

## *Menu degustazione*

### **Il Calandrino “Grandi classici”**

- Cappuccino of veal shank ossobuco with herb gremolata
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- Red beet ravioli with Roquefort sauce
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- Beef wrapped in pancetta with chestnut puree
- 
- Grapefruit and lemon sorbet with persimmon and mandarin puree
- 
- Puff pastry with pistachio cream

**65,00**

**The Grandi Classici tasting menu is offered to your entire table.**

## *Menu degustazione*

### **Il Calandrino “Adesso”**

- Red shrimp with spicy tomato sauce, bean puree and basil
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- Spaghettini with clams, mussels and Venus clams
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- Seared octopus with potato puree, oregano and balsamic vinegar
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- Veal cheek braised in Valpolicella  
with carrot puree and sautéed radicchio
- 
- Fior di latte gelato, chestnut puree, rum ice and espresso

**75,00**

**The “Adesso” tasting menu is offered to your entire table.**

## Il Calandrino “Piatto Unico”

The ideal solution for a quick, tasty meal.  
A balanced combination of carbohydrates, vegetables and protein,  
created daily by Massimiliano and presented in true Alajmo style.  
To end on a sweet note, the “piatto unico” comes with a small dessert.  
20,00

The “piatto unico” is available at lunch on weekdays.

## Antipasti

Cappuccino of veal shank ossobuco with herb gremolata 14,00

“Green-burger” 16,00

(Vegetarian sandwich with lentil patty, smoked scamorza and carrot, mustard sauce)

Red shrimp with spicy tomato sauce, bean puree and basil 25,00

Seared octopus with potato puree, oregano and balsamic vinegar 18,00

Pizza with cherry tomatoes, anchovies  
and cow’s milk stracciatella cheese 16,00

Cicchetti tasting (8 pz) 14,00

Hand-cut salumi  
(small 12,00 medium 18,00 large 25,00)

## Primi piatti

Bigoli with duck ragu and mandarin 16,00

Coffee tagliolini with capers and sole sauce 18,00

Ricotta and chard tortelli gratin 16,00

Spaghettoni with clams, mussels and Venus clams 20,00

Red beet ravioli with Roquefort sauce 16,00

## Secondi piatti

- Big Max 25,00  
(Il Calandrino hamburger with French fries)
- Il Calandrino beef tartar 28,00
- Veal cheek braised in Valpolicella  
with carrot puree and sautéed radicchio 28,00
- Beef wrapped in pancetta with chestnut puree 35,00
- Hen and musetto sausage “alla canevera”,  
salsa verde and potato puree 26,00
- Fried cod with tartar sauce and salad with dill 28,00
- Seared lobster with chickpea, sesame and curry puree 35,00

## Formaggi

- Cheese plate from In.ingredienti, paired with our preserves  
small 12,00 medium 18,00 large 25,00

## Desserts

- Dessert tasting from our pastry shop 12,00
- Il Calandrino focaccia with hot zabaione 12,00
- Truffle and vanilla crème brulee 14,00
- Puff pastry with pistachio cream 12,00
- Three chocolate mousse 12,00
- Grapefruit and lemon sorbet  
with persimmon and mandarin puree 12,00
- Fior di latte gelato, chestnut puree,  
rum ice and espresso 12,00

