

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**
Squid cooked at low temperature
Allergeni: molluschi, sedano, solfiti
Allergens: molluscs, celery, sulfites
- Fiore di zucca in pane panko, limone, peperoni e gelato al capero** **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

Primi Piatti *First Courses*

Tubettone al ragù di totano e peperoncino **35**

Tubetti pasta with squids spicy ragout

Allergeni: glutine, molluschi, solfiti

Allergens: gluten, molluscs, sulphites

Linguine astice e limone **45**

Linguini pasta with lobster and lemon

Allergeni: glutine, crostacei

Allergens: gluten, crustaceans

Risotto mandorle, Provolone del Monaco D.O.P e limone **30**

Risotto with almonds, Provolone del Monaco D.O.P cheese and lemon

Allergeni: lattosio, solfiti, glutine, frutta secca

Allergens: milk, sulphites, gluten, nuts

Plin di maiale alla genovese su crema di piselli **34**

Homemade pasta with genovese ragout and green peas cream

Allergeni: uova, glutine, solfiti, sedano

Allergens: eggs, gluten, sulphites, celery

Spaghetti vongole e peperoncini verdi **35**

Spaghetti with clams and green peppers

Allergeni: glutine, molluschi

Allergens: gluten, molluscs

Gnocchi al pesto di basilico, datterini rossi e gialli, fuso di mozzarella **30**

Homemade gnocchi with basil pesto, yellow and red cherry tomatoes and melted mozzarella cheese

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

Allergens: gluten, milk, eggs, nuts

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Secondi Piatti

Main Courses

- Rombo, carote e beurre blanc** **36**
Brill with carrots and white butter
Allergeni: pesce, sedano, solfiti, lattosio
Allergens: fish, celery, sulfites, milk
- Spigola, zucca e radicchio tardivo** **38**
Seabass, pumpkin and radicchio
Allergeni: pesce
Allergens: fish
- Mergulho - La nostra zuppa di pesce** **40**
Mergulho - Fish soup
Allergeni: solfiti, pesce, crostacei, sedano, glutine, lattosio
Allergens: sulfites, fish, crustaceans, celery, gluten, milk
- 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
- Filetto di manzo alla Wellington** **42**
Beef tenderloin Wellington
Allergeni: glutine, lattosio, sedano, solfiti
Allergens: gluten, milk, celery, sulphites
- Parmigiana di melanzane in crosta e gelato al basilico** **30**
Crusted eggplant parmigiana and basil ice cream
Allergeni: glutine, lattosio, uova, solfiti
Allergens: gluten, milk, eggs, and sulphites

Dolci *Desserts*

Tiramisù

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

18

Ricotta, pera e cioccolato

Ricotta cheese, pear and chocolate
Allergeni: latte
Allergens: milk

18

Crostatina al limone con gelato alle nespole

Lemon tart with medlar 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

Provolone del Monaco D.O.P, Blugins, Baronerosso,
Pecorino rosso di Pienza
D.O.P Provolone del Monaco cheese, Cow cheese Blugins,
Goat's Baronerosso, Red Pecorino from Pienza
Allergeni: lattosio, frutta a guscio
Allergens: milk, nuts

24

HOTEL BELAIR



Menu Degustazione
Tasting Menu

Mediterraneo

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 capperio**

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, zucca e radicchio tardivo

Seabass, pumpkin and radicchio

Allergeni: pesce

Allergens: fish

Crostatina al limone con gelato alle nespole

Lemon tart with medlar ice cream

Allergeni: glutine, uova, latte, frutta a guscio

Allergens: gluten, eggs, milk, nuts



120 pp

40 pp Abbinamento vino - Wine pairing

HOTEL BELAIR



Menu Degustazione
Tasting Menu *Calypso*

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

Plin 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, zucca e radicchio tardivo

Seabass, pumpkin and radicchio

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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