

Vino e Camino

Entrées

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| <i>Thin sardinian bread with tomato, capers, olives, mozzarella & pecorino</i> | 16,00 |
| <i>Potato and spinach pie with parmesan and black truffle fondue</i> | 10,00 |
| <i>Beef fillet tartare with mustard and salty egg flip</i> | 15,00 |
| <i>Cod mousse with tomato, Tropea onion, pine nuts and sultana</i> | 12,00 |
| <i>Pluck paté with fried artichokes</i> | 12,00 |
| <i>Anchovies filled with cheese on endive with olives, pinenuts and sultana</i> | 12,00 |

First courses

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| <i>Hand-made egg noodles with pecorino cheese and black pepper</i> | 12,00 |
| <i>Bucatini "Setaro" amatriciana style</i> | 14,00 |
| <i>Linguine "Setaro" with fresh anchovies, puntarelle and caciocavallo</i> | 14,00 |
| <i>Onion soup grilled in the wood oven</i> | 12,00 |
| <i>Capellini with egg stracciatella and truffle in meat brot</i> | 16,00 |
| <i>Chestnut, leek and smoked ham soup</i> | 12,00 |
| <i>Paccheri "Setaro" with seafood sauce and hot tomato bread crubles</i> | 14,00 |

Main courses

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| <i>Beef entrecote with grilled vegetables cooked in the wood oven</i> | 20,00 |
| <i>Beef fillet with baby spinach salad and balsamic vinegar sauce</i> | 22,00 |
| <i>Duck breast with potato variations and vin brulé sauce</i> | 22,00 |
| <i>Pork fillet in red wine sauce with chestnuts and honey</i> | 20,00 |
| <i>Crispy quails with duchesse potatoes and sweet peppers sauce</i> | 20,00 |
| <i>Broad bean purée with wild chicory</i> | 12,00 |

Dessert

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| <i>Millefeuille with chantilly cream and chocolate drops</i> | 6,00 |
| <i>Tiramisù</i> | 6,00 |
| <i>Soft chocolate cake with whipped cream</i> | 6,00 |
| <i>Apple pie with cinnamom custard</i> | 6,00 |
| <i>Tozzetti (almond biscuits)</i> | 6,00 |