

# MENU

*Il Conte*

*Pizza*

**All pizzas have tomato sauce and mozzarella cheese**

<b>SHARED PIZZA</b> in 2 plates	<b>70:-</b>
<b>PIZZA SALAD</b>	<b>25:-</b>
<b>CAPRESE</b> Buffalo mozzarella, cocktail tomatoes and basil.	<b>199:-</b>
<b>PROSCIUTTO CRUDO</b> Parma ham, arugula salad and granapadano cheese.	<b>199:-</b>
<b>DIAVOLA</b> Spicy salami, peppers and onions.	<b>199:-</b>
<b>MARE &amp; MONTI</b> Mushrooms, dried tomatoes and prawns.	<b>199:-</b>
<b>ORTOLANA</b> Artichoke, eggplant, zucchini, mushrooms, peppers and black olives.	<b>199:-</b>
<b>PEPPERONI</b> Extra spicy salami, parsley and chilli oil.	<b>199:-</b>
<b>CARPACCIO</b> Pine nuts, thin fillet of beef, arugula, grana padano, truffle oil, pepper and lemon slice.	<b>249:-</b>
<b>IL CONTE'S</b> Marinated fillet of beef, mushrooms, cocktail tomatoes, feferoni and béarnaise sauce.	<b>249:-</b>

# Antipasti

<b>BREAD</b> with olive tapenade for 2 people.	<b>35:-</b>
<b>BRUSCHETTA</b> Grilled Italian country bread with Parma ham, diced tomatoes, basil, garlic & leek.	<b>135:-</b>
<b>BURATTA</b> Burrata with cocktail tomatoes & basil and parmaham.	<b>145:-</b>
<b>CARPACCIO DI MANZO CON RUCOLA</b> Thin beef fillet with olive oil, sliced lemon, arugulasalad and fresh parmesan cheese.	<b>165:-</b>
<b>SALUMI ASSORTITI</b> Selection of fine charcuterie from different regions of Italy (Salami Felino, Bresaola, Salsiccia Napoletana, Finocchiona (Coppa)).	<b>195:-</b>
<b>COZZE ALLA MARINARA</b> Braised mussels in white wine, garlic, peperoncino, parsley and tomato sauce. Served with breadcroutons.	<b>185:-/255:-</b>

# Vegetariano

<b>PENNE ALL ARABIATTA</b> Penne pasta with tomato sauce, chilli and garlic.	<b>199:-</b>
<b>TORTELLONI ALL'EMILIANA</b> Homemade pasta filled with ricotta cheese, spinach and nutmeg. Served with frothy tomato sauce.	<b>199:-</b>
<b>PENNE AI FUNGHI CON RUCCOLA E NOCI</b> Penne pasta with seasonal mushrooms cooked in a white sauce and arugula, walnuts, garlic and parmesan.	<b>249:-</b>
<b>RISOTTO AI FUNGHI DI STAGIONE</b> Risotto with seasonal mushrooms white wine and grated parmesan.	<b>299:-</b>

**FEEL FREE TO TALK TO US ABOUT YOUR ALLERGIES!**

# Pasta

## **PASTA ALLA BOLOGNESE**

Pasta with minced meat, tomato sauce and parmesan cheese.

**199:-**

## **CONCHIGLIE DELLA MASSAIA**

Shell pasta with chicken fillets marinated in garlic and basil fried in olive oil, leaf spinach, fresh tomatoes and a tablespoon of mascarpone cheese.

**229:-**

## **PENNE AL TARTUFO**

Penne pasta with shredded chicken fillet, mushroom and creamy white wine truffle sauce.

**229:-**

## **MACCHERONCINI ALLA FRANCO**

Penne pasta with beef fillet, fresh mushrooms, veal stock and creamy white sauce.

**299:-**

## **TORTELLONI ALL'ASTICE**

Homemade pasta filled with lobster, shrimp, ricotta cheese and thyme.  
Served with white sauce marinated with lobster.

**299:-**

## **LINGUINI ALLE VONGOLE**

Linguine pasta with clams, anchovies, garlic, parsley and white wine.

**299:-**

## **FRUTTI DI MARE**

Bigoli pasta with seafood cooked in white wine, garlic, chilli and cocktail tomatoes.  
Served with tomato sauce and parsley.

**319:-**

# Insalata

## **INSALATA CESARE**

Chicken, roasted onions, parmesan cheese and caesar dressing.

**229:-**

## **INSALATA CHEVRÉ**

Beetroot, chevré cheese balls, walnuts and balsamic honey.

**229:-**

## **INSALATA DI GAMBERONI**

Scampi, parmesan cheese and vinaigrette.

**299:-**

## Carne e Pesce

### PETTO DI POLLO

Oven-baked corn chicken breast on a bed of spinach and Karl Johan mushroom, honey and balsamic glaze.

299:-

### TONNO ALLA GRIGLIA

Grilled tuna, served with soybeans, baby spinach, pinenuts, soy sauce and chilli mayonnaise.

359:-

### GAMBERONI ALLA GRIGLIA

Grilled scampi with roasted vegetables & chilli mayonnaise.

379:-

### FILETTO DI MANZO

Beef fillet with grilled asparagus, truffled mascarpone cheese and red wine sauce. Choose between french fries or today's potato.

399:-

### TODAY'S FISH / MEAT ASK OUR STAFF.

## Contorni

### INSALATA DI POMODORO

Tomato salad with red onion & basil.

79:-

### INSALATA DI VERDI

 Mixed green salad.

79:-

### SPINACI

Butter-fried spinach with parma ham and freshly grated real parmesan cheese.

99:-

### ASPARAGI AL PROSCIUTTO

Fresh asparagus, wrapped in parma ham and parmesan cheese au gratin.

119:-

## Dolci

### TRUFFLE CHOCOLATE

 Chocolate truffle.

65:-

### GELATO

 mixed ice cream.

99:-

### SORBETTO DELLO CHEF

 Today's sorbet.

99:-

### TIRAMI SÙ

 Classic Italian dessert.

105:-

### CRÈME BRÛLÉ

149:-

### CASSATA SICILIANA GELATA

Ice cream dessert with pistachios, maraschino liqueur, candied fruit and crushed chocolate..

185:-