

CAFFE' PARIGI

APPETIZERS

- From the garden...straight to the pan – selection of seasonal pan salted vegetables 19
- Veal in tuna sauce, Pantelleria capers and crispy salad 22
- Mediterranean tuna tartare, almond and ceviche sauce 28
- “Pappa al pomodoro”, grilled octopus* and buffalo stracciatella cheese 24
- Our marinated salmon with soy sauce and lemon scented mayonnaise 19
- “Siberian” caviar with blinis and its garnishes 10gr 40, 30gr 110

FIRST COURSES

- “Spaghetto Verrigni” tomato creamed 20
- Milanese style risotto 24
- Capelli d'angelo pasta, raw tomato, violet shrimps and red onion 25
- Homemade egg tagliatella pasta with veal meat sauce 24
- Seasonal vegetables soup, lukewarm served and parmesan bread chips 16

MAIN COURSES

- Fresh grilled fish of the day, wood oven cooked 34
- Lightly salted tuna, agretti and orange juice 32
- Codfish fillet salad, cherry tomatoes, violet potatoes and zucchini flower 34
- Barbecue cooked young rooster, vegetable caponata and pesto sauce 29
- Embers-cooked prime rib meat, barbecue potatoes 32
- Veal chop Milanese style, wild salad 32

DESSERTS

Tiramisù 12

Melba peach, chantilly cream, raspberry compote and peach sorbet 15

Apple tarte tatin, vanilla ice-cream 14

Tartlet with almonds and figs, crème caramel ice cream 15

Fresh fruit soup, strawberry sorbet and lemon grass 12

Our ice-creams, sorbets and granite 12

SNACKS

Zibello culatello DOP 36 months, sweet and sour small onions and toasted bread 30

Raw Parma ham reserve 24 months, Charentais melon 20

Caprese salad with “cuore di bue” tomatoes, cherry tomatoes and buffalo mozzarella 18

“Palazzo Parigi” salad, songino, marinated salmon, yogurt sauce and chickpeas wafer 18

Caesar salad, heart lettuce, crunchy chicken, bacon, croutons, Parmesan and Caesar sauce 18

Nizzarda salad with Cantabrian anchovies and tuna, wild salad, green beans, potatoes, tomatoes, egg and olives 21

Classic club sandwich with chicken, crunchy bacon, fried egg, lettuce, tomatoes, mayonnaise served with French fries 24

Piemontese beef hamburger, sesame bread, lettuce, tomatoes, mayonnaise served with French fries 28

Crispy focaccia bread, fresh tomato, rocket salad, Parma ham and Parmesan cheese 19

All prices are expressed in Euro , VAT and service are included .

Products marked with * indicate raw material frozen. Some fresh products are subjected to fast temperature blast chilling, as described in the procedures of the Manual of Food Safety Management System HACCP in accordance with the EC Reg. 852/04 and EC Reg. 853/04 .

Our staff is available to provide any information about the nature of raw materials used and courses method preparations on the menu. Customer is asked to tell our staff when they need to not consume some ingredients than can cause them allergies. The ingredients book, where the allergens are highlighted, is available for our customers.