



SAN 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

EXECUTIVE CHEF

Marco Ciccotelli

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**RELAIS &
CHATEAUX**

Starters

VEAL[♣], TUNA SAUCE AND MIXED PICKLED VEGETABLES / 19,00

IL MIO "CACIO E OVA"[♣] / 16,00

RAW SEABASS*, FENNEL AND LEMON / 22,00

BEEF TARTARE WITH AROMATIC LEAVES, SEEDS PUFF PASTRY AND TARRAGON SALTY ZABAIONE / 22,00

CHESTNUTS AND MUSHROOMS SOUP WITH BLACK TRUFFLE / 26,00

COD FISH BRANDADE AND POACHED EGG / 20,00

BURRATA CHEESE, SUN-DRIED TOMATOES SAUCE, SMOKED CANTABRIAN ANCHOVIES
AND TAGGIASCHE OLIVES / 18,00

PUNTARELLE SALAD AND ANCHOVIES / 18,00

First Courses

HOME MADE RAVIOLI WITH BUFFALO RICOTTA, WILD MOUNTAIN HERBS AND BLACK TRUFFLE / 27,00

HOME MADE "ORECCHIETTE" PASTA WITH TURNIP TOPS / 20,00

CHITARRA PASTA WITH BAKED TOMATOES, PRAWNS[♣] AND SAFFRON / 23,00

SOQQUADRO VERRIGNI (SQUARED RIGATONI) "CACIO E PEPE" (WITH CHEESE AND PEPPER SAUCE) / 19,00

RISOTTO WITH CHANTERELLE MUSHROOMS AND CANDIED LEMON / 24,00



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.

** Raw fish has undergone temperature reduction (-20°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.

Main Courses

GLAZED BEEF, BURNT CAULIFLOWER AND POTATO EMULSION / 35,00

DUCK AND TURNIPS / 38,00

COD FISH, TOMATO AND PEPPER SAUCE AND SEAWEED TARTARE / 32,00

BAKED RED SNAPPER, "BOTTARGA" BUTTER AND CAPERS / 36,00

CAULIFLOWER / 20,00

GRILL

"WeGrill"

All Meats are accompanied with smoked salt and Dijon mustard, grilled vegetables and sauted potatoes

FREE RANGE CHICKEN / 40,00

FRISONA T-BONE FIORENTINA / 90,00/kg

FRISONA RIB-EYE / 80,00/kg

FRISONA TAGLIATA 300 GR. / 44,00

CATCH OF THE DAY / HG 10,00
Daily catch from local fish market

SIDES

MIXED GRILLED VEGETABLES / 16,00

SAUTED POTATOES / 10,00

TURNIPS TOPS / 12,00

CHICORY / 12,00

ROASTED ARTICHOKE / 15,00

Tasting trail By Chef Marco Ciccotelli

(STARTER, FIRST COURSE, MAIN COURSE AND DESSERT CREATED BY OUR CHEF)

75,00

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