RARATERRA

20.03

cucina nonnstrana

Starters

Maria's Counter [1-3-4-12] \18
Salt cod and stockfish fritter fried in batter, black olive mayonnaise, curly and smooth escarole, papaccelle peppers and lupini beans.

"A ruoto" pizza [1] \14
Five-grain dough, slow-cooked red datterino tomato sauce, oregano, garlic mayonnaise and green sauce.

Warm roasted octopus salad with potato cream, green beans and cherry tomatoes [3-4-7-10-11] \16

Zucchini flower stuffed with ricotta, fior di latte, anchovies, pumpkin cream, zucchini and bottarga [3-4-7-14] \8

Meatballs with cacio e pepe cream and lime zest [1-3-7-8] \10

O' Curniciell [7] \10
Stuffed cornetto pepper.

Pasta

Traditional pasta and potatoes with provola fondue and crispy pancetta [1-7] \16

Linguine with lobster Catalan-style, celery, tomatoes and marinated red onions [1-2-9] \23

Cannellone stuffed with Ischia-style rabbit [3-7] \18

Fresh pacchero pasta with yellow datterino tomato and salt cod puttanesca. [1-4] \19

Mezzanelli pasta with three-tomato cream suckling pig lardo and pecorino cheese. [1-7] \17

Main Courses

Catch of the day \7 per 100 g

Squid stuffed with scapece-style zucchini and provolone, with garlic and parsley-flavoured bread. [1-7-11] \20

Mazara red prawns, grilled provola on a lemon leaf with cocktail sauce. [2-3-7-10] \28

Fassona beef fillet with green peppercorn sauce [7-10] \25

Black Angus America Creekston farm Ribeye (250 gr.) \33*
*For larger cuts, please ask the staff.

Desserts

Raramisù *(Our tiramisù)* [1-3-7] \8

Like an Apricot [1-7] \7
Apricot cheesecake and dark chocolate crumble

Choux pastry fritters with hazelnut cream [3-7-8] \10

Gelato fruit bites \12

Lemon sorbet [3-7] \5

Sgroppino [3-7-14] \6

Beverages

Soft Drink \3

Coca Cola 33cl \3

Coca Cola Zero 33cl \3

Acqua Panna \3,5

San Pellegrino \3,5

***Cover charge & bread \4

Allergens

1- Cereals
2- Crustaceans
3- Eggs
4- Pesce
5- Peanuts
6- Soy
7- Dairy
8- Nuts
9- Celery
10- Mustard
11- Mollusks
12- Lupins
13- Sesame
14- Sulphites

The customer is kindly requested to inform the staff of any need to consume foods free of specific allergens before ordering.
During kitchen preparations, cross-contamination cannot be excluded.

Raw products

All raw products are blast chilled to ensure quality and safety, as described in the HACCP Plan in compliance with EU Reg. 852/04 and EU Reg. 853/04.

No matter how far you go,
you will never reach the boundaries of taste.