



**CASA MAZZUCHELLI**

PIZZA IN CUCINA

*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

€ 48

per person, cover charge and drinks not included

**Momento contemporaneo:**

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

€ 58

per person, cover charge and drinks not included

**Beer and Wine Menu**

Consult with QR code:



wi-fi marconi - 16041969

## A la carte

|   |     |
|---|-----|
| Raw oysters, rye bread, smoked egg sauce and caramelized onion<br>1 - 3 - 7 - 14  | €18 |
| Donkey meat beaten with a knife, wholemeal focaccia, almond, capers,<br>candied tomato and chocolate 72%<br>1 - 8 - 11            | €18 |
| Creamed codfish, corn focaccia, pepper ketchup and polenta wafer<br>1 - 4 - 7   | €18 |
| BBQ salmon, multigrain sandwich bread, vervain mayonnaise,<br>orange chutney<br>1 - 4 - 7   | €18 |
| Palamita in cooking oil, Roman pizza dough, mashed potato, onion,<br>olives and lard pesto<br>1 - 4                               | €18 |
| Ground snails, wholemeal focaccia, parsley pesto and tomato capuliatto<br>1 - 7 - 14  | €18 |
| Calf sweetbreads in butter, Roman pizza dough, béarnaise sauce, cauliflower<br>cream and its preserved inflorescence<br>1 - 3 - 7 | €18 |
| Quail, Pancetta di Mora Romagnola, Roman pizza dough,<br>lavender Parmigiano Reggiano cream, nutmeg and almonds<br>1 - 7 - 8      | €18 |
| Gratin cuttlefish, wholemeal focaccia, Ragusano cheese fondue and lemon<br>1 - 4 - 7  | €18 |
| Braised pigeon, white flour focaccia, smoked scamorza cheese,<br>black cabbage and "saporetto"<br>1 - 7                           | €18 |
| Meat terrine, toasted barley focaccia, mustard sauce, dried tomato,<br>onion and green cabbage<br>1 - 9 - 10                      | €18 |

### In green the allergen codes

1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk,  
8 nuts, 9 celery, 10 mustard, 11 sesame seeds,  
12 sulphur dioxide, 13 lupin beans, 14 mollusks

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