

WELCOME TO OUR RESTAURANT. MAKE YOURSELF AT HOME.

Food is not only eating but also life, harmony, health and sharing. La Briscola is a dream of recreate a small corner of Italy, a table set for everyone that at need would sit together in a cosy place, surrounded by family and friends.

A dish of pasta, handmade ravioli or mom's parmigiana, a glass of wine, like every sacrosanct Sunday in a homy atmosphere to see football, with tiramisù and coffee.

Export the value of good food and wellbeing is our objective: our brigade will welcome you with genuine goods, commitment and passion, to give you a truly Italian and familiar experience.

Buon Appetito!

la Briscola

MENU& DESSERT SUMMER 2020

STARTERS

EVO oil

	CARPACCIO DI MANZO Beef fillet carpaccio with Parmigiano Reggiano flakes and balsamic vinegar glaze	12
1	PARMIGIANINA DELLA BRISCOLA Mom's eggplants parmigiana	13
	VITELLO TONNATO Pink veal slices with tuna sauce and capers	14
1	CUOR DI FLAN Spinach flan with ricotta cream	14
	POLIPO CON PATATE Octopus tentacles potatoes persil	15

■ THE SALADS

	BRISCOLA CAESAR Salad, grilled chicken breast, Parmigiano Reggiano flakes, tomatoes, crunchy bread	12
9	CAPRESE BUFALINA Mozzarella di Bufala, tomatoes, origan, EVO oil	13
	TONNARA Salad, tuna fish in olive oil, tomatoes, mais, olives, crunchy bread	13
Ŋ	SOPRA LA PANCA Salad, goat cheese, crunchy tramezzino, apples, nuts	15



■ THE TRADITIONAL PASTAS		■ THE CHEF'S PASTAS	The			
RAGÙ À LA BOLOGNESE Orecchiette, tagliatelle or tagliolini	15	LASAGNE À LA BOLOGNESE Traditional lasagna bolognese	16			
CACIO E PEPE Orecchiette, tagliatelle or tagliolini	15	RAVIOLI IN BRISCOLA Artisan radicchio and speck raviolis with Parmigiano Reggiano sauce	17			
ARRABBIATA Orecchiette, tagliatelle or tagliolini	15	TAGLIATELLE DEL CACCIATORE Fresh tagliatelle with deer ragù	18			
AMATRICIANA Orecchiette, tagliatelle or tagliolini	15	TAGLIOLIN DI MARE Fresh tagliolini with scampis and	19			
CARBONARA Orecchiette, tagliatelle or tagliolini	15	cherry tomatoes				
PESTO À LA GENOVESE Orecchiette, tagliatelle or tagliolini	15	■ THE BOARDS				
		IIIE BOARDS				
■ THE SECOND COURSES		PASSIONE SAN DANIELE Board of San Daniele ham Riserva Olvino Morgante 16 months	12			
VITELLO TONNATO Pink veal slices with tuna sauce and capers	19	TAGLIERE DEL NORCINO	18			
IL FANTE IN MARE APERTO Mixed fry of squids and scampis	25	Traditional Italian charcuterie selection	10			
UN POLIPO A LUSSEMBURGO Grilled octopus tentacles with	26	TAGLIERE DEL 'FURMAGIAT' Cheese selection from Italian regions	18			
potatoes and green sauce		TAGLIERE DEL 'DUE'	18			
A FIL DI MANZO Beef fillet with Briscola sauce	26	Mixed charcuterie and cheese selection				
TAGLIATA DEL MAZZO Beef fillet tagliata with grilled vegetables	26	GRAN TAGLIERE DELLA BRISCOLA Big mixed charcuterie and cheese selection	24			
■ THE DESSERTS						
PANNA COTTA CASERECCIA Home-made panna cotta with chocolate, caramel or red fruits reduction						
TIRAMISÙ COME NONNA L'HA FATTO Grandma's tiramisù			7.5			
CHEESECAKE DI BOSCO Cheesecake with red fruit reduction			7.5			
TORTINO AL CIOCCOLATO Chocolate cupcake with vanilla ice o	cream		9			