



## Ristorante

### Locanda Ca' del Moro

#### STARTERS

~> Local Traditional starters from Pontremoli

(Selection of cold cuts of our production, aromatic focaccia, typical fried dough, vegetable pies, liver crouton, sweet and sour onions)  
€16,00

~> Salted codfish carpaccio €15,00

~> Pounded Beef with tartar sauce €15,00

~> Vegetable quiche on pecorino from Zeri cheese Sauce €11,00

#### FIRST COURSES

~> "Pappardelle" ribbons of pasta with lamb and vegetable sauce €12,00

~> Risotto with creamed asparagus and parmesan fondue €14,00

~> Pumpkin stuffed pasta with crispy jowl bacon and almond amaretti crumbs €12,00

~> Small potato dumplings with sweet pepper sauce €10,00

~> "Testaroli" traditional savoury pancake with pesto €10,00

~> Traditional stuffed herbs pasta with EVO oil and parmesan cheese €10,00

#### MAIN COURSES

~> Zeri Lamb loin on a bed of Lyonnaise style sauté potatoes €18,00

~> Pork medallion with herbs on a bed of celery root cream sauce seasoned with mint and lemon €18,00

~> Venison spare ribs with red wine and fruits of the forest sauce €22,00

~> Beef fillet with lardo from Colonnata €20,00

#### DESSERTS

~> Panna cotta cream pudding flavoured with Tonka fava beans and passion Fruit €6,00

~> Coffee tiramisù €6,00

~> Tarte tatin with cream ice-cream €8,00

~> Chocolate flan with soft centre and fruits of the forest sauce €8,00