

CAVIA

MENÙ DEGUSTAZIONE

SERVITO SOLO PER LA TOTALITÀ DEL TAVOLO

4 PORTATE con 4 CALICI DI VINO
€ 905 PORTATE con 5 CALICI DI VINO
€ 100

APERITIVO DELLA CAVA

€ 15.5

Capesante croccanti al tartufo *1-2-3-4-5-7-9-12-14
con Metodo Classico selezionato dal Sommelier*..gfc antipasti dello Chef..*

. PESCE .

€ 18.5

. CARNE .

*1-4-5-8-9-14

Polposalsa al barbeque . ceci al lime
pomodoro . tzatziki**Fassona**

*1-3-5-7

asparagi
uovo . parmigiano

*4-7-11

Riccioladatterini . crème fraîche
sesamo . menta**Roastbeef di capriolo**

*7-12

germogli . bitto
lampone**La Tartare della Cava**

€ 24

..aspettando i Primi..

. PESCE .

. CARNE .

*2

Insalata di gamberi

frutta esotica € 14

Insalata di rucola

*7-11

foie gras . mela € 14

. TAGLIERE DI FORMAGGI .

. TAGLIERE DI SALUMI .

*7-8

Formaggi italiani ed europei

€ 18.5

Misto di salumi selezionati

€ 22.5

...i Primi fatti in Cava...

	. PESCE .	€ 25	. CARNE .	
*1-2-4-9-12	Tagliatelle astice . fiori di zucca zenzero		Risotto zafferano . stinco di vitello birra salata (min. 2 persone)	*7-12
*1-2-4-7-12	Fregola spigola . limoncella . verbena	€ 17.5	Ravioli oca affumicata . asparagi bianchi	*1-3-7-9-12
	. VEGETARIANO .		. TRADIZIONALE .	
*1-3-4-12	Gnocchi erbe di campo. ricotta di bufalo . lemongrass		Spaghetti alla Carbonara	*1-3-7

...i Secondi della Cava...

	. PESCE .	€ 26.5	. CARNE .	
	Pescato del Giorno * comunicare eventuali allergie		Controfiletto di bufalo cipollotto . patate . bacon zabaione salato	*1-7-9-12
*4-7-12	Ricciola morone fave al limone . caviale di trota katsuobushi		Agnello in tre cotture rabarbaro . tartufo	*1-3
*1-2-4-5-14	Frittura della Cava scampo . gamberone . calamari filetto del giorno . verdure in pastella		Tagliata della Cava *senza contorno € 32	*7
	. ORTO VEGANO .			
	Piatto completo con variazione di verdure *1-5-6-8-9			
	verdure in pastella gel al lime	tofu affumicato . misticanza marinata finocchio . barbabietola . cipollotti carotine saltate	estratto di mela sedano	
	alcune verdure possono cambiare in base alla disponibilità della stagione			

CONTORNI

€ 7.5

Patate saltate alle erbe . Patate fritte . Verdure miste al forno . Insalata mista (*1-5)

[ENGLISH]

CAVIA

TASTING MENU

SERVED ONLY FOR WHOLE TABLE

4 COURSES with 4 GLASS OF WINE
€ 905 COURSES with 5 GLASS OF WINE
€ 100

CAVA'S APERITIF

€ 15.5

Crispy scallops with truffle *1-2-3-4-7-9-12-14
with sparkling wine glass selected by the Sommelier*.. Chef's starters ..*

. FISH .

€18.5

. MEAT .

*7-4-5-8-9-14

Octopusbarbeque sauce . chickpeas with lime
tomato cream . tzatziki**Piedmont beef**

*1-3-5-7

asparagus . egg
parmesan cheese

*4-7-11

Amberjackcherry tomato . crème fraîche
sesame . mint**Roastbeef of roe deer**

*7-12

herbs . bitto cheese
raspberry**Cava's Tartares**

€ 24

.. waiting for the first course ..

. FISH .

. MEAT .

*2

Shrimps salad

exotic fruits € 14

Rocket salad

*7-11

foie gras . apple € 14

. CHEESE CUTTING BOARD .

. COLD CUTS BOARD .

Italian and European cheeses

€ 18.5

Mixed salami selection

€ 22.5

1.GLUTEN - 2.CRUSTACEANS - 3.EGGS - 4.FISH - 5.PEANUTS - 6.SOY - 7.MILK - 8.NUTS - 9.CELERY - 10.MUSTARD - 11.SESAME SEEDS - 12 SO2 - 13.LUPINI - 14.MOLLUSC

In case of food allergies please notify us and make arrangements with the waiting staff:

The dishes marked with (*) may contain fresh products prepared in our kitchen, chilled and stored at -18 °

Or where plates are used with frozen foods or frozen raw materials origin

Cover €4

..homemade first Courses..

. FISH .

€ 25

. MEAT .

*1-2-4-9-12

Tagliatelle pastalobster . pumpkin flowers
ginger**Risotto**saffron . veal shank
salted beer (min. 2 people)

*7-12

*1-2-4-12

Fregola

sea bass . lemon verbena

€17.5

Ravioli

smoked goose . white sparagus

*1-3-7-9-12

. VEGETARIAN .

*1-3-4-12

Gnocchiherbs from the field
buffalo ricotta . lemongrass

. TRADITIONAL .

Carbonara

spaghetti

*1-3-7

..Cava's main courses..

. FISH .

€ 26.5

. MEAT .

Catch of the day

* Please, inform our staff of any allergies

Buffalo sirloinspring onion . potatoes
bacon . savory egnog

*1-7-9-12

*4-7-12

Amberjacklemon fava beans
trout caviar . katsuobushi**Lamb loin**rhubarb . truffle
crust lamb

*1-3

*1-2-4-5-14

Mixed fried seafoodshrimp . prawn . squid
fillet of the day . vegetables in batter**Angus steak**

* without side dishes € 32

*7

. VEGAN DISH .

Complete course with variation of vegetables *1-5-6-8-9battered fried
vegetables . limesmoked tofu . marinated fennel salad
beet . sauteed carrots onionsapple celery
extract

some vegetables may change according to seasonal availability

SIDE DISHES

€ 7.5

Roasted potatoes rosemary . French fried . Roasted vegetables . Mixed salad (*1-5)