



Corte Cabiria
— R I S T O R A N T E —

Welcome to Corte Cabiria!

We have dreamed up this place to enhance the Cabiria Wine Bar experience, creating a pleasant, elegant and informal setting where you can feel welcome and treated with the attention you deserve.

A place where you can enjoy a meat or fish menu which brings out all the quality of great ingredients, creatively and simply.

Here at Corte Cabiria you will find a peaceful haven where tradition and modernity come together, a place in which to enjoy moments of supreme harmony.

Please don't hesitate to ask for information.

We will be only too pleased to meet your needs and satisfy your curiosity!



"Corte Cabiria" Tasting Menu

Try this series of six dishes chosen by the chef to guide you through the most intriguing dishes that best represent Corte Cabiria.

The menu will consist of three starters, a pasta course, a main course and a dessert.

Meat

50 per person

Fish

50 per person

The tasting menus are considered for the whole table

Cover charge € 3

Fish Dishes

Starters

Seared tuna, chicory shoots salad, anchovies, creamed burrata and parsley

16

Fried octopus, chickpea purée, chicory tossed in garlic, oil and chilli

16

Seared seafood salad, Jerusalem artichoke, purple cabbage, horseradish sauce

16

First Courses

Carnaroli risotto, pumpkin, raw scallop, candied lemon

17

Apulian Orecchiette pasta, calamari, turnip greens, bagna cauda sauce with
Voghiera black garlic

16

Paccheri pasta, shellfish, zolfini beans, kale

17

Mains

Carbonaro cod, Pioppini mushrooms, celeriac, parsley cream

22

Skewer of cuttlefish and Storo polenta, cuttlefish ink sauce, broccoli

21

Fish and shellfish soup with baby vegetables

22

Meat Dishes

Starters

Stewed suckling pork cheek, fried Storo polenta, wild mustard sprouts

16

Roast veal spider steak, pumpkin, orange, Savoy cabbage, pop corn

16

Pumpkin and Brillat Savarin flan, Brillat Savarin and spinach croquette, fondue, quail's egg, truffle 15

First Courses

Maltagliati pasta, artichokes, Iberian ham shoulder, bean soup

15

Pasta parcels filled with potato, goat's cheese and Robiola cheese, with white veal ragout and Parmesan fondue € 16

Tagliolini with red beet, sour butter, cardoncelli mushrooms, Lessinia blue cheese fondue

15

Mains

Venison sirloin in a pistachio crust, late harvest radicchio trevigiano, sage tempura

23

Lamb shank, parsley mashed potato, braised artichoke

21

Pigeon, duck foie gras paté, cardoon, pickled Borettane onions

23

... and

Selection of Italian dop cured meats

15

Selection of fresh, mature and blue cheeses

15

Desserts

Apple frangipane tart with custard and pistachio ice-cream
8

Chestnut and mandarin
8

Mascarpone, pistachio, passion fruit
8

Plain ice cream with extra-old traditional Modena balsamic vinegar
8

Plain ice-cream with Nocino reserve walnut liqueur
7

Sorbet by the scoop
6.5

Our biscuits
6

Daily specials

Beef tartare, crispy potato, light pesto
15

Duck's fatty liver terrine, sour cherries, pan brioches
16

Hand-rolled tagliatelle Bolognese
14

Hand-rolled Tagliolini, white truffle, parmesan fondue
30

Cantabrian Sea anchovies (50g) with toasted bread and butter
12

"Pastificio Felicetti" single grain Kamut spaghetti with sea urchins, fried bread and chilli threads 15

Our raw fish starters

Scampi, seasoned ricotta, candied lemon
15

Porto Santo Spirito purple prawns, foie gras, pan brioches
15

Porto Santo Spirito baby cuttlefish, warm bean soup, polenta chips
15

Amberjack carpaccio, pizzaiola stile
15

Scallop carpaccio, purple cabbage, "scorzzone" black truffle
15

Yellow fin tuna tartare, pumpkin, orange
15

Raw fish tasting - a single dish with six types
36

Please inform us about any food allergies or intolerances when you place the order.

Fish is blast chilled, as provided for by the current regulation.