S A N BAYLON



- RISTORANTE -

Menu

A path inspired by the delicious and rich Italian culinary tradition, paying attention to the high quality of every and each ingredient.









Appetizers

VEAL, TUNA SAUCE, AND ITS PICKLES / 20,00
My "CACIO E OVA" (CHEESE AND EGGS) / 17,00
Corba rossa* from Gargano with tomato and cucumber / 22,00
BEEF TARTARE, BRIOCHE I AND TARRAGON SABAYON / 23,00
Calamari, Bread and romaine lettuce / 25,00
COURGETTES AND AROMATIC LEAVES / 18,00

First Courses

BOTTONCINI PASTA WITH MOZZARELLA AND TOMATOES / 23,00 SEAFOOD GNOCCHI / 24,00 CHITARRA PASTA, OVEN-BAKED TOMATOES, SHRIMPS

AND SAFFRON PISTILS / 25,00 Egg pasta made with "lu carrature" SENATORE CAPPELLI BIO SOQQUADRO VERRIGNI CHEESE AND PEPPER / 19,00 RISOTTO WITH HERBS AND KEFIR / 23,00



Please inform our staff of any allergies, intolerances or diet requirements you may have while placing your order. Thank you.

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

Main Courses

BEEF AND MUSHROOMS / 36,00
Lamb with aubergine / 36,00
TURBOT, SEAWEED AND POTATOES / 36,00
COD AND PEPPERS / 33,00
Smoked aubergine, tomato and burrata cheese / 22,00
Gregorio Rotolo's cheeses / 22,00 "A walk in Scanno village"
SIDE DISHES MIXED GRILLED VEGETABLES / 15,00
SAUTÉED POTATOES / 12,00
GREEN BEANS / 12,00
CHICORY / 12,00
Chard / 12,00
THE CHEF'S TASTING JOURNEY (FOUR COURSES TASTING MENU CRAFTED BY OUR CHEF) 80,00

We look forward to your next visit and to our next special experience together. Please remember that at our guests are entitled to a discounted rate for the parking garage located at 44 Via del Vantaggio.

 $[*] Raw fish has undergone temperature \ reduction \ (-20^{\circ}C \ for \ 24 \ hours) \ which \ complies \ with \ the \ EC \ Reg. 853/2004 \ and \ the \ Ministerial \ Order$ of 12/05/1992 requirements in order to prevent the Anisakis risk.

• Frozen product. | • Non-seasonal products can be frozen. | • Product subject to a heat reduction procedure for preservation purpose.