

# Dinner Menu

## Antipasti Starters

- Ceviche di mare, ravanelli canditi e zenzero** **30**  
Seafood ceviche with candied radishes and ginger  
Allergeni: crostacei, pesce, molluschi  
Allergens: crustaceans, fish, molluscs
- Sasà Salad - Pollo, pak-choi e salsa Caesar** **28**  
Chicken roll, pak-choi and Caesar sauce  
Allergeni: sedano, solfiti  
Allergens: celery, sulfites
- Tataki di manzo, salsa di soia e verdure** **28**  
Beef tataki with soy sauce and vegetables  
Allergeni: soia | Allergens: soy
- Fettuccine di calamaro** **30**  
Low temperature cooked squid  
Allergeni: molluschi, sedano, solfiti  
Allergens: molluscs, celery, sulfites
- Fiore di zucca in pane panko, limone, peperoni e gelato al capperò** **24**  
Panko fried pumpkin flower, lemon, sweet peppers and caper ice cream  
Allergeni: glutine, lattosio, frutta secca e a guscio, uova  
Allergens: gluten, milk, nuts, eggs

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## Primi Piatti *First Courses*

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|---|-----------|
| <b>Tubettone al ragù di totano e peperoncino</b><br>Tubetti pasta with squids spicy ragout<br>Allergeni: glutine, molluschi, solfiti<br>Allergens: gluten, molluscs, sulphites  | <b>35</b> |
| <b>Linguine astice e limone</b><br>Linguini pasta with lobster and lemon<br>Allergeni: glutine, crostacei<br>Allergens: gluten, crustaceans   | <b>45</b> |
| <b>Risotto mandorle, Provolone del Monaco D.O.P e limone</b><br>Risotto with almonds, Provolone del Monaco D.O.P cheese and lemon<br>Allergeni: lattosio, solfiti, glutine , frutta secca<br>Allergens: milk, sulphites, gluten, nuts   | <b>30</b> |
| <b>Scorzetta di pasta e patate, cozze, provola e finocchietto</b><br>Pan-Fried pasta with potatoes, mussels, smoked mozzarella and fennel<br>Allergeni: glutine, molluschi, lattosio, sedano<br>Allergens: gluten, molluscs, milk, celery   | <b>32</b> |
| <b>Tortello di maiale alla genovese su crema di piselli</b><br>Homemade pasta with genovese ragout and green peas cream<br>Allergeni: uova, glutine, solfiti, sedano<br>Allergens: eggs, gluten, sulphites, celery  | <b>34</b> |
| <b>Gnocchi al pesto di basilico, datterini rossi e gialli, fuso di mozzarella</b><br>Homemade gnocchi with basil pesto, yellow and red cherry tomatoes and melted mozzarella cheese<br>Allergeni: glutine, lattosio, uova, frutta secca e a guscio<br>Allergens: gluten, milk, eggs, nuts | <b>30</b> |

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## Secondi Piatti

### *Main Courses*

- Dentice patate e olive** **40**  
Seared snapper served on a potatoes yarrow and olives meringue  
Allergeni: pesce, sedano, solfiti, lattosio  
Allergens: fish, celery, sulfites, milk
- Mergulho - La nostra zuppa di pesce** **40**  
Mergulho - Fish soup  
Allergeni: solfiti, pesce, crostacei, sedano, glutine, lattosio  
Allergens: sulfites, fish, crustaceans, celery, gluten, milk
- Spigola alla marinara** **38**  
Seabass with marinara sauce served with pumpkin flower filled with seabass tartare, pepper and mint  
Allergeni: pesce  
Allergens: fish
- Agnello CBT in crosta di erbe aromatiche** **42**  
Lamb cooked at low temperature with herbs, grilled mushrooms and plum sauce  
Allergeni: glutine, lattosio, sedano, solfiti  
Allergens: gluten, milk, celery, sulfites
- Filetto di manzo alla Wellington** **42**  
Beef tenderloin Wellington  
Allergeni: glutine, lattosio, sedano, solfiti  
Allergens: gluten, milk, celery, sulphites
- Pancia di maiale glassata cotta a bassa temperatura, cacao e frutti rossi** **34**  
Glazed pork belly cooked at low temperature, cocoa and red fruits  
Allergeni: glutine, lattosio  
Allergens: gluten, milk

## Dolci *Desserts*

### **Tiramisù**

Allergeni: glutine, uova, latte  
Allergens: gluten, eggs, milk

**18**

### **Panettone**

Allergeni: glutine, uova, latte  
Allergens: gluten, eggs, milk

**18**

### **Crostatina al limone con gelato alle pesche**

**Lemon tart with peach ice cream**

Allergeni: glutine, uova, latte, frutta a guscio  
Allergens: gluten, eggs, milk, nuts

**18**

### **Babà all'arancia**

**Orange babà**

Allergeni: glutine, uova, latte  
Allergens: gluten, eggs, milk

**18**

### **Plateau de fromages**

Allergeni: lattosio, frutta a guscio  
Allergens: milk, nuts

**24**

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Menu Degustazione  
*Tasting Menu*

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*Mediterraneo*

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**Ceviche di mare, ravanelli canditi e zenzero**

Seafood ceviche with candied radishes and ginger

Allergeni: crostacei, pesce, molluschi

Allergens: crustaceans, fish, molluscs

**Fiore di zucca in pane panko, limone,  
peperoni e gelato al capperò**

Panko fried pumpkin flower, lemon,  
sweet peppers and caper ice cream

Allergeni: glutine, lattosio, frutta secca e a guscio, uova

Allergens: gluten, milk, nuts, eggs

**Tubettone al ragù di totano e peperoncino**

Tubetti pasta with squids spicy ragout

Allergeni: glutine, molluschi, solfiti

Allergens: gluten, molluscs, sulphites

**Spigola alla marinara**

Seabass with marinara sauce served with a pumpkin  
flower filled with seabass tartare, pepper and mint

Allergeni: pesce

Allergens: fish

**Crostatina al limone con gelato alle pesche**

Lemon tart with peach ice cream

Allergeni: glutine, uova, latte, frutta a guscio

Allergens: gluten, eggs, milk, nuts



**120 pp**

40 pp Abbinamento vino - Wine pairing

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**HOTEL BELAIR**



Menu Degustazione  
Tasting Menu

# Calypso

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**Ceviche di mare, ravanelli canditi e zenzero**

Seafood ceviche with candied radishes and ginger

Allergeni: crostacei, pesce, molluschi

Allergens: crustaceans, fish, molluscs

**Fiore di zucca in pane panko, limone,  
peperoni e gelato al capperò**

Panko fried pumpkin flower, lemon,

sweet peppers and caper ice cream

Allergeni: glutine, lattosio, frutta secca e a guscio, uova

Allergens: gluten, milk, nuts, eggs

**Tubettone al ragù di totano e peperoncino**

Tubetti pasta with squids spicy ragout

Allergeni: glutine, molluschi, solfiti

Allergens: gluten, molluscs, sulphites

**Tortello di maiale alla genovese su crema di piselli**

Homemade pasta with genovese ragout and green peas cream

Allergeni: glutine, solfiti, sedano, lattosio

Allergens: gluten, sulphites, celery, milk

**Spigola alla marinara**

Seabass with marinara served with a pumpkin flowerfilled with seabass

tartare, pepper and mint

Allergeni: pesce

Allergens: fish

**Pancia di maiale glassata cotta a bassa temperatura,  
cacao e frutti rossi**

Glazed pork belly cooked at low temperature, cocoa and red fruits

Allergeni: glutine, lattosio

Allergens: gluten, milk

**Babà all'arancia**

Orange babà

Allergeni: glutine, uova, latte

Allergens: gluten, eggs, milk



**160 pp**

60 pp Abbinamento vino - Wine pairing

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