

LA  
CIMINĒA  
RISTORANTE  
& COCKTAIL BAR

*Starter*

*Perla*

Browned Scallop, Vanilla Soup and White Chocolate

*Iodio*

Green Peas sauce, Mint and Seafood

*Mamaioia*

Pappa al Pomodoro, Mollusques and Ink

*Ichnos*

Beaten Sheep with Pecorino Cheese and “Bagna Cauda”

*Primo gusto*

Cauliflower Mousse, Egg and Parsley

*Quinto quarto*

Tongue, with Red and Green Souce

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*From Flour and Grains*

Settembre 2014

Mixed Pasta, Seafood and Purgatory Beans

*Mediterranea... mente*

Spaghetti, purple Shrimp, Garlic, Oil and Mediterranean Herbs Powder

*Abissi*

Tub gurnad Tortelli, Fennel and Clams

*Origini*

Malloreddus, Ragù Sauce and Pecorino Cheese

*Primordiale*

Maccarones de Busa, Lamb and Primo Sale Sauce

*Miseria e nobiltà*

Carnaroli Rice creamed with Pepper and infusion of Basil and Garlic

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*From the Sea and the the Land*

Libeccio

Roasted Amberjack with Salmoriglio Sauce

Regina dei mari

Seabass, Shellfish Soup and Chard

Abissi

Monkfish, Catalonia and Cacciatora Sauce

Vintage 1980

Beef with Green Pepper

Archeo

Lamb with Rosemary and salty Lemon

... Lino in mezzo ai prati

Piglet, Mirto, Tubers, Honey and Chilli

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*Dulcis in fundo*

Nigra silva

Hazelnut praline, Milk Chocolate and Sour Cherries

Mokka

Bianco Mangiare with Brandy, Coffee foam and Peanuts

Pavlova

Meringue, Tonka Bean Cream and Candied Cherry Tomatoes

PI al quadrato

Pepper Cream and Pear Bavarese

Sevadas

Regional cheeses selection accompanied by compote and acidulated fruit