

ombra

good wine
& tasty food

JULY22

A Fuoco Vivo

Viziatti

Homemade focaccia , 'nduja, hard ricotta cheese, grilled ear corn	14
Terrina , melted caciocavallo cheese, caramelized red onion	9
Crispy pork belly with dijon sauce and house's pickles	10
Roasted figs , hard ricotta cheese, wild chicory, toasted almonds, vinaigrette	11
Bone marrow on garlic bruschetta	11
Battuto , hand-chopped raw beef with evo 01, salt and lemon	12
Caponata , smoked aubergine, confit tomato, pickles, roasted Tropea onion, cappers, toasted pinenuts	12
Carpaccio of scallop and roasted water melon, black olives, marjoram, cappers	14
Smoked creamed cod , trumpet courgettes alla scapece, crunchy chickpeas	14
Toasted potato gnocchi , tomato cream, butter, goat and pecorino fondue	16
Pork neck , green apple cooked in calvados sauce, almonds, burned endive	24
Under-the-brick poussin chilly & sour, roasted red peppers sauce	12 24
Roasted beef cheek , caramelized carrots, green sauce	24
Grilled octopus , in teriyaki sauce, chickpeas cream and chilly oil	14 28
Fossil fish , sea-bream in crust of salt and semolina flour, olive oil, lemon	28
Tiger prawns on charcoal , roasted garlic aioli	15 30
Bone-in Sirloin 800gr (for 2 people)	64

Dessert

Mess at Ombra , strawberry, lemon, sugar, whipped cream, browned meringue	7
Burnt Cheesecake , with apricot cream	7
St. Emilion au chocolat , chocolate 85%, amaretti, rum, whipped cream	7

Bread and coperto	2.5
Focaccia and evo 01	6
Under-ash cooked potato , stuffed with caciocavallo 'podolico' cheese	7
Roasted sweet green pepper , salt and evo 01	7
Grilled veggie sides	8

Concep 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