










Frattini's

















ANTIPASTI E INSALATE

- Berenjena alla parmigiana _____ 
Con queso rallado y acompañada de salsa de tomate con albahaca
- Carpaccio de betabel rostizado _____ 
Finas láminas de betabel con mousse de queso de cabra, zanahoria, tomates asados y brotes de lechuga
- Bruschetta de atún _____  
De atún cortado, montado sobre pan dorado con tomate rallado y albahaca
- Caprese _____  
Tomates frescos marinados con pesto y queso mozzarella fresco
- Serrana _____ 
Mezcla de lechugas, melón, jamón serrano y reducción de balsámico

ZUPPE

- Crema de tomate rostizado _____  
Con aceite de albahaca y crutón de parmesano
- Clasica minestrone _____ 
Hecha de verduras, pasta y tocino





PRIMI E SECONDI PIATI

- Fettuccine alla puttanesca _____   
Con calamares, chile quebrado, alcaparras, tomate, aceitunas y anchoas
- Spaghetti and meatbal _____   
Con albondiga de carne rellena de queso, bañada con salsa de tomate, espolvoreado con queso parmesano
- Raviolón _____    
Raviolo relleno de mariscos, champiñones y queso crema, con salsa de queso y romero
- Pescado al sartén _____  
Filete de pescado con salsa gremolata de perejil, pimiento, limón y ajo
- Pollo al peperoncino _____ 
Pechuga de pollo sazonada con ajo, chile quebrado, albahaca y orégano sobre cama de polenta con queso parmesano
- Saltimbocca _____  
Escalopas de res rellenas de prosciutto bañadas con salsa de salvia y tomatitos
- Cerdo al limón _____ 
Chuleta de cerdo cocinada con limón real y mantequilla, láminas de ajo y cebolla rostizada







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VEGANO

- Bruschetta vegana _____ 
 Mezcla de pimientos y vegetales, montada sobre pan dorado acompañado de lechugas mixtas y tofu
- Carpaccio de betabel rostizado
 Finas láminas de betabel con mousse de zanahoria, tomates asados y brotes de lechugas
- Caprese y tofu _____ 
 Tomates frescos marinados con pesto y tofu
- Serrana _____ 
 Mezcla de lechugas, acompañadas con melón y reducción de balsámico
- Crema de tomate rostizado
 Servida con aceite de albahaca y crutón de hierbas
- Fettuccine alla puttanesca _____ 
 Con chile quebrado, alcaparra, tomate y aceitunas
- Spaghetti alla bolognese
 Servido con albóndigas de soya bañadas con salsa de tomate
- Lasagna de vegetales
 Láminas de vegetales: calabaza, berenjena, zanahoria y papa. Bañadas en duo de salsas tomate y almendras con tofu empanizado con nuez

DOLCCE








- Zuccotto _____ 
 Biscocho aromatizado con vainilla y crema de chocolate
- Crostata _____ 
 Tarta rellena de crema pastelera y mermelada de frutos rojos
- Bonet Piamontese _____ 
 Cremoso de cacao de la región de Piamonte, servido con galleta de frutos secos
- Pana cotta _____ 
 Elaborado con almendras y salsa de fresa








Frattini's

















STARTERS AND SALADS

- Eggplant Parmesan _____ 
With grated cheese accompanied by a basil tomato sauce
- Roasted Beet Carpaccio _____ 
Thin beet slices with goat cheese mousse, carrots, roasted tomatoes, and lettuce sprouts
- Tuna Bruschetta _____  
Sliced tuna mounted on toasted bread with grated tomato and basil
- Caprese _____  
Fresh tomatoes marinated with pesto and fresh mozzarella cheese
- Serrano _____ 
Mix of lettuce, melon, serrano ham, and a balsamic reduction

SOUP

- Roasted Tomato Cream _____  
With basil oil and parmesan croutons
- Classic Minestrone _____ 
Made of vegetables, pasta, and bacon


PRIMI E SECONDI PIATI

- Fettuccine Puttanesca _____   
With squid, chili, capers, tomato, olives, and anchovies
- Spaghetti and Meatballs _____   
With meatballs stuffed with cheese, bathed in tomato sauce, and sprinkled with Parmesan cheese
- Ravioli _____    
Ravioli stuffed with seafood, mushrooms, and cream cheese. Served with a cheese and rosemary sauce
- Fish to pan _____  
Fish filet with parsley, pepper, lemon, and a garlic gremolata sauce
- Chili Chicken _____ 
Chicken breast seasoned with garlic, chili, basil, and oregano on a bed of polenta with Parmesan cheese
- Saltimbocca _____  
Beef escalopes stuffed with prosciutto bathed in sage and cherry tomatoes sauce
- Lemon Pork _____ 
Pork chop cooked with real lemon and butter, sliced garlic, and roasted onions





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VEGANO


- Vegan Bruschetta _____ 

Mix of peppers and vegetables, mounted on golden bread accompanied by mixed lettuce and tofu
- Roasted Beet Carpaccio

Thin beet slices with carrot mousse, roasted tomatoes, and lettuce sprouts
- Caprese and Tofu _____ 

Marinated fresh tomatoes with pesto and tofu
- Serrano _____ 

Mix of lettuce, accompanied with melon and a balsamic reduction
- Roasted Tomato Cream


Served with basil oil and herb croutons
- Fettuccine Puttanesca _____ 


With chili, capers, tomatoes and olives
- Spaghetti Bolognese


Served with soy meatballs bathed in a tomato sauce
- Vegetable Lasagna


Vegetable slices: pumpkin, eggplant, carrot, and potato. Bathed in a duo of sauces, tomato, and almonds with walnut breaded tofu

DOLCCE

- Zuccotto _____ 

Vanilla and chocolate cream sponge cake
- Crostata _____ 

Cake filled with pastry cream and red fruit jam
- Piedmontese Bonet _____ 

Cocoa mousse from the Piedmont region served with a nut biscuit
- Corduoy _____ 

Made with almonds and a strawberry sauce



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