

LUNCH **12.00 – 14.00**
DINNER **19.00 – 21.00**
CLOSED ON MONDAYS & TUESDAYS

MAGARI
BISTRONOMIA

THE BISTRONOMIC MENU

STARTERS and SALADS

Antipasti mediterranei

Tomato tartare, eggplant caviar quenelle, artichoke hearts, pesto, and Parmesan crackers



14,00€

Vitello tonnato

Thinly sliced veal fillet served cold,
Tuna sauce, capers, and anchovies



18,00€

Salumi e formaggi

Assortment of fine Italian charcuterie and cheese
Foccacia supplement (+ 6,00€)



20,00€

Salade caprese alla burrata

Tomato, DOP buffalo burrata, pesto, and basil
Foccacia supplement (+ 6,00€)



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€

Spaghetti all' amatriciana

Spaghetti with amatriciana sauce, speck, tomatoes, onions, pecorino



19,00€

Casarecce alle noci e zucca

Casarecce with walnuts, pumpkin, onions, and Parmesan



17,00€

Parmigiana

Eggplant and mozzarella gratin



16,00€

Osso bucco

Oven shank with traditional vegetable sauce
Pasta supplement (+ 6,00€)



24,00€

Branzino & caponata

Sea bass fillet with lemon sauce and caponata
(Sicilian ratatouille)



26,00€

DESSERTS

Tiramisu

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



11,00€

Pera affogata

Poached pear covered in dark chocolate, placed on a Breton biscuit and walnut crumble



10,00€

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€