

# MENU A LA CARTE

**KAVALLOTTA | PLAYGROUND & CUISINE**

FINE ART LOCATION & RESTAURANT

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# STARTERS

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## TARTAR

*Fassona beef tartare, amber beer reduction, Castelmagno cheese and onion in chutney*

1, 3, 7, 8

EIGHTEEN

## PIEDMONTESE VITELLO TONNATO

*Magatello in tuna sauce, hazelnut crumble and green sauce*

1, 3, 7, 8

EIGHTEEN

## THE OCTOPUS

*Roasted octopus tentacle, parsley mayonnaise, chickpeas in two consistencies and paprika sentors*

1, 3, 14+

TWENTY

## BLUEFIN TUNA

*Bluefin tuna marinated in soy and ginger, lime crème fraîche and beetroot mayonnaise*

3, 4, 11+

TWENTY

## THE POACHED EGG

*Saffron-flavored egg bundle, pea soup and smoked provola fondue*

4, 7+

SIXTEEN

# FIRST COURSES

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## CARNAROLI

*Carnaroli Riserva risotto, beurre blanc, Chestnut selection alpine toma cheese and fine spring herbs*

9, 12

EIGHTEEN

## TORTELLONE

*Tortellone with ricotta and spinach, marinated egg yolk, sparkling butter, sage and Parmigiano Reggiano fondue*

1, 3, 7

EIGHTEEN

## OPEN RAVIOLI

*Open ravioli, squid ink, cuttlefish and prawns on bisque stew and lemon thyme oil*

1, 7, 12

TWENTY-ONE

## LINGUINE

*Linguine with lobster*

1, 7, 14+

MIN. FOR 2 GUESTS EACH TRENTADUE

## TAGLIATELLE

*Tagliatelle with Genoese rabbit ragoût and provola silana fondue*

1, 3, 12

TWENTY

## SEAFOOD CARBONARA

*Spaghettoni carbonara, salmon and extra dry tomato crumble*

1, 3, 12

EIGHTEEN

EACH TYPE OF FRESH PASTA IS OF OUR EXCLUSIVE PRODUCTION

# SECOND COURSES

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## OF THE SEA

### COD

*Cod in cooking oil, smoked buffalo milk cream, squid ink, green sauce and crunchy pumpkin seeds*

3, 7+

TWENTY-TWO

### FISH SOUP

*Bouillabaisse under dome in striped pastry with squid ink*

1, 2, 4, 14+

TWENTY-THREE

### THE MIXED FRIED FOOD

*Kavallotta mixed fried food with fragrant vegetables*

2, 4, 9 14+

TWENTY-FIVE

### THE SWORD

*Swordfish steak, wild garlic pesto sauce and baked potato*

4+

TWENTY-TWO

# SECOND COURSES

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## OF LAND

### THE LAMB

*Breaded lamb fillet with panko, its sauce with a hint of star anise, ratta potato, seasonal vegetables and red fruit coulis*

12

TWENTY-TWO

### ELEPHANT EAR

*Maxi Milanese cutlet 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-THREE

### THE PIGLET

*Piglet belly, celeriac, apricots in chutney and demi glacé at the Giffard Abricot du Roussillon*

7, 9

TWENTY

### THE VEGETARIAN

*Mosaic of asparagus, nori seaweed and vegetable mayonnaise*

6, 9

EIGHTEEN

# KAVALLOTTA GRILL

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Picanha | PROV. BRAZIL – MIN 300 GRAMS

NINE HECTOGRAM

ACCOMPANIED BY  
chimichurry 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

## THREE

(+) *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**

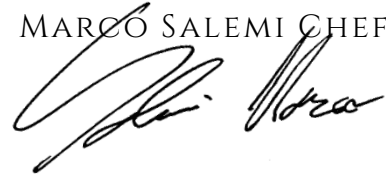
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
  - (a) wheat-based glucose syrups, including dextrose (\*);
  - b) wheat-based maltodextrin (\*);
  - c) glucose syrups based on barley;
  - (d) cereals used for the 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 illinoensis* (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



MINISTERO DELLE POLITICHE AGRICOLE  
ALIMENTARI E FORESTALI



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**KAVALLOTTA.IT**

T. 0321 612414 - M. 375 5166811 Case Sparse Santa Rita n. 6 • Cascina Cavallotta28100  
NOVARA (NO) – Italy info@kavallotta.it • prenotazioni@kavallotta.it

# DULCIS IN FUNDO

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# DULCIS IN FUNDO

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## THE OPSS

*Ops! He burned his ice cream!*

*Allergens 1, 7*

SEVEN

## THE GOLDEN APPLE

*Cinnamon Bavarian, apple heart, saffron cappatura on cocoa crumble*

*Allergens 1, 3, 7, 8, 12*

NINE

## THE CHEESECAKE

*Cheesecake, Guatemala bitter cocoa biscuit, spreadable, red fruits and dark chocolate cream*

*Allergens 1, 3, 7, 12*

EIGHT

## THE CRASH

*Crash! The cassata broke!*

*Allergens 1, 3, 5, 7, 12*

EIGHT

## IL VETTURINO TIRIME SU'

*Tiramisù of the Friulian tradition*

*Allergens 1, 3, 7, 12*

SEVEN

## THE SORBET

*Sorbet of our production*

SIX



# RECOMMENDED WINES PAIRED WITH THE GLASS

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## PIEDMONT

### ***CAPETTA WINERY***

Muscat

SEVEN

## SICILY

### ***DONNA FUGATA "BEN BYE" 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

TWO

## DECAFFEINATED

### **DOLCE GUSTO**

Caffè Vergnano

TWO

## GINSENG

### **DOLCE**

Caffè Vergnano

THREE

## BARLEY

### **1882 NATURA**

Caffè Vergnano

THREE

## CORRETTO

### **1882 100% ARABICA**

Caffè Vergnano

GRAPPA | SAMBUCA

FOUR



# 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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