

ombra

good wine
& tasty food

JULY21

A Fuoco Vivo

Vizietti

Homemade focaccia , grilled fresh peas, 'nduja, pecorino cheese	12	
Under-ash cooked potato , stuffed with caciocavallo 'podolico' cheese	5	
Roasted sweet green pepper , salt and olive oil	6	
Bone marrow on garlic bruschetta	8	
Crispy pork belly sour	8	
Caponata , burned aubergine, tomato confit, roasted Tropea onion, capers, pickles, pine nuts	9	
Celery steak , crispy celeriac, caper sauce and hard ricotta cheese	9	
Battuto , beef tartare with salt, lemon and EV oil	11	
Grilled scallops , tomato confit, endive and beurre blanc	11	22
Under-the-brick poussin , chilly, lime and herbs	9	18
Tiger prawns on charcoal , roasted garlic aioli	12	24
Grilled octopus , in teriyaki sauce with burnet peppers cream	13	26
Lobster in panzanella , grilled nectarines, mint, toasted bread & corn, ginger, caramelized Tropea onion	15	30
Under-ash cooked potato gnocchi , tomato cream and hard ricotta cheese, basil pesto		14
Sweet-sour pork chop , with toasted almond, chargrilled red pepper		19
Sticky short ribs , red cabbage sour		21
Fossil fish , sea bream in crust of salt and semolina flour, olive oil, lemon		28
Bone-in Sirloin (x2)		56

Dessert

'Mess' at Ombra , strawberry, merengue, whipped cream	6
Burnt Cheesecake , with apricot cream	7
St. Emilion au chocolate , chocolate 85%, amaretti, rum, whipped cream	7
Coperto	2

Concept of Luigi Giampietro

Ingredients and prices may vary according to availability and market trends. Some ingredients in relation to availability may be frozen or deep-frozen at origin. We invite our kind customers to inform us about any allergies or intolerances. Allergens list available. Prices are in euro.

WIFO