

MANFREDI at bells

antipasto

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| Preserved and cured meats – prosciutto, sopressa, salami and pancetta served with pickled vegetables and grissini | 28 |
| Misto – salt cod polpettine, cured ocean trout rotolo, vitello tonnato, preserved rabbit and duck with pickled radicchio, fish crudo with citrus | 28 |
| Oysters – freshly shucked and served with aged wine vinegar and shallot | 4.5 |

soup

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| Duck brodo with Muscovy duck ravioli | 21 |
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primi

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| Warm salad of grilled mushrooms, celeriac, egg and parmesan fondue | 25 | |
| Winter vegetable tart with black truffles | 38 | |
| Grilled octopus with potato terrine, green olive, chilli and lemon salsa | 28 | 45 |
| Grilled quail with roast carrots, broad beans, walnut sauce | 27 | 42 |

pasta

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| Tagliatelle with prawn and herb sauce | 26 | 38 |
| Stracci with rabbit, globe artichoke and pecorino | 26 | 38 |
| Ricotta and radicchio sachetti with burnt butter and sage sauce | 26 | 38 |
| Linguine with black truffles and fontina | 45 | |

secondi

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| Whole grilled fish of the day served with salsa verde | market price |
| Baked mullet fillet with sorrel, eschalot and Jerusalem artichoke | 45 |
| Roast rabbit leg wrapped in pancetta, lentils and baked parmesan cauliflower | 43 |
| Roast suckling pig with grilled radicchio, olive and caper salsa | 45 |
| Barbecued Muscovy duck breast with roast turnips, balsamic vinegar | 45 |
| Grilled grass-fed beef loin with grated horseradish, red wine sauce | 45 |

contorni

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| Leaf salad | 11 |
| Rocket and Parmesan salad | 14 |
| Savoy cabbage and tomato salad | 12 |
| Roast rosemary potatoes | 12 |
| Green beans with parsley and garlic | 14 |