

Open daily (except on Mondays and Thursdays)

Lunch

12.00 – 14.30

Dinner

19.00 – 21.30

MAGARI
BISTRONOMIA

THE BISTRONOMIC MENU

STARTERS

Capuccino al Parmigiano Reggiano

Grilled parmesan reggiano fondue and parmesan tuile



10,00€

Italian-style Gazpacho

Tomato gazpacho, burrata cream and mango puree



13,00€

Crudo di manzo

Tartar-style beef cubes, vegetable coulis and rhubarb veil

Gourmet offer

15,00€

SALADS

Caprese Salad

Tomato, mozzarella di bufala DOP, basil



15,00€

Caesar Salad

Original recipe (roasted free-range chicken, romaine salad, parmesan and Caesar sauce)

18,00€

Prosciutto, Melone & Focaccia Salad

Melon, culatello DOP ham and focaccia with rosemary and olive oil

20,00€

Scottish Salad

Smoked salmon, avocado, hard-boiled egg, cherry tomato, green beans, green salad, mixed seeds, yogurt sauce



20,00€

MAIN DISHES

Paccheri alla carbonara

Paccheri with carbonara and crispy guanciale (original Roman recipe)



18,00€

Plin di arrosto di vitello

Piedmontese ravioli stuffed with veal, parmesan sauce and Taggiasche olive dust



19,00€

Straccetti toscani al ragù di seppia

Tuscan "straccetti" pasta with cuttlefish ragout, "taggiasche" olives and caper leaves



22,00€

Veal medallion

Veal cooked at low temperature, mashed potatoes, "forestière" sauce our way

Gourmet offer

30,00€

Sea Bream

Sea bream fillet, mashed potatoes, broccoli gel and tomato coulis



26,00€

DESSERTS

Tiramisu

Classic recipe for Magari-style tiramisu with mascarpone, coffee and chocolate



13,00€

Cannolo Siciliano

Reinvented Sicilian cannolo, chocolate biscuit, ricotta cream and homemade orange jam



14,00€

Bonet Piemontese

Chocolate cake with "amaretti" cookies



12,00€