

From Wednesday to Sunday

LUNCH 12.00 – 14.00

DINNER 19.00 – 21.00

MAGARI
BISTRONOMIA

THE BISTRONOMIC MENU

STARTERS & SALADS

Asparagi verdi

Roasted green asparagus from Uzège, mini artichoke and Parmesan cake, arugula coulis, basil tuile



13,00€

Gazpacho di cetriolo

Cucumber gazpacho with basil, rosemary bread chips



13,00€

Foie gras di Natale

Homemade foie gras terrine with Cognac, panettone crostino

Gourmet offer

19,00€

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€

SALADS

Caprese Salad with Burrata

Tomato, burrata di bufala DOP, basil



16,00€

Salade Caesar

Original recipe (roasted chicken, romaine lettuce, Parmesan cheese, and homemade Caesar dressing)

19,00€

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, mini peppers stuffed with ricotta cream and tarragon coulis

Gourmet offer



26,00€

DESSERTS

Tiramisu

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



11,00€

Fragole al basilico

Uzège strawberry cup with basil, small rose meringues

11,00€

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€