

# La Meneghina

CHAMPAGNE FOR BREAKFAST

## Cold Cuts

MAKE YOUR BOARD

Sopressa veneta 4.5 €

Raw ham 7,5 €

Black Angus Bresaola 9 €

Jamon Iberico de Bellota 100% 18 €

## Oyster

Legris 4 €  
Origin: Francia

Gillardeau 6 €  
Origin: Francia

Cuvee Prestige 9 €  
Origin: Irlanda

## Cheese

MAKE YOUR BOARD

Camembert, Normandy 8 €

Reblochon, Savoy 7 €

Ovalie, Loire 7 €

Comtè, 24 months, Jura 10 €

Comtè, 44 months, Jura 12 €

Mothais sur Feuille, Brittany 10 €

Epoisses de Bourgogne, Bourgogne 12 €

Stilton, Derbyshire 8 €

## Anchovies

Cantabrian anchovy fillets in olive oil,  
Catalina Selection, Spain

45gr / 19 €

90gr / 38 €

110gr / 49 €

## Snacks

Baccalà 12 €

Brioche bread, butter and anchovies 7 €

Fish fry 14 €

Hummus 7 €

Beef skewers 6,5 €



# À la carte

## To share

Tomato salad 10 €

Red Tuna 16 €

Burnt salmon, dill oil, trout roe 16 €

Foie Gras 15 €

Raw amberjack 18 €

Beef tartare 12 €

## To continue

Spaghetti, leek, herring and paprika 14 €

Fusillone Pietro Massi, cacio e pepe, scampo e lime 16 €

Tortellini di Valeggio, vegetables and smoked cheese 15 €

Red Tuna, tonnato cream 22 €

Octopus, creamed corn, and celeriac powder 22 €

Ombrine, thai beurre blanc 20 €

Chicken, mustard and thyme 16 €

Cuttlefish and peas 18 €

Service 3 € | Water 2 €