

DERBY
Grill
ristorante

MENU À LA CARTE

STARTERS

Steamed pikeperch, grape and caramelized Belgian endive
22,00€

Mackerel confit, ginger and lime cauliflower
20,00 €

Beef carpaccio, Senise bell pepper powder, goat cheese
and pears flavored with fermented honey
22,00 €

Barbecued rabbit loin, field salad and taggiasche olives
20,00 €

Zucchini flowers in tempura with buffalo mozzarella stuffing and tomato gel
18,00 €

PASTA, RICE AND EGGS

Marinated organic egg yolk, cream of potatoes, green beans and chanterelles
18,00 €

Homemade pappardelle with quail sauce, pumpkin and black truffle
22,00 €

Ravioli stuffed with eggplant, mullet and its broth reduced with star anise
22,00 €

Legumes, barley and seasonal vegetables in roast turnip stock
20,00 €

Carnaroli risotto “Riserva San Massimo” selection with herbs, provola cheese and trout roe
22,00 €

FISH

Tuna with wild fennel, carrots and smoked almonds
34,00 €

Turbot on nettle cream, lettuce and smooth clams
34,00 €

Seared cuttlefish and Amalfi lemon sour cabbage with capers
30,00 €

MEAT

Beef tournedos of fassona breed from “Oberto” butcher
with herbs and ceps cooked in oil
36,00€

Baked lamb loin, Domori chocolate and peaty whisky sauce,
celeriac purée with cardamom
34,00€

Crumb breaded veal cutlet, little beaten,
slowly pan fried in clarified butter, the real Milanese style
34,00€

FROM THE GRILL

Chateaubriand (2 persons)/ T-bone steak (2 persons)
90,00€

Beef entrecôte
34,00€

CHEESE

Our own selection of the best regional cheeses with organic honey and artisanal Italian chutneys
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.*

DERBY
Grill
ristorante

DESSERT

OUR SEASONAL CHOICES

Goat yogurt cheesecake, figs and dried fruit

Sage Bavarian cream, candied pink grapefruit
and pineapple sorbet

Liquid pastiera - Neapolitan ricotta tart -
with Vesuvius apricot and shortbread recomposed

Mango soufflé and passion fruit sorbet

Our Bourbon vanilla ice cream and...

€ 10,00

SORBETS

Amalfi lemon

Passion fruit

ICE CREAMS

Vanilla bourbon

Whole milk

Domori dark chocolate

€ 8,00

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