



# DALP

ITALIAN'S TOP STEAK BEEF 20 DAYS DRY AGED, MEDICINA ONION PUREE, SEASONAL GREENS, RED WINE JUS .....	20
"LA PONTELLA" ROUND 20 DAYS DRY AGED, TUNA SAUCE AND CAPERS .....	16
TROUT, CREAM OF FISH, SWEET AND SOUR LOCAL FENNEL, ALMONDS, PURPLE POTATOES .....	18
"LA PONTELLA" BEEF LIVER, PEARS, HERBS, WALNUTS .....	16
PASTA AND BEANS, CRISPY BACON, SMOKED ROSEMARY OIL, PARSLEY EMULSION .....	14
MACCHERONCINI, COURGETTE, MOZZARELLA "LA PONTELLA", RED SHRIMPS FROM MAZARA DEL VALLO .....	16
LINGUINE WITH MUSSELS AND PARSLEY .....	12
WHITE ASPARAGUS, SALTED ZABAIONE, CHOPPED BACON .....	12
POMME PUREE .....	4
ROMANA LETTUCE, BLUE CHEESE, NUTS, FERMENTED SARDINE POWDER .....	10
EGGPLANT, MUSTARD AND YOLK .....	10

## SPECIAL

FISH BASED STONE BASS, RED PEPPER CREAM, WALNUTS .....	25
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DARK CHOCOLATE WITH WATER, CRUMBLE AND CREAM ICE CREAM .....	6,5
APPLE TARTE, CHANTILLY, GEL AND APPLE POWDER .....	6,5
STRAWBERRIES AND CREAM .....	6,5

WATER .....	2
BREAD & BUTTER .....	2
CAFFÈ .....	1

€2 service charge

The customer is requested to inform the waitstaff of the need to consume foods free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be excluded.

*experience excellence*