

RISTORANTE

Ragno D'Oro



Menù

Cover charge / Water € 3,00

Coca Cola bottle 1/ € 4,00
 bottle 33 cl € 2,00

Fanta bottle 1/ € 4,00
 bottle 33 cl € 2,00

Birra  bottle 66 cl € 3,00

Birra  draft 0,2 / € 3,00
 draft 0,4 / € 4,00

Birra  draft 0,25 / € 3,00
 draft 0,5 / € 5,00

Coffee € 1,00

Liqueurs € 2,00

Distillate € 4,00

Wi-fi Free - Password: buonlavoro

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 @ristorante_ragno_doro

Starters

TRIS OF RAW STARTERS € 15,00 (1,7,8)

FILET CARPACCIO € 14,00 (7,8)

PIEDMONTESE FASSONA TARTARE
COMPOSED € 14,00 (1,7,8)

SELECTION OF FRESH CHEESES € 9,00 (1,7,8)

ROASTED COW CHEESE KMØ € 8,00 (7)
with raw ham or grilled vegetables

SELECTION OF COLD CUTS AND CHEESES
AND BRUSCHETTA WITH TOMATOES (1,7)

SMALL € 7,00

BIG € 11,00

SEASONAL VEGETABLES WITH CHEESES AND
BRUSCHETTA WITH TOMATOES € 9,00 (1,7)

MIXED BRUSCHETTE (toasted bread) (3 pcs) € 5,00 (1,7)

TOMATOES BRUSCHETTE (toasted bread) (2 pcs) € 2,00 (1)

PALLOTTE “CACIO E OVO” (cheese and egg balls) (6 pcs) € 6,00 (1,7)

SMALL WARM APPETIZERS € 10,00 each (1,3,7)
(min 2 people)

Single dishes & Salads

MAXI SALAD € 10,00 (7)

LEGGERO € 10,00 (7)
(tuna, rocket salad, tomatoes, mozzarella)

MAXI CAPRESE € 10,00 (7)

CAMPESE € 10,00 (1,7)
(mixed salad, cherry tomatoes, grilled chicken breast, parmesan, crouton)

First Courses

CHITARRINA € 9,00 (1,3,7,8)
with pesto sauce and stracciata fresh cheese

ORECCHIETTE € 9,00 (1,7)
with ricotta cheese and eggplants

ANELLINI PECORARA € 9,00 (1,3,7,9)

GNOCCHI € 9,00 (1,3,7)
with asparagus sauce

POTATO AGNOLOTTI € 10,00 (1,3,7)
with zucchini, sausages and saffron

RICOTTA RAVIOLI € 10,00 (1,3,7)
with radish, speck and nuts

SAGNE AND BEANS € 9,00 (1)

RICOTTA RAVIOLI € 10,00 (1,3,7)
with mixed forest mushrooms

GNOCCHI € 9,00 (1,3,7,8)
with gorgonzola cheese, mascarpone cheese and chopped pistachios

MIXED FIRST COURSES (min 2 people) € 12,00 each

*frozen product

Second Courses

SLICED STEAK

- rocket salad, cherry tomatoes e grana cheese € 15,00 (7)
- with coarse salt and rosemary € 15,00
- with Colonnata lard, honey and walnuts € 16,00 (8)
- with porcini mushrooms and truffle* € 17,00 (1)
- with caramelized onion € 15,00

TOMAHAWK € 5,00 hectogram

RIB OF BEEF € 4,00 hectogram

GRILLED LAMB € 15,00

CHIANINA HAMBURGER € 8,00 (7)

MIXED ROAST ON THE GRILL € 16,00

SAUSAGE € 8,00

(grilled meat or grilled liver)

CHICKEN STEAK € 10,00

- rocket salad, cherry tomatoes e grana cheese (7)
- salad

FILLET STEAK

- grilled 14,00
- green pepper 15,00 (1,7)
- balsamic vinegar 15,00 (1)

VEAL ESCALOPE € 9,00 (1)

with lemon or white wine

DRIED SCAMORZA CHEESE € 8,00 (7)

with raw ham or grilled vegetables

TRUFFLE EGGS € 8,00 (3)

BAKED HAM EGGS € 8,00 (3)

Side Dishes

RENATO POTATOES € 4,00 GRILLED VEGETABLES € 4,00

SLOW-COOKED VEGETABLES € 4,00 SALAD € 4,00

*frozen product

Allergies and Food intolerance

- (1) Cereals containing gluten wheat, rye, barley, oats, spelt, kamut or their strains hybridized and derived products.
- (2) Crustaceans and crustaceans products.
- (3) Eggs and egg products.
- (4) Fish and fish products.
- (5) Peanuts and peanut products.
- (6) Soy and soy products.
- (7) Milk and milk-based products (including lactose)
- (8) Nuts almonds, hazelnuts, walnuts, pistachios.
- (9) Celery and celery-based products.
- (10) Mustard and mustard-based products.
- (11) Sesame seeds and sesame seed products
- (12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre.
- (13) Lupines and lupine products
- (14) Shellfish and shellfish products.

For information about the ingredients and allergy sufferers
please contact the expert in allergic ingredients

*... Andrea Cavallo,
maitre*