



# 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**

*Marco Ciccotelli*



# Starters

VEAL<sup>♠</sup>, TUNA SAUCE AND MIXED PICKLED VEGETABLES / 18,00

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IL MIO “CACIO E OVA”<sup>♠</sup> / 16,00

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AMBERJACK FISH\*, GREEN TOMATO, CUCUMBER, GREEK YOGURT AND TARRAGON / 22,00

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BEEF TARTARE WITH AROMATIC LEAVES, SEEDS PUFF PASTRY AND TARRAGON SALTY ZABAIONE / 18,00

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FRESH TUNA\*, TOMATO GAZPACHO AND PEACH / 23,00

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“SCAPECE” COURGETTES AND GORGONZOLA BLUE CHEESE TARTLET<sup>♠</sup> / 16,00

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BURRATA CHEESE ON DRIED TOMATOES CREAM, HOME-SMOKE CANTABRIAN ANCHOVIES,  
TAGGIASCHE OLIVES AND OREGANO BREAD CRUMBLE / 16,00

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SQUID SKEWER, CRISPY BREAD AND ROMAN LETTUCE / 22,00

# First Courses

BUFFALO MOZZARELLA BOTTONCINI<sup>♠</sup> PASTA ON RAW TOMATOES JUICE / 21,00

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GNOCCHI, MOLLUSCS<sup>♠</sup> AND SEA ASPARAGUS / 23,00

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CHITARRA PASTA WITH BAKED TOMATOES, PRAWNS<sup>♠</sup> AND SAFFRON / 23,00

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SENATORE CAPPELLI RIGATONI “CACIO E PEPE” (WITH CHEESE AND PEPPER SAUCE) / 18,00

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RISOTTO WITH CHANTERELLE MUSHROOMS AND CANDIED LEMON / 23,00

# Main Courses

BEEF AND PORCINI MUSHROOMS<sup>♠</sup> / 35,00

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CHICKEN CACCIATORA “BALLOTINA” WITH ONION AND POTATOES / 28,00

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SEABASS, COURGETTE FLOWERS, POTATOES MILLE-FEUILLE AND LEMON SAUCE / 35,00

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COD FISH, RED PEPPER, TOMATO AND SEAWEED TARTARE / 30,00

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SLOW COOKED AUBERGINE WITH FRESH TOMATOES AND DRY RICOTTA CHEESE / 18,00

# GRILL

“WeGrill”

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

PORK RIBS WITH APPLE SAUCE AND SAUTED POTATOES / 30,00

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1 KG RIBEYE “CINISARA” (Slow Food Presidium) / 80,00

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1 KG FIORENTINA T-BONE STEAK “GRIGIO ALPINA” (Slow Food Presidium) / 90,00

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

## SIDES

MIXED GRILLED VEGETABLES / 15,00

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SAUTED POTATOES / 10,00

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GREEN BEANS / 12,00

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CHICORY / 12,00

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CHARD / 12,00

**Tasting trail By CHEF MARCO CICCOTELLI**  
(starter, first course, main course and dessert by Chef)

70,00

