

MENU A LA CARTE

KAVALLOTTA | PLAYGROUND & CUISINE
FINE ART LOCATION & RESTAURANT

STARTERS

TARTAR

Beef tartare, pumpkin chutney, Parmesan cheese 24 months

7

EIGHTEEN

THE CALF

56° veal, tuna sauce and capers in two consistencies

3, 4, 7

EIGHTEEN

THE OCTOPUS

Octopus, chickpeas, late radicchio and pecorino romano cheese

7, 14 +

TWENTY

TUNA

Tuna marinated in ponzu sauce and orange sour cream

4, 6, 7 +

TWENTY

THE SOUP

Pumpkin soup, poached egg and smoked provola cheese fondue

3, 7 +

SIXTEEN

THE GAMBERONI

Tempura prawns with squid ink, citrus mayonnaise and marinated zucchini crudités

1, 2, 3 +

TWENTY

FIRST COURSES

IL CARNAROLI

Carnaroli Superiore risotto, smoked eggplant, buffalo camembert and candied cherry tomatoes

7

EIGHTEEN

THE SPAGHETTONE

Spaghettone, garlic and oil, red prawns and crumble d'anduja

1, 2

EIGHTEEN

GLI GNOCCHI

Purple carrot gnocchi, marinated and smoked scallops, porcini mushrooms and leeks

1, 2, 14

TWENTY

LE LINGUINE

Linguine with lobster

1, 2, 4, 14 +

MIN. FOR 2 GUESTS EACH. THIRTY-TWO

LE TAGLIATELLE

Chestnut flour tagliatelle with hare ragout

1, 3

TWENTY

I RAVIOLI

Pumpkin ravioli, crispy luganega, Bergader and Piedmont hazelnuts

1, 3, 7, 8

EIGHTEEN

EACH TYPE OF PASTA IS HOMEMADE AND IS OF OUR EXCLUSIVE PRODUCTION

SECOND COURSES

OF THE SEA

COD

Cod, Pil Pil sauce, olives and cherry tomatoes

4 +

TWENTY-TWO

FISH SOUP

Bouillabaisse under dome in striped pastry with squid ink

1, 2, 3, 4, 7, 14 +

TWENTY-THREE

THE MIXED FRIED FOOD

Kavallotta mixed fried food with fragrant vegetables

1, 2, 4, 11, 14 +

TWENTY-FIVE

THE CROAKER

Meaker, Sorrento lemons and puffed capers

4 +

TWENTY-TWO

SECOND COURSES

OF LAND

THE PIGLET

Pork fillet, Valtellina speck, apricots and spicy gorgonzola Gran Riserva Leonardi

7

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

1, 3, 7, 10

MIN. FOR 2 GUESTS EACH THIRTY-THREE

THE DUCK

Duck cooked at low temperature lacquered with honey, red pepper emulsion and red onion jam

12

TWENTY

THE VEGETARIAN

Savoy cabbage cooked at low temperature, aioli mayonnaise and sandblasted cashews

3, 8

EIGHTEEN

THE GRID

LA PICANHA

Prov. Brazil – min 300 grams

NINE HECTOGRAM

ACCOMPANIED BY

chimichurry sauce and baked potatoes

12

IL BLACK ANGUS

Prov. United States of America

TWENTY-SEVEN

THE FASSONA FILLET

Prov. Italy

TWENTY-SEVEN

ACCOMPANIED BY

Grilled potatoes

AND IN ADDITION TO YOUR CHOICE

Zola sauce in jug | Barbecue sauce | Mustard mayonnaise

7,10

THE OFF-PAPER

(*) SUBJECT AVAILABILITY OR (**) ON ORDER

BAKED OR SALTED SEA BASS • (*)

- accompanied with grilled potatoes and sautéed vegetables

SEVEN HECTOGRAMS

LA 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

(+) The following fresh products of animal and/or vegetable origin may 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

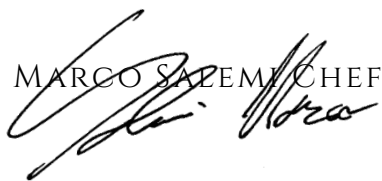
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
 - (a) wheat-based glucose syrups, including dextrose (*);
 - b) wheat-based maltodextrin (*);
 - c) glucose syrups based on barley;
 - (d) cereals used for the manufacture 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 SO₂ 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.

"Cooking is not fashion, cooking is culture.

CARLO CRACCO

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



KAVALLOTTA | PLAYGROUND & CUISINE
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KAVALLOTTA.IT

T. 0321 612414 M. 375 5166811 Case Sparse Santa Rita n. 6 • Cascina Cavallotta 28100
NOVARA (NO) - Italyinfo@kavallotta.it • prenotazioni@kavallotta.it

DULCIS IN FUNDO

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DULCIS IN FUNDO

The OPSS

Ops! The ice cream burned!

Allergens 1, 7, 3

SEVEN

THE BONÈT

Bonèt, pumpkin, rum and cream ice cream

Allergens 3, 7, 8

NINE

THE CHEESECAKE

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

allergens 1, 3, 7

EIGHT

THE TART

Tart with custard and seasonal fruit

allergens 1, 3, 7

EIGHT

LA NAPOLEON TORTE

Napoleon cake with passion fruit custard allergens

1, 3, 7

EIGHT

THE SORBET

Sorbet of our production

SIX



RECOMMENDED WINES PAIRED WITH THE GLASS

PIEDMONT

CAPETTA WINERY

Muscat

SEVEN

SICILY

DONNA FUGATA “BEN RYE” D.O.C.

Passito di Zibibbo di Pantelleria

FOURTEEN

SPAIN

GUTIERREZ COLOSIA

Sherry Pedro Ximenez

TEN

PORTUGAL

SANDEMAN

Port

EIGHT

CAFE CULTURE

ESPRESSO

1882 100% ARABICA

Caffè Vergnano
TWO

DECAFFEINATO

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

GRAPPA BIANCA

Russia

SIX

GRAPPA BARRIQUE

Polonia

EIGHT

BRANDY

France

TWELVE

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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