PANE E VINO
M
Since 1608
Restaurant Marcellino

| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING. WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHEN POSSIBLE, LOCAL QUALITY PRODUCTS. OUR MAIN CONCERN IS TO BE MINDFUL OF THE RESOURCES & TO KNOW THEIR ORIGIN.

FOR THESE REASONS, WE EXCLUSIVELY USE MEAT & SHELLFISH FROM COUNTRIES THAT NO PERFORMANCE ENHANCERS & ANTIBIOTICS MAY BE USED. – FOR YOUR GOOD!

WE WISH YOU A PLEASANT & ENJOYABLE EVENING IN THE BEST COMPANY!

MONTHLY SPECIALS IN NOVEMBER & DECEMBER



WHITE ALBA TRUFFLE

STARTER WITH & WITHOUT TRUFFLE

BEEF **SWISS CHARD CAPUNS WITH TRUFFEL CREAM SAUCE & CUBES OF BÜNDNER SALSIZ** 42
Baked Swiss chard parcels filled with traditional Bündner Alpine cheese | Truffel cream sauce
Diced Salsiz | Cranberries | 2 g freshly shaved white truffle

GREEN **FREE FIELD LAMB'S LETTUCE WITH SAUTED PORCINI MUSHROOMS** 22
Fresh lamb's lettuce | Sautéed porcini mushrooms | Garlic croutons | Dijon mustard dressing

VEGGI **FRIED EGGS WITH SHAVED WHITE TRUFFLE** 32
Two fried eggs | 2 g of shaved white truffle

STARTERS WITH TRUFFLE

ST | MAIN **RAVIOLI WITH BUTTER SAUCE OF WHITE TRUFFLE & FRESH SHAVED WHITE TRUFFLE** 49 | 62
VEGI Ravioli filled with ricotta and truffle | Truffle butter sauce | 2 g truffle (starter) or 3 g of shaved truffle (main course)

ST | MAIN **TAGLIERINI WITH TRUFFLE CREAM SAUCE & SHAVED WHITE TRUFFLE** 44 | 54
VEGI Delicate of ribbons of pasta | Truffle cream sauce | 2 g truffle (starter) or 3 g of shaved truffle (main course)

MAIN **HOMEMADE CHESTNUT GNOCCHI WITH TRUFFLED CREAM SAUCE & FRESH WHITE TRUFFLE** 59
VEGI Homemade chestnut gnocchi | Truffle cream sauce | 3 g freshly shaved white truffle

MAIN **SCALOPPINE AL CREMA DI TARTUFO BIANCO** 65
VEAL Swiss veal escalope | White truffle cream sauce | Tagliarini | Fresh seasonal vegetables | 3 g freshly shaved white truffle

DESSERT **PANNA COTTA WITH TRUFFLED-INFUSED CARAMEL SAUCE ALLA «MARCELLINO»** 24
Homemade cream panna cotta | Salted caramel and truffle sauce | Caramelised Piedmont hazelnuts
Whipped cream | 1 g freshly shaved white truffle

PLEASE CONSULT OUR STAFF REGARDING ALLERGIES AND INTOLERANCES