

Starter

Our starter

Chicken liver Paté " Le Barrigue" with black berry jam 12 Euros

Allergen : Gluten, milk

Burrata of Battipaglia with fresh endives and anchovies 12 Euros

Allergen : Milk, fish

Filled Squid with spinach 15 Euros

Allergen : milk, fish, gluten, celeri

Grilles Octopus on zucchini cream and rose of bread 15 Euros

Allergen : milk, fish, gluten, celeri

Our tartare

Salmon Tartar with avocado and lime 28 Euros

Allergen : Fish

Beef Tartar with anchovies, pickles and capers 20 Euros

Allergen : Fish

To Share

Assorted cold cut board "Le Barrigue" for 2 pax 24 Euros

Allergini : Milk, anidride solforosa e solfit

Assorted Bruschette "Le Barrigue" for 2 pax 18 Euros

Allergini : Milki, gluten e nuts

Cover charge : 3.50 Euros

* en absence de produit frais des produits surgelés de haute qualité pourrait être utilisés en tant que substitut

** Nous vous invitons à déclarer vos allergies et intolérances aux personnels de salles, en cas de manquement le restaurant ne pourra pas être tenu pour responsable

First Dish

Vegetarian Dish

Tortelli Mugellani on Gorgonzola cream and caramelised pear, nuts and flambé with Brandy 15 Euros

Allergen: Gluten; milk, eggs, nuts

Fresh pasta Calamarata with Straciatella di Burrata, zucchinis and sweet tomatoes 14 Euros

Allergen: Gluten; milk, eggs.

Meat Dish

Pici "Caccio e Pepe" packed in Prosciutto of Parma 15 Euros

Allergen: Gluten; milk, eggs.

Parpadelle with beef stew, sausage and mushrooms "Ignorante e Ciucco" and Pecorino Romano 14 Euros

Allergen: Gluten; milk, eggs.

Fish Dish

Spaghetti alla Chitarra with clams from Veracie and with ginger zest 17 Euros

Allergen: Gluten; milk, eggs.

Paccheri de Gragnano with rockfish and Marinara sauce with tomatoes and Taggiasche olives 16 Euros

Allergen: Gluten; milk, eggs, fish

Tagliolino made with buckwheat and octopus stew in tomatoes 17 Euros

Allergen: Gluten; milk, eggs, fish, celeriac

Green Gnocchi with tomatoes, king prawn with Brandy cream 17 Euros

Allergen: Gluten; milk, eggs, fish

*** Ask for a gluten free pasta***

Second Dish

Meat Dish

- Duck breast with endive salade and orange, glazed with orange sauce 28 Euros
Allergen : None
- Sirloin steak on Treviso chicory, and Chianti wine reduction 25 Euros
Allergen : None
- 'Tomahawk' Steak grilled, aromatised with spices and citrus served with side dishes of vegetables légumes (for 2 Pax) by Kg 70 Euros
Allergen : None
- Porc filet with rosemary, served with apples flambe with Porto 25 Euros
Allergen : None
- Roast full Pigeon, garnish with carrots and celeriac 25 Euros
Allergen : None

Fish Dish

- Fried Cod fish breaded in squid ink on carrettiera sauce 25 Euros
Allergen : Fish, Gluten
- Salmon "Grenobloise" with flower of caper, lemon and toasted bread, flambe with zibbibo 30 Euros
Allergen : Fish, Gluten
- Tuna Steak on peas cream with Salmoriglio sauce 30 Euros
Allergen : Fish

Vegetarian Dish

- Big platter of grilled vegetables with melting Tomino cheese 18 Euros
Allergen : Milk
- Cheese board 'Tre sieri', with marmelade 18 Euros
Allergen : Milk
- Side Dish : Roast Potatoes, grilled vegetables, spinach, beans, mushrooms 6 Euros

Homemade Dessert

- Millefoglie Le Barrique with white chocolate mousse, orange caramel with orange and orange marmelade* 6 Euros
Allergen: Eggs, Milk, nuts, gluten
- Chocolate cake with melting hearth of cioccolato 70% on mascarpone cream* 6 Euros
Allergen: Eggs, Milk, nuts, gluten
- Cheesecake with red fruit* 6 Euros
Allergen: Eggs, Milk, gluten
- Drunk Tiramisù "Le Barrique" with Prato cantucci and Vin Santo* 6 Euros
Allergen: Eggs, Milk, nuts, gluten
- Mascarpone Cream with strawberries and amaretti biscuit* 6 Euros
Allergini: Uova, Latte, frutta a gusci, glutine
- Panna cotta and chocolate biscuit and glazed of red wine reduction* 6 Euros
Allergen: Eggs, Milk, nuts, gluten
- Carpaccio of fresh fruit with orange sauce* 6 Euros
Allergini: none