

DERBY
Grill
ristorante

MENU À LA CARTE

STARTERS

Oysters, roasted pineapple purée and Montoro coppery onion
22,00€

Confit squid, pumpkin and black truffle
20,00€

Duck breast, foie gras and rhubarb terrine
22,00€

Loin of rabbit wrapped with bacon, crumble of Ligurian Taggiasca olives and escarole
20,00€

Steamed potato spaghetti, chestnuts and rosemary consommé
18,00€

PASTA, RICE AND EGGS

Free-range Valtellina organic egg with local Oreno potatoes,
moreles and snow peas
18,00€

Ravioli stuffed with broccoli and clams,
almond sauce and straining of anchovies
20,00€

Linguine "Monograno Felicetti" with gurnard fish sauce and lime
20,00€

Short pasta "Benedetto Cavalieri" selection
with Neapolitan tomato and meat sauce, seasoned ricotta cheese
20,00€

"Riserva San Massimo" carnaroli risotto with bitto cheese, cocoa grue and cabbage
20,00€

FISH

Scampi, glazed sweetbreads and artichoke
34,00€

Grilled croaker fish with lemongrass, cauliflower and double malt beer vinegar
32,00€

Cuttlefish stuffed with turnip greens and its black sauce
30,00€

MEAT

Beef fillet of fassona breed with rosemary, Spello beans with lard and king trumpet mushroom
34,00€

Raw and cooked deer, quince, blueberries and gel of Braulio herbal liqueur
32,00€

Pigeon in three consistencies: with beets, Jerusalem artichokes and kefir with cardamom
30,00€

FROM THE GRILL

Chateaubriand (2 persons)/ T-bone steak (2 persons)
80,00€

Beef entrecôte
32,00€

All dishes are garnished with the Chef's choice of potatoes and legumes of the season

CHEESE

Our own selection of the best regional cheeses with green apple sorbet
16,00€

*Cover charge 4,00 € per person. VAT and service included.
All fish served raw has been subjected to preventive decontamination treatment, by means of a blast chiller.
We kindly remind that the Maitre d'Hotel will be pleased to provide information about food allergy
and intolerance concerning our dishes.*

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DESSERT

OUR SEASONAL CHOICES

Variety of apples and pecans in the Pastry Chef's crisp
and creamy dome

Mille-feuille cake with coffee cream,
caramel gel and dairy ice cream

Chestnuts, pumpkin and tangerine sorbet

Venere black rice cream, fresh pineapple, Opalys chocolate
and saffron sauce

Domori dark chocolate steamed cake, sweet potato cream,
blue corn crumbs and Monza's artisanal beer foam

€ 13.00

SORBETS

Amalfi lemon

Arabic coffee

Green apple

ICE CREAMS

Vanilla bourbon

Fiordilatte

Domori dark chocolate

€ 13.00

*Dessert wines, liqueurs or after dinner drinks
are recommended by the Maitre d'Hotel*