



S A N BAYLON

- RISTORANTE -

Menu

*An itinerary inspired by the delicious Italian tradition
with the ingredient as the protagonist.*

L O C H E F

Marco Ciccotelli



Starters

VEAL, TUNA SAUCE AND MIXED PICKLED VEGETABLES / 18,00

IL MIO “CACIO E OVA” / 16,00
(traditional recipe egg and cheese ball with tomato sauce)

GARGANO OMBRINE TARTARE, FINGER LIME, GREEN APPLE,
CELERY, HERB EXTRACT OR BAYLON BAR ALCOHOL DRINK / 22,00

BEEF TARTARE WITH CRISPY HERBS, SEED PUFF PASTRY
AND SAVOURY TARRAGON ZABAIONE / 18,00

CREAMY EGG, POTATO EMULSION AND BLACK TRUFFLE / 22,00

BUCKWHEAT QUICHE, PORCINI MUSHROOMS* AND PECORINO FONDUE / 16,00

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

ROMAN PUNTARELLE / 16,00
(with anchovy sauce)

First courses

FETTUCCHINA WITH WHITE RAGÙ AND CARDONCELLI MUSHROOMS / 20,00

TORTELLI WITH BUFFALO RICOTTA AND WILD HERBS
WITH BLACK TRUFFLE / 25,00

CHITARRA, BAKED TOMATOES, “GOBBETTI” PRAWNS
AND SAFFRON PISTILS / 23,00
Egg pasta pulled with “lu carrature”

RIGATONE “CACIO E PEPE” / 18,00

RISOTTO TURNIP TOPS, BUFALA STRACCIATA CHEESE AND LEMON / 20,00v



Second courses

GLAZED BEEF, BURNED CAULIFLOWER AND CREAMY HORSERADISH POTATO / 30,00

LAMB RIBS IN PISTACHIOS AND MUSTARD CRUST,
BROCCOLETTO AND MELTED POTATO WITH ROSMARY AND THYME / 35,00

TURBOT WITH MEDITERRANEAN MAYONNAISE,
ROASTED ARTICHOKE AND CITRUS SAUCE / 35,00

STEWED PEZZONIA FISH WITH BLACK CABBAGE / 35,00

THE CAULIFLOWER / 16,00

GRILL

*Our meat dishes are served with salt flakes, smoked salt flakes, Digione mustard seeds
and seasonal vegetables*

PIGLET RIBS FROM LAZIO BRED IN A SEMI-WILD STATE WITH APPLE SAUCE / 30,00

“COTE DE BEAUF” OF MARANGO CA. 1KG / 90,00

DANISH FIORENTINA CA. 1KG / 70,00

FISH OF THE DAY HG / 10,00
Every day fresh sea fish from the best italian auction

Sides

MIXED GRILLED VEGETABLES / 15,00

SAUTÉ POTATOES / 10,00

BROCCOLETTI / 10,00

CHICORY / 12,00

ESCAROLE / 10,00

Desserts

TIRAMISÙ / 12,00

Coffee soaked ladyfingers, mascarpone ice cream, zabaione foam

BABÀ / 12,00

Served with Muscovado chantilly cream and a drink from Baylon bar

PROFITEROLE / 12,00

*Bignè filled with chocolate ganache, gruè praline,
cacao gruè crumble, chocolate ice cream*

Pavlova Passion Fruit E Mango / 12,00

*Meringue filled with passion fruit sorbet,
covered with vanilla chantilly cream, in exotic sauce*

Mont Blanc / 12,00

*Meringue filled with chestnut gel and mousseline,
covered with chantilly cream and chestnut spaghetti*

