



CASA MAZZUCHELLI

### **Welcome**

In the meeting place between haute cuisine and leavened products, where the white art becomes the protagonist of **Chef Aurora Mazzucchelli's** culinary expression

To live a complete experience,  
we suggest sharing the **Tasting Menu**

### Attimi di Cucina:

**6** Servings of **your** choice  
for all table members

€50

per person, cover charge and drinks not included

### Momento contemporaneo:

**7 Surprise** Servings + **1** dessert  
for all table members

€60

per person, cover charge and drinks not included

### Beer and Wine Menu

Consult with QR code :



wi-fi marconi – 16041969

Fish and meat purchased fresh, for raw preparations,  
undergo an abatement treatment at -20° for at least 48 hours in accordance with the prescription of rea (ce) 853/2004 attachment III,  
chapter 2 letter D.

[Menu with allergen codes can be requested from service staff](#)

## A la Carte:

### Starters:

Raw red shrimps, sandwich bread, shellfish gel and mayonnaise, lemon and celery	€ 20
Smoked white trout, grain bread, verbena mayonnaise, peach chutney	€ 20
Surprising turbot rice, bread cream, pine nuts, saffron and licorice	€ 18
Donkey meat beaten with a knife, wholemeal focaccia, almond, capers, candied tomato and chocolate 72%	€ 18
Marinated venison, juniper and apple bread cake, cherries and red vermouth	€ 18
Ground snail in the meadow	€ 18

### First courses:

Wholemeal fusilli, fermented loquats, fennel bread, garusoli and beef nerves	€ 18
2008 - Ravioli stuffed with lavender Parmigiano Reggiano cream, nutmeg and almond	€ 22
2010 - Maccheroni made with the press, stuffed with smoked eel, raw oysters and spinach	€ 22

### Second courses:

Turbot ribs, aromatic herb bread, marinara sauce and steamed potato	€ 25
Gratin cuttlefish, wholemeal focaccia, Ragusano cheese fondue and friggiteli	€ 18
Braised eel, shallot, marinated rossetti fish, corn focaccia and green pepper	€ 20
Sliced roe deer, lard, Roman pizza dough and smoked scamorza cheese	€ 22
Meat terrine, vinegar zucchini, mustard sauce and toasted barley focaccia	€ 18

### Dessert :

2004 - Pineapple ravioli filled with ricotta cheese, Sidamo coffee caviar, raisins and pine nuts	€ 12
Honey semifreddo, milk beehive and red fruit coulis	€ 12
Pistachio nut namelaka, candied apricot, meringue and lemon	€ 12
Ice cream and sorbet of the day	€ 10

Cover charge € 4