

# EAT

RESTAURANT

M E N U

## S T A R T E R S

Grilled octopus with octopus mayo, stuffed squid and parsley

Raw Mediterranean tuna with rice dough and guacamole sauce

Soy marinated wild salmon with beet powder and leek sprouts

Buffalo mozzarella Caprese with Cantabrian sea anchovies

Salted knife-cut meat with celery mayo, pan brioche croutons and roasted peppers sauce

Parma prosciutto with Buffalo mozzarella cheese and Cantalupo melon

Vegan cous cous with tofu, soy sprouts and tomato gazpacho



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WE WOULD LIKE TO INFORM YOU THAT ALL THE DISHES ARE PREPARED IN THE SAME PLACE, SO THEY MAY CONTAIN SOME TRACKS OF ALLERGENS.  
OUR RESTAURANT STAFF IS AT YOUR DISPOSAL TO GIVE YOU ALL THE INFORMATION ABOUT THE INGREDIENTS.

SOME INGREDIENTS MAY BE FROZEN.

PRICES IN EURO: SERVICE AND TAXES INCLUDED.

## FIRST COURSES

Fresh made noodles with lemon and Marzara raw red shrimp

Linguine pasta with bluefin tuna in cherry tomato sauce,  
capers and Taggiasche olives powder

Carnaroli risotto creamed with EVO, zucchini flowers and crunchy cuttlefish

Cannellini beans soup with seared shrimp and rosemary oil

Potato and mint ravioli with roasted peppers sauce and guanciale crumble

Mezzo rigatone pasta with Scottona Beef ragout

Whole wheat penne pasta in cherry tomato sauce with aubergines and almonds pesto sauce



## MAIN COURSES

Sesame-crusting tuna steak, Teriyaki sauce and raw vegetables

Grilled salmon with vegetables ratatouille and chervil sauce

Maldon salt Limousine sliced steak with thyme, new potatoes and spinach

Thyme and Malga butter veal chop, Madeira reduction and chive potatoes

Veal cutlet with French fries

Beef burger accompanied with milk bread, grilled provola cheese, iceberg lettuce, tomatoes and crispy bacon served with fried potatoes and sauces

Grilled fumée provola cheese with a mosaic of grilled vegetables



## SALADS

### EAT SALAD

Marinated salmon, spinach, grilled shrimps, steamed green peas, avocado, mozzarella cheese, almonds and cherry tomatoes

### BRIXIA ENERGY 2.0

Quinoa, olives, sweet and sour onion, feta cheese, cucumbers, oregano, peppers, red cherry tomatoes

### NIZZARDA

Green beans, boiled eggs, olives, anchovies, tuna in oil, iceberg salad, tomatoes

### CAESAR SALAD

Iceberg salad, grilled chicken, bread croutons, Caesar sauce, parmesan flakes, crunchy bacon



## DESSERTS

Classic tiramisù

White chocolate and limoncello semifreddo with hazelnut and currant crumble

Melba peach

Coconut fresh cheesecake with raspberries sauce and dark chocolate ice cream

Fresh fruit salad of the season

Lemon sorbet

