

Ristorante
AMBIENTE ITALIANO

KREATIVE ITALIENISCHE KÜCHE

**Welcome
to the Ristorante Ambiente Italiano**

We offer you select Italian meals
in a creative setting.

Please order a full meal or an individual dish from the

Surprise menu

Degustation menu

“I Classici”

Moreover there is a tempting dessert menu, vegetarian menu
and a gluten-free menu.

In addition, we offer you a business menu at lunch-time.
(3 to 4 courses).

If you have any questions about allergens or additives, please contact our service personnel.

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Surprise menu

Let yourself be treated by our chef
with a combination of tempting dishes.
Rely on the expertise and the experience of Pedro Fernandes.

This menu is only served
on a table



Three-course-menu	€ 49	€ 63
Four-course-menu	€ 59	€ 77
Five-course-menu	€ 63	€ 95
Six-course-menu	€ 83	€ 109
Seven-course-menu	€ 93	€ 124

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Degustation menu

Crudo e marinato di Pesce Spada con Terrina di Agrumi e Pistacchio

Swordfish, raw marinated and mildly stained with orange and star anise,
Garden salad of fine herbs, citrus fruit terrine and roasted olive bread slices with "Lardo di Colonnata"

Tartare di Scottona piemontese con Crema di Ventresca e Sbrisolona salata al Parmigiano

Piedmontese heifer tartar on a tuna belly cream
and salty Parmigiano tartlet with fruit capers and quail egg



Paccheri artigianali con le Sarde e il Finocchietto selvatico

Handmade hard-grain wheat paccheri with sardines,
Wild fennel, Passolina grapes and pine nuts

I Ripieni con il Sanquinaccio e le Lenticchie sulla Crema di Patate

Homemade ravioli filled with Boudin Noir blood sausage, Castelluccio lentils and apples,
on potato shallots cream and leek straw



Triglia di Scoglio con Soffritto di Vongole e Raviolo di Patate ripieno di Ciliegino

Striped red mullet fillet with fried fresh clams, celery roots
and potato ravioli filled with cherry tomatoes in confit

Schiena di Capriolo aromatico in dolce cottura con Patate Nocciola e Salsa di Visciole

Delicately buttered saddle of venison with herbs on cauliflower cream, Brussels sprout leaves
and nut potatoes with apples and sour cherry jus



Gioiello allo Champagne sulla Crema di Lamponi

con Biscotto di Grano Russello alle Mandorle e Cioccolato di Modica

Iced champagne praline on raspberry cream with Russello-orange almond biscuit,
Raspberries and grated chocolates from Modica

Three-course-Menu € 59

Four-course-Menu € 72 (with Noodles)

Five-course-Menu € 85, Six-course-Menu € 95, Seven-course-Menu € 105

All dishes can be ordered separately as a normal portion.

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I Piatti Classici

Insalata Aromatica € 14

Garden salad of fine herbs with roasted fresh mushrooms, cocktail tomatoes, truffles cheese and grated red apples

Pane Carasau con Verdure e Langherino € 14

Sardinian bread with grilled Mediterranean vegetables, gratinated Langherino cheese and stewed figs

Fantasia di Tonno crudo € 22

Three kinds of Yellowfin tuna, sesame crusted, with soya sauce and tartar with lemon foam

AI

I Ravioli con Farina di Russello (Molino Soprano) **ripieni di Cosa Cavaddu e Spinaci** € 19

Homemade whole grain ravioli stuffed with Ragusano cheese, spinach on Pesto Siciliano sauce and smoked ricotta cheese

Pasta ripiena di Carne di Fassone con Tartufo nero € 19

Homemade small ravioli stuffed with „Fassona“ meat in truffle-butter-sauce, sage and shaved black truffles

AI

La Coda di Rospo agli Aromi e Ragù di Patate allo Zafferano € 29

Monkfish with herbs in sous-vide cooked with saffron potato ragout, Sugar peas and walnuts

Le Guance di Fassona piemontese con Funghi e Polenta tenera € 29

Braised cheeks of Fassona meat with fresh mushroom and white polenta

AI

Semifreddo alle Nocciole e Pistacchio con Arance candite e Biscotto al Cioccolato € 12

Parfait with nougat and pistachios, garnished with candied Orange peels and chocolate biscuit