

RISTORANTE

VETRERIA

PIZZERIA BOUTIQUE

Chef

Salvo Pellegriti

The pizza of

Donato Menechella

TOP RANKED ON:



Tripadvisor

about us on:

la Repubblica



IL FORCHETTIERE
GIORNALINO ANGILOTTI



LA NAZIONE



STARTERS

Tuscan starter⁽¹⁻⁷⁾ 16€

Crostini with chicken liver pate⁽¹⁻³⁻⁷⁻⁹⁻¹²⁾ 9€

Fried eggs with fondue of cheese,
crispy celery and tomato powder⁽³⁻⁷⁻⁹⁾ 13€

Beef tartar steak with sun dried tomato,
parmisan cheese and rocket⁽¹⁰⁾ 18€

Pappa al pomodoro with burrata cheese⁽¹⁻⁷⁻⁹⁾ 13€

Fried frogs and anchovies mayonnaise⁽³⁻⁴⁻¹⁰⁾ 18€

Coccoli (*deep fried dough*), Parma ham and stracchino cheese⁽¹⁻⁷⁾ 14€

Tomato caprese with buffalo mozzarella⁽⁷⁾ 14€

PASTA

Paccheri pasta with carbonara sauce and truffle⁽¹⁻³⁻⁷⁾ 18€

Pici with duck sauce and foie gras⁽¹⁻³⁻⁷⁻⁹⁻¹²⁾ 18€

Stuffed pasta⁽¹⁾ 19€

(ask the staff)

Fusilloni pasta with grouper fish sauce and olives⁽¹⁻³⁻⁴⁻⁷⁻⁹⁻¹²⁾ 18€

Lasagna⁽¹⁻³⁻⁷⁻⁹⁻¹²⁾ 16€

Garganelli with tomato and stracciatella cheese⁽¹⁻³⁻⁷⁻⁹⁾ 13€

Tagliatelle with beef sauce ragu⁽¹⁻³⁻⁷⁻⁹⁻¹²⁾ 16€

FLORENTINE T-BONE STEAK

cooked on **EMBERS** with **NATURAL COAL**

Ireland

58 € /kg

Selection 'Vetreria'

96 € /kg

Queen of Alps

(Italy)

79 € /kg

Chianina female

(Tuscan breed)

90 € /kg

Retinta or Avilena

(Spain)

90 € /kg

Galician

(Spain)

100 € /kg

Finca

(Spain)

110 € /kg

Black Angus Maori

(New Zeland)

115 € /kg



Wagyu (Sweden)

160 € /kg

Wagyu (Japan)

55 € /hectogram

Wagyu 9+ (USA)

Snake River Farms

175 € /kg

Wagyu 9+ (Australia)

WX by Rangers Valley

180 € /kg

Wagyu (Spain)

Discarlux Premium

175 € /kg

Winners of the 1°st ITALIAN NATIONAL AWARD



Cuneo,
September 2022

RISTORANTE
VETRERIA
PIZZERIA BOUTIQUE

MAINS

Cockerel *cooked in low fire*
with sweet paprika and roasted potatoes ⁽⁷⁻⁹⁾ 24€

Beef sirloin with spinach, garlic, oil and chilly 26€

Beef fillet with truffle ⁽⁷⁻⁹⁻¹²⁾ 39€

Lamb with polenta and mustard ⁽⁷⁻⁹⁻¹⁰⁻¹²⁾ 27€

Snails *alla Bourguignonne* ⁽¹⁻⁷⁾ 27€

Veal shank with gremolada and pure ⁽¹⁻⁷⁻⁹⁻¹²⁾ 25€

Beef burger
with caramelized onion, bacon, salad and barbecue sauce ⁽¹⁻³⁻⁷⁻⁹⁾ 22€

Fish of the day with vegetables 26€

(ask the staff)

Eggplant parmigiana ⁽⁷⁾ 16€

Selection of mix *Brancaleoni* cheeses with jams ⁽⁷⁾ 25€

Beef meatballs
served with tomato and provolone cheese fondue ⁽¹⁻³⁻⁷⁾ 18€

Cover charge 2.5€

1a PIZZA

MARINARA¹ 8€

(peeled tomato, San Marzano tomato fillet, garlic, wild oregano, extra virgin olive oil and basil)

MARGHERITA¹⁻⁷ 9€

(peeled tomato, mozzarella cheese, sprinkling of parmesan, extra virgin olive oil and basil)

MARGHERITA DOP¹⁻⁷ 10€

(peeled tomato, buffalo mozzarella cheese, extra virgin olive oil and basil)

NAPULITANA¹⁻⁴⁻⁷ 11€

(peeled tomato, mozzarella cheese, raw anchovy fillets, Pantelleria capers, extra virgin olive oil, wild oregano and basil)

PICANHA¹⁻⁷ 24€

(mozzarella cheese from Agerola, carpaccio of picanha, chimichurri sauce and fried leek)

BACON OF OCTOPUS¹⁻⁷⁻¹⁴ 25€

(bacon of octopus, potato's cream with saffron, stracciatella cheese, olives tapenade and cauliflower cous-cous)

TONNO¹⁻⁴⁻⁷⁻¹⁴ 27€

(aged tuna, burrata cheese, black truffle mayonnaise, fennel pesto, candied lemon and chips of manioca with ink squid)

WAGYU¹⁻³⁻⁷⁻⁸ 29€

(wagyu bresaola, escarole, mozzarella cheese, currant and beef demi-glace)

SALMON¹⁻³⁻⁷ 26€

(homemade marinated salmon, quince jam, raw buffalo mozzarella cheese, lime emulsion and crumble of taralli with fennel)

DESSERT

Tiramisù

Tiramisu parfait, cocoa crumble and coffee ice cream ⁽¹⁻³⁻⁷⁾ 9€

Piña Colada

Coconut mousse, pineapple sorbet, rum jelly,
macerated pineapple and chocolate ⁽¹⁻³⁻⁷⁾ 9€

Hazelnut mousse with passion fruit cream
and salted caramel cream ⁽¹⁻³⁻⁷⁾ 9€

Salted pistachio ice cream and balsamic vinegar reduction ⁽¹⁻³⁻⁷⁾ 8€

Avocado ice cream ⁽⁷⁾ 8€

Selection of sorbets 8€