

R I S T O R A N T E

Ferro

*Our menu is put together of classic italian dishes.
We recommend our "Gusto di Ferro", our three course of good italian produce.*

CLASSICO INSALATA CAPRESE 149,- Tomato, mozzarella and basil L (milk)	SALTIMBOCCA 225,- Veal striploin (160g), parma, raddichio and grilled squash L(milk), Su
CARPACCIO 155,- Thin slices of beef tenderloin pine nuts and rocket N(pine nuts), Su	HAMBURGER DI CASANOVA 225,- Beef patty, cream of peppers, pancetta, raddichio, taleggio, salad and potato L(milk), Su, G(wheat)
INSALATA PANZANELLA 149,- Italian bread salat with peppers tomatoes, capers and anchovies G(wheat), F, Su	DESTRA DELLA SETTIMANA 175,- Ask us about our weekly dish
ANTIPASTI MISTI 165,- Italian cured hams, cheeses, olives and tomato marmelade L (milk), G(wheat), Su	"GUSTO DI FERRO" 465,- Our recommended three course Minimum 2 persons. G(wheat), L(milk), Su

RICOTTA E SPINACHI TORTELLINI 179,- Spinach, browned butter and garlic E, G(wheat), L(milk)	SORBETTI DI FRUTTA FRESCA 95,- Our selection of sorbets Su
FUNGO PANZEROTTI 199,- Cep filled panzerotti, grilled peppers and artichokes E, G(wheat), L(milk)	PANNA COTTA 145,- Flavoured with yoghurt, lemon and honey L(milk), N (walnuts)
PAPPARDELLE AL RAGÙ 195,- Pasta, beef ragu, peperoncino and parmesan E, G(wheat), L(milk), Su	GELATO D'ITALIA 105,- Our selection of ice creams L(milk), E, N(hazelnuts)
PESCE ALLA GRIGLIA 225,- Barramundifillet with potato gremolata and grilled broccoli and butter F, L(milk), Su	FORMAGGI 155,- If you're no sweet tooth we recommend our cheese platter L(milk), G(wheat), Su

Allergens: E-Eggs, G-Gluten, L-Lactose, Si-Cellery, Su-Sulphites, F-Fish, N-Nuts
The Tortellini, Panzerotti and Caprese salad are vegetarian friendly.