

**LUNCH** from Tuesday 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€

**Caprese Salad with Burrata**

Tomato, burrata di bufala DOP, basil



16,00€

**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€

## Ravioli di vitello al tartufo

Piedmontese ravioli stuffed with veal, truffle sauce



22,00€

## Tagliolini alle capesante

Small Piedmontese tagliatelle, Seared "Pavillon France" scallops, Roasted datterino tomatoes



29,00€

## 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€

## Fondente al cioccolato

Two-chocolate fondant, verbena Chantilly 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€