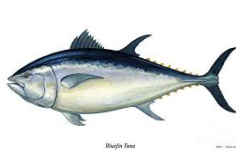


Denný špeciál: Štvrtok, 16. 5. 2019: Dnes máme čerstvé:



3 druhy ustric – Sardinky – Divokého tuniaka – Divoké ryby z vitríny

ANTIPASTI & INSALATE

Ostriche – Ustrice Fines de Claire No.2	4,5/ks
Ustrice Tsarskaya No.3	5/ks
Ustrice Gillardeau No.4	5,5/ks

Sarde fritte (100g)- Sardinky rýchlo vypražené v oleji, podávané s domácou majonézou s čiernym fermentovaným cesnakom 9,5

Canolicchi alla griglia con rucola (180g)- Grilované mušle razor – britvovky (“prstace”) s rukolou 12

Vitello tonnato (120g)- Plátky teľacieho mäsa v lahodnej tuniakovo – kaparovo-ančovičkovej majonéze 13,5

Carpaccio di tonno agli agrumi (140g)- Carpaccio (100g) z čerstvého žltoplutvého tuniaka (41kg, porcovaný v KOGO) s citrusovou omáčkou a červeným korením 14,5

Bruschetta con manzo (180g)- Hovädzí roastbeef (100g) s bruschettou z nášho domáceho kváskového chleba 14,5

Jamón Ibérico de Bellota D.O.P. Pedroches (80g)- Unikátna vyzretá šunka z čiernych ibérijských prasiatok zo Španielska 22

PRIMI

Penne con filetto di manzo e funghi (300g)- Domáce penne s kúskami sviečkovej, hríbkami a syrom Provolone 18,5

Tagliatelle al limone con filetto di orata (350g)- Domáce citrónové tagliatelle s grilovaným filetom pražmy kráľovskej (120g) 19,5

Spaghetti con astice (500g)- Domáce špagety s čerstvým homárom z nášho akvária, krevetami a cukinou 29,5

SECONDI

Gamberi rossi alla griglia (180g)- Divoké červené argentínske krevety na grile 23,5

Sogliola (500g)- Celý morský jazyk na grile alebo na šalviovom masle 29

Trancia di rombo (250g)- Grilovaná podkovička divokej kambaly s kaparovo-maslovou omáčkou 27,5

Guancia di manzo con purea (300g)- Hovädzie líčka (200g) so zelerovým pyrém 22,5

Rib-eye steak (300g)- Rib-eye steak Simental (Slow-food), 50 dní dry-aged 29

CATCH OF THE DAY – Čerstvé ryby z našej vitríny, pečené v celku alebo v soľnej kruste

Orata (450g/800g+)- Pražma kráľovská 19,5/4,3/100g

Divoké, chytené na udicu

Rombo selvatico (2000g+)- Divoká kambala 6,7/100g

Branzino selvatico (800g+/1000g+)- Na udicu lovený divoký morský vlk 6,9/100g

Daily special: Thursday, May 16th, 2019: Our fresh picks:



3 types of oysters – Fried sardines – Wild fish from our display

ANTIPASTI & INSALATE

Ostriche – Oysters Fines de Claire No.2	4,5/pc
Oysters Tsarskaya No.3	5/pc
Oysters Gillardeau No.4	5,5/pc
Canolicchi alla griglia con rucola (180g)- Grilled razor clams with rocket	12
Sarde fritte (100g)- Deep-fried sardines served with home-made black garlic mayonnaise	9,5
Vitello tonnato (120g)- Veal slices in creamy tuna, capers & anchovy mayonnaise	13,5
Carpaccio di tonno agli agrumi (140g)- Wild yellowfin tuna carpaccio (100g) (41kg, freshly portioned in KOGO) with citrus fruit dressing and red pepper	14,5
Bruschetta con manzo (180g)- Roastbeef (100g) on our home-made sour-dough bruschetta	14,5
Jamón Ibérico de Bellota D.O.P. Pedroches (80g)- Unique air-dried Iberian ham	22

PRIMI

Penne con filetto di manzo e funghi (300g)- Home-made penne with tenderloin chunks, mushrooms and Provolone cheese	18,5
Tagliatelle al limone con filetto di orata (350g)- Home-made lemon tagliatelle with grilled sea bream fillet (120g)	19,5
Spaghetti con astice (500g)- Our home-made spaghetti with fresh lobster, shrimps and zucchini	29,5

SECONDI

Gamberi rossi alla griglia (180)- Wild red Argentinian prawns from grill	23,5
Canolicchi alla griglia con rucola (180g)- Grilled razor clams with rocket	18
Sogliola (500g+)- Whole sole from grill/on sage butter	29
Trancia di rombo (250g)- Grilled turbot tranche with caper-butter sauce	27,5
Guancia di manzo con purea (300g)-Beef cheeks (200g) served with zelyery purée	22,5
Rib-eye steak (300g)- Rib-eye steak Simental (Slow-food), 50 days dry-aged	29

CATCH OF THE DAY – *Fresh fish from our display, grilled or roasted in the salt crust*

Orata (450g/800g+) – Sea bream	19,5/4,3/100g
<i>Wild, line-caught fish</i>	
Rombo selvatico (2000g+)- Wild turbot	6,7/100g
Branzino selvatico (800g+/1000g+)- Wild sea bass, line-caught	6,9/100g