

**Open daily** (except on Monday and Tuesday)

Lunch

12.00 – 14.00

Dinner

19.00 – 21.00

**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€