

Tasting Menu

(Menu for all diners)

Teasing the waiting

Perfect egg, green asparagus, Parmesan foam and crunchy chorizo | ^(3/7)

Tagliatella with legumes, chickpea cream, mussels and sausage | ^(1/3/4)

Catalan-style roasted calamari with vegetables and datterini tomatoes coulis | ^(9/12/14)

“AWAKENING”

Cheesecake, savory biscuit, sauce and red fruits, blackberry sorbet and burnt butter | ^(1/3/7/12)

€ 95,00

Wine not included
(Bread and cover charge included)



The Tradition

Handing down gestures, rituals, recipes and secret ingredients is the lifeblood that has nourished the story of our restaurant for more than 80 years. Our cuisine has its roots in the distant past of a trattoria, run by the founder of Penati's family. The values, which were infused in the daily work, have been handed down from father to son for three generations.



The Ingredients

We seek out and select the best ingredients in our territory, favouring the choice of our local suppliers for fruits and vegetables, bread, meat and cold cuts. In our vegetable garden we cultivate aromatic herbs, decorative flowers, wild berries and when nature allows us, certain types of vegetables. We bring the best fish and shellfish from the sea, always trying to combine them with local products to balance the environmental impact of each dish. Eating well is one of the pleasures of our life, doing that with care and responsibility makes it even more enjoyable.



The Communication

Remember to share pictures of your experience on your social media, with these hashtag: #PierinoPenati #TheoPenati, you might receive a surprise!

Menu Grande Carta

Starters

Vertical salad with vegetables, fresh raspberries, tartara sauce and spiced popcorn | € 24 ^(3/4/12)

Perfect egg, green asparagus, Parmesan foam and crunchy chorizo | € 24 ^(3/7)

S. Ilario Parma ham 30 months Pierino Penati selection, fried courgette flowers | € 28 ^(1/3)

Roasted octopus, avocado cream, pink grapefruit and puffed quinoa | € 30 ^(6/14)

Amberjack tartare, berries and yogurt | € 30 ^(4/7/12)

First Courses

Carnaroli risotto, green tomato and chicory, Montevecchia cheese | € 22 ^(7/12)
(min. 2 portions)

Crab soup, gnocchi pearls, sphere vegetables, lemon grass and ginger | € 32 ^(1/3/4/12)

Tagliatella with legumes, chickpea cream, mussels and sausage powder | € 26 ^(1/3/4)

Ravioli filled with braised veal, vegetables and red wine reduction | € 26 ^(1/7/12)

Main Courses

Catalan-style roasted calamari with vegetables and datterini tomatoes coulis | € 38 ^(9/12/14)

Roasted cod fillet, fire-roasted Piquillo pepper, almond cream | € 36 ^(4/8)

Beef fillet cooked in a charcoal oven, vegetables and barbecue sauce | € 40 ⁽¹²⁾

Lamb, herbs and mustard, agretti and scent of black garlic | € 36 ^(1/10/12)

Milanese veal cutlet, low or high, Pierino sticks | € 40 ^(1/3/5/7)

Bread and Cover charge: € 10
Chef de Cuisine: Theo Penati

We recommend to our kind customers to report allergies and/or intolerances when booking and inform the dining room staff when ordering. We are keen to ensure that you have a pleasant experience at our restaurant, which will allow us to cook to the best of our ability, using the ingredients you can consume.

In order to ensure the natural freshness of the raw material, some ingredients may be frozen at origin.

List of Allergens (Reg. 1169/2011)

- 1_Cereals** containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridised strains) and dairy products
- 2_Crustaceans** and dairy products
- 3_Eggs** and dairy products
- 4_Fish** and dairy products except: gelatine or isinglass used as a clarifying agent in beer or wine
- 5_Peanuts** and dairy products
- 6_Soy** and dairy products
- 7_Milk** and dairy products, including lactose
- 8_Fruits in shell** (almonds, hazelnuts, walnuts, cashews nuts, pistachios, pecans, Brazil nuts, Queensland walnuts)
- 9_Celery** and dairy products
- 10_Mustard** and dairy products
- 11_Sesame** and dairy products
- 12_Sulphur dioxide and sulphites** in an higher concentrations than 10 mg/kg or mg/l expressed as SO₂
- 13_Lupines** and dairy products
- 14_Shellfish** and dairy products

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER OR IN THE ALLERGEN REGISTER.

OUR HOME-MADE DISHES ARE ARTISANAL: IT IS THEREFORE NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS, EVEN WHEN NOT INCLUDED IN THE RECIPE.

OUR STAFF IS AVAILABLE FOR ANY FURTHER INFORMATION.