

# MENU A LA CARTE

**KAVALLOTTA | PLAYGROUND & CUISINE**  
FINE ART LOCATION & RESTAURANT

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# STARTERS

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Piedmontese Fassona tartare,  
caramelized onion, bucha de chevre and chervil mayonnaise

1, 3, 7, 8

TWENTY-ONE

Suggested wines:

*Barbera d'Asti Superiore DOCG, Nebbiolo delle Langhe DOC, Dolcetto d'Alba DOC*

Veal with tuna sauce of the Piedmontese tradition,  
demi glacé and fior di capers

1, 3, 7, 8

EIGHTEEN

Suggested wines:

*Roero Arneis DOCG, Chardonnay DOC, Pinot Noir Alto Adige DOC*

Octopus tentacle, San Marzano emulsion,  
squid ink, basil and crunchy tuille

1, 3, 14+

TWENTY

Suggested wines:

*Chardonnay DOC, Rosè Franciacorta DOCG, Lagrein DOC*

Bluefin tuna marinated in pink grapefruit,  
lime crème fraîch and parsley in two consistencies

3, 4, 11+

TWENTY-ONE

Suggested wines:

*Costa D'Amalfi DOC, Vermentino di Gallura DOCG, Fiori di Campo*

Egg bundle flavored with thyme and black salt Kala Namak,  
30-month Parmigiano Reggiano fondue and porcini mushroom  
sponge

4, 7 +

EIGHTEEN

Suggested wines:

*Derthona DOC, Fiano di Avellino DOCG, Valpolicella Ripasso Sup. DOC*

# FIRST COURSES

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Carnaroli in cagnone, alpine butter,  
Maccagno d'alpe selection Chestnut and crispy sage

9, 12

EIGHTEEN

Suggested wines:

*Nebbiolo delle Langhe DOC, Gattinara DOCG, Barbaresco DOCG*

Tortello stuffed with local artisanal cotechino, Piedmont potato  
cream, green sauce and jus de viande

1, 3, 7

TWENTY-THREE

Suggested wines:

*Rosso di Montefalco DOC, Primitivo del Salento, Grillo DOC*

Open ravioli with shellfish and Atlantic halibut,  
bisque and chive oil

1, 7, 12

TWENTY-THREE

Suggested wines:

*Pinot Grigio DOC, Passerina DOC, Chardonnay DOC*

Linguine with Lobster

1, 7, 14 +

MIN. FOR 2 GUESTS EACH THIRTY-TWO

Suggested wines:

*Trento DOC, Ribolla Gialla DOC, Petit Chablis APCC*

Tagliatelle with cocoa, venison ragot, blueberries and Parmigiano  
Reggiano wafer

1, 3, 12

TWENTY-THREE

Suggested wines:

*Brunello di Montalcino DOCG, Amarone Classico DOC, Sagrantino di Montefalco DOCG*

Spaghettone cacio e pepe,  
crispy mussels and parsley breadcrumbs

1, 3, 12

EIGHTEEN

Suggested wines:

*Morellino di Scansano DOCG, Gewürztraminer DOC, Chiaretto del Garda DOC*

# SECOND COURSES

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## OF THE SEA

Cod in cooking oil, smoked buffalo milk cream, squid ink,  
parsley emulsion and crunchy pumpkin seeds

3, 7 +

TWENTY-FIVE

Suggested wines:

*Fiano di Avellino DOC, Costa d'Amalfi DOC, Pinot Grigio DOC*

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Kavallotta mixed fried food with fragrant vegetables

2, 4, 9 14 +

TWENTY-FIVE

Suggested wines:

*Prosecco Superiore di Valdobbiadene DOCG, Sauvignon Blanc, Aglianico DOC*

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Cbt croaker in Mediterranean sauce

- *Picadilly tomato puree, Pantelleria capers, Gaeta olives -*

4 +

TWENTY-FOUR

Suggested wines:

*Chardonnay DOC, Pinot Grigio DOC, Pouilly Fumé*

# SECOND COURSES

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## OF LAND

Duck breast marinated in tangerine,  
timuth and Belgian endive

12

TWENTY-FIVE

Suggested wines:

*Chianti Classico DOC, Valpolicella Ripasso Superiore DOC, Sancerre*

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Friesian cheek, celeriac cream,  
purple carrot, polenta crouton and abbot pears in chutney

7, 9

TWENTY-THREE

Suggested wines:

*Barbera d'Asti Superiore DOCG, Nebbiolo delle Langhe DOC, Gattinara DOCG*

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Celeriac cube C.B.T.  
Soy and vegetable emulsions

6, 9

EIGHTEEN

Suggested wines:

*Erbaluce di Caluso DOCG, Vernaccia di San Gimignano DOCG, Dolcetto d'Alba DOC*

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Elephant Ear

*- served with cherry tomato salad, rocket and baked potatoes, zola in a jug and mustard mayonnaise of our exclusive production -*

6, 9

MIN. FOR 2 GUESTS EACH THIRTY

Suggested wines:

*Lagrein DOC, Nebbiolo delle Langhe DOC, Barbaresco DOCG*

# KAVALLOTTA GRILL

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Picanha | PROV. BRAZIL – MIN 300 GRAMS

NINE HECTOGRAM

ACCOMPANIED BY  
chimichurri sauce and baked potatoes

Suggested wines:

*Barbaresco DOCG, Nebbiolo delle Langhe DOC, Cabernet Franc,*

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Black Angus | PROV. UNITED STATES OF AMERICA

TWENTY-SEVEN

Fassona fillet | PROV. ITALY

TWENTY-SEVEN

ACCOMPANIED BY - Grilled potatoes

IN ADDITION TO YOUR CHOICE - Zola sauce in jug | Barbecue Sauce Mustard

mayonnaise 7,10

Suggested wines:

*Barolo DOCG, Nebbiolo delle Langhe DOC, Bourgogne*

## OFF THE PAPER

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(\*) ACCORDING TO AVAILABILITY OR (\*\*) ON ORDER

**BAKED OR SALTED** • sea bass (\*)

*- accompanied with grilled potatoes and sautéed vegetables*

SEVEN HECTOGRAMS

**FIORENTINA** • maturation 30 days. wet aging (\*\*)

*- served with baked potato pan, sautéed vegetables, zola in a jug and mustard  
mayonnaise of our exclusive production -*

NINE HECTOGRAMS

# Bakery products, breadsticks, selection of Chef's appetizers & mise en place

## FOUR

(+) The following fresh products of animal and/or vegetable origin can be subjected to rapid blast chilling to ensure their quality and safety, as described in the HACCP plan pursuant to EC Reg. 852/04 and EC Reg. 853/04. Fish products served raw comply with the requirements of Reg. (EC) 853/2004, Annex III, Section VIII, Chapter 3, letter d, point 3 and subsequent amendments.

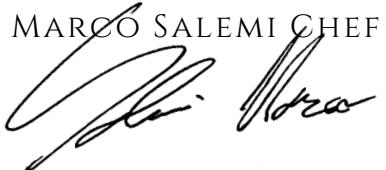
### **LIST OF ALLERGENS - SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES – EU REG. 1169/2011**

- 1.** Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
  - (a) wheat-based glucose syrups, including dextrose (\*);
  - (b) wheat-based maltodextrin (\*);
  - (c) glucose syrups based on barley;
  - (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2.** Crustaceans and crustacean products.
- 3.** Eggs and egg products.
- 4.** Fish and fish products, except:
  - (a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
  - (b) gelatin or isinglass used as a fining agent in beer and wine.
- 5.** Peanuts and peanut products.
- 6.** Soybeans and soy products, except:
  - (a) refined soya oil and fat (\*);
  - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soy;
  - (c) vegetable oils derived from phytosterols and phytosterol esters based on soy;
  - (d) plant stanol ester produced from sterols of soybean-based vegetable oil.
- 7.** Milk and milk-based products (including lactose), except:
  - (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
  - (b) lactol.
- 8.** Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9.** Celery and celery products.
- 10.** Mustard and mustard products.
- 11.** Sesame seeds and sesame seed products.
- 12.** Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO<sub>2</sub> to be calculated for the products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- 13.** Lupins and products therein.
- 14.** Molluscs and mollusc products.

(\*) And derived products, to the extent that the processing they have undergone is not likely to raise the level of allergenicity assessed by the Authority for the basic product from which they are derived.

"The great chef is also a scientist. But he is something more than a simple chemist: he is an alchemist, a shaman and an artist, as his concoctions are not aimed at curing ailments of the body or mind, but for the far more transcendent purpose of lifting the soul.

Irvine Welsh

MARCO SALEMI CHEF  


THE CHEF AND THE KAVALLOTTA KITCHEN BRIGADE  
OPERATE IN FULL HARMONY WITH THE AWARENESS CAMPAIGN  
AGAINST FOOD WASTE FOR A CONSCIOUS DIET



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# DULCIS IN FUNDO

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# DULCIS IN FUNDO

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Oops!

The ice cream burned ...

*Allergens* 1, 7

NINE

Pear in red wine with a heart of cocoa and Piedmont hazelnut and cream ice cream

*allergens* 1, 3, 7, 8, 12

NINE

Cream puffs filled with dark chocolate cream and strawberries

*allergens* 1, 3, 7, 12

NINE

Decomposed Neapolitan sfogliatella, citrus flavored ricotta and mandarin coulis

*allergens* 1, 3, 7, 12

NINE

Trifle

*allergens* 1, 3, 7, 12

NINE

Sorbet of our production

SIX



# RECOMMENDED WINES PAIRED WITH THE GLASS

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**PIEDMONT**  
**CAPETTA WINERY**

Muscat

SEVEN

**SICILY**  
**DONNA FUGATA “BEN RYE” D.O.C.**

Passito di Zibibbo di Pantelleria

FOURTEEN

**SPAIN**  
**GUTIERREZ COLOSIA**

Sherry Pedro Ximenes

TEN

**PORTUGAL**  
**SANDEMAN**

Port

EIGHT

# CAFE CULTURE

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## ESPRESSO **1882 100% ARABICA**

Caffè Vergnano

THREE

## DECAFFEINATED **DOLCE GUSTO**

Caffè Vergnano

THREE

## GINSENG **DOLCE**

Caffè Vergnano

THREE

## BARLEY **1882 NATURA**

Caffè Vergnano

THREE

## CORRETTO **1882 100% ARABICA**

Caffè Vergnano

GRAPPA | SAMBUCA

FOUR

**ACCOMPANIED WITH OUR SELECTED SELECTION OF FRIANDISES**



# SPIRITS CULTURE

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## **GRAPPA BIANCA**

Russia

SIX

## **GRAPPA BARRIQUE**

Polonia

OTTO

## **BRANDY**

French

DODICI

## **COGNAC**

France

TWELVE

## **ARMAGNAC**

France

TWELVE

## **AMARI**

FROM SIX

## **PEATED WHISKIES**

FROM ELEVEN

## **RUM**

FROM TWELVE

## **GIN**

FROM TEN

## **VODKA**

FROM FOURTEEN

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**"Confidence is that thing that you order dessert**

**and I eat it.**



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