

# Tana de 'l Ors

## D i n n e r

### Starters

<i>Scallop nuts covered with bacon served on smoked potatoes cream</i>	13,00
<i>Pecorino (sheep cheese) pudding with local summer black truffle, served with broad beans purée and fresh figs</i>	12,00
<i>Fried rabbit fillet with Roquefort and flakes of roasted peppers</i>	11,00
<i>Platter with cheese and cold cuts (for two people)</i>	22,00

### First courses

<i>N'duja (Apulian traditional sausage with chili pepper) tortelli on "Caciocavallo" (kneaded-paste cheese from Southern Italy) fondue</i>	12,00
<i>Canederli (big dumplings) with betroots and thyme, fried onion and cheese cream</i>	11,00
<i>Paccheri (special size of pasta) with wild boar ragout</i>	12,00
<i>Risotto with baby spinach, smoked trout and confit cherry tomatoes</i>	11,00
<i>Pumpkin gnocchi with wild mushrooms "porcini" and local summer black truffle</i>	13,00
<i>Beans creamsoup with curry prawns</i>	12,00

### Second courses with side dishes

<i>Duck breast with Porto wine sauce and phigs</i>	22,00
<i>Fillet of beef, baked and served with local black summer truffle</i>	27,00
<i>Octopus cooked at low temperature, then roasted, served with octopus mayo made without eggs</i>	22,00
<i>Deer medallion with berries</i>	24,00
<i>Shoulder of pork scented with mustard and coffee, baked 36 hours at low temperature then browned in pan</i>	20,00

*The dessert menu will be illustrated by the Waiters (price form 7 to 9 €)*

**Cover charge 2,00 €**