIZZETTE - PIZZA (Ø 22 CM)

Pane	6,00
<i>Aperitif pizza, olive oil, garlic, rosemary</i>	
<i>Suppl. San Daniele ham</i>	4,00
Tartufo	22,00
<i>Fior di latte mozzarella, Valle d'Aosta d.o.p. Fontina cheese, fresh seasonal truffle</i>	
Margherita d.o.p.	8,00
<i>Tomato sauce, Fior di latte mozzarella, basil</i>	
Vegetariana	10,00
<i>Tomato sauce, Fior di latte mozzarella, oregano, grilled vegetables</i>	
Quattro Stagioni	10,00
<i>Tomato sauce, Fior di latte mozzarella, oregano, baked herbed ham, chestnut mushrooms, taggia olives, artichoke</i>	
Carbonara pancetta	10,00
<i>Fior di latte Mozzarella, Parmigiano, pancetta, egg, garlic</i>	
Scampi	10,00
<i>Tomato sauce, Fior di latte mozzarella, basil, garlic, scampi</i>	
Dario	10,00
<i>Fior di latte mozzarella, pachino tomatoes, spicy salami, buffalo mozzarella</i>	
San Daniele	11,00
<i>San Daniele matured 24 months, buffalo mozzarella, rocket, pachino tomatoes, Parmigiano, olive oil</i>	
Tonno	10,00
<i>Tomato sauce, mozzarella fior di latte, tuna, onion</i>	
Calzoncino	10,00
<i>Calzone, tomato sauce, Fior di latte mozzarella, baked herbed ham, mushrooms, taggia olives, artichoke</i>	
Carpaccio tartufo	18,00
<i>Beef carpaccio, Fior di latte mozzarella, fresh seasonal truffle</i>	