

LUNCH from Monday to Sunday 12.00 – 14.00

DINNER from Thursday to Sunday 19.00 – 21.00

MAGARI
BISTRONOMIA

THE BISTRONOMIC MENU

STARTERS & SALADS

Capuccino al Parmigiano Reggiano

Grilled parmesan reggiano fondue and parmesan tuile



10,00€

Zuppa di zucca

Butternut soup, bread and seasonal mushrooms



13,00€

Foie gras di Natale

Homemade foie gras terrine with Cognac, panettone crostino

Gourmet offer

19,00€

Crudo di manzo

Tartar-style beef cubes, vegetable coulis and mango veil

Gourmet offer

15,00€

Caprese Salad

Tomato, mozzarella di bufala DOP, basil



15,00€

Sigaro di pizza, salumi e formaggi

Rolled pizza filled with ricotta, baby tomato and pine nuts, assortment of fine Italian cold cuts and cheese

Perfect for sharing
For 2 people

24,00€

MAIN DISHES

Paccheri alla carbonara

Paccheri with carbonara and crispy guanciale (original Roman recipe)



19,00€

Plin di arrosto di vitello

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



20,00€

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€

Gamberi e zucca

Flambéed prawns, seared squash, ricotta cream with fine herbs and tarragon coulis

Gourmet offer



26,00€

DESSERTS

Tiramisu

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



11,00€

Cannolo Siciliano

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



13,00€

Paris Brest

Traditional French dessert made with puff pastry and praline pastry cream



13,00€

Formaggio

Assortment of fine Italian cheese (bleu Erborinato au café, Pecorino Romano, Tomme de bufflone affinée au marc, tomme de chèvre au thym de Sicile)



14,00€