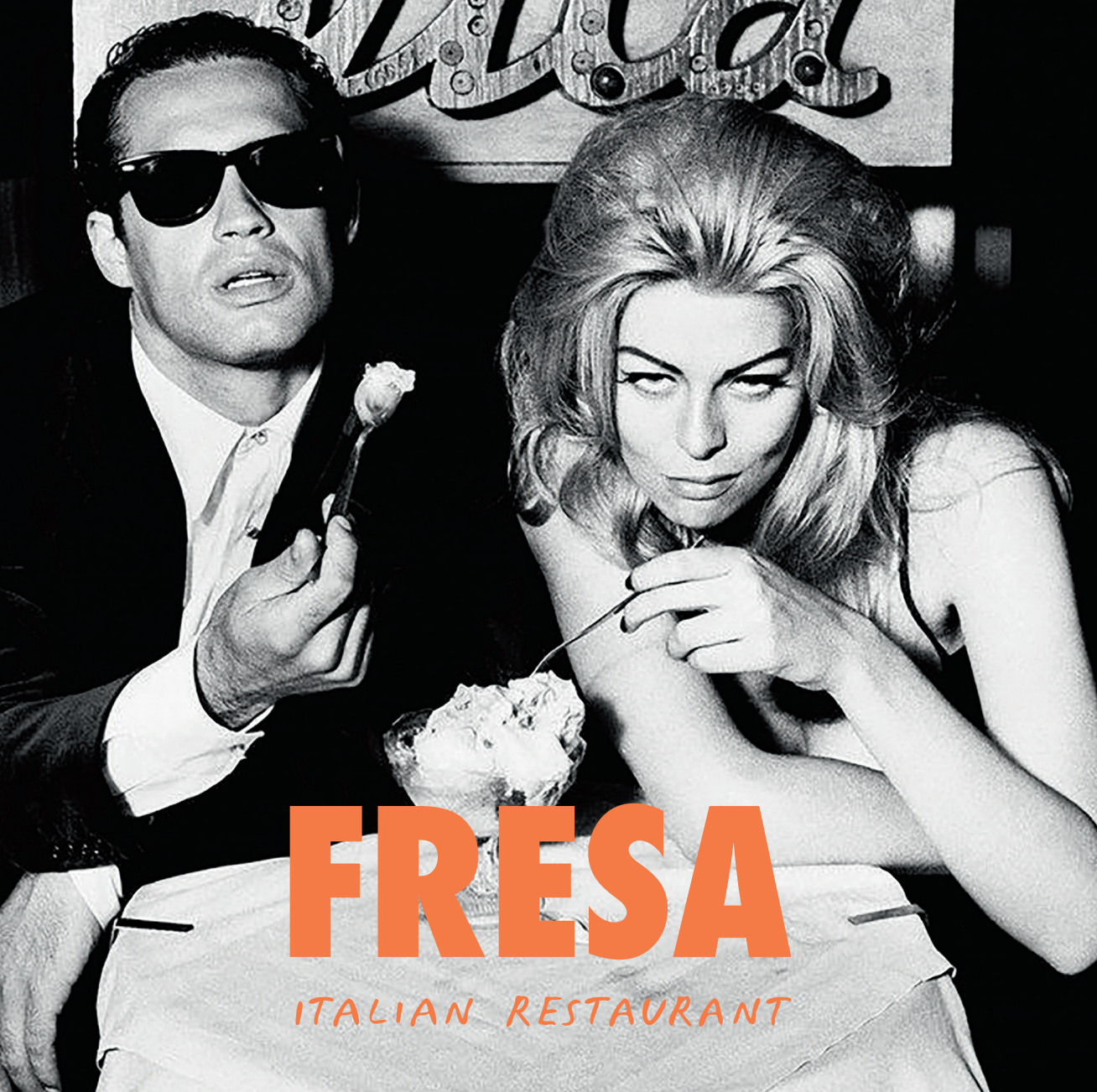


Dolce

Vita



FRESA

ITALIAN RESTAURANT

BREAKFAST

EVERY DAY 09:00 - 13:00

POTATO PANCAKE WITH RED CAVIAR AND FARM SOUR CREAM. 650

GREEN SALAD. 650

ROTI WITH SALMON AND AVOCADO. 1190

FOCACCIA WITH TOMATOES AND MORTADELLA. 790

EGGS

FRIED DUCK EGGS WITH CAMEMBERT SAUCE AND SMOKED DUCK BREAST. 650

GREEN OMELETTE WITH STRACCIATELLA AND SWEET TOMATOES. 690

OMELETTE WITH BLACK TRUFFLE. 850

POACHED EGG WITH MIXED GREENS AND GUACAMOLE WITH SHRIMP. 790

OMELETTE WITH SALMON CAVIAR AND FARM SOUR CREAM. 950

POACHED EGG WITH JAMON AND NAPOLI SAUCE. 1390

PORRIDGE

TOMATO OATMEAL PORRIDGE WITH POACHED EGG AND STEWED BEEF. 850

GRANOLA WITH BANANA YOGURT. 550

MILLET PORRIDGE WITH PEACHES AND MASCARPONE. 550

RICE PORRIDGE WITH MANGO AND PISTACHIO. 550

SWEET

MARITOZZO. 450

COTTAGE CHEESECAKES WITH SEASONAL BERRIES AND FARM SOUR CREAM. 650

CREPE SUZETTE WITH VANILLA ICE CREAM. 720

MAIN MENU

OGGI

THE STORY TOLD BY ONE BIG

LOVELY FAMILY FROM VERY SOUTH

OF PENISOLA ITALIANA. THE TRADITION OF

FAMILY DINNER. THEN ALL

TOGETHER AT THE TABLE. LOUD. LAUGHING

AND SO **genuine italian.**

On weekdays from 12:00 to 16:00 there is a 15% discount on all dishes from the menu



SMALL APPETIZERS

CHEESE WITH TOMATO JAM/TRUFFLE HONEY. 1250

PICKLED OLIVES. 570

FRIED ARTICHOKE WITH PARMESAN MOUSSE. 1190

TONNATO PEPPERS. 990

SALAME FELINO. 850

CECINA DE VACA. 3250

VEAL TENDERLOIN FAGOTINI WITH KALAMATA OLIVE MOUSSE. 1150

CROQUETTES WITH DUCK AND APPLE CHUTNEY. 890 *NEW!*

PROSCIUTTO DI PARMA 16 MONTHS AGED. 1150

ARANCINI WITH 48-MONTH AGED JAMON CINCO JOTAS. 990 *NEW!*

JAMON CINCO JOTAS 48 MONTHS AGED. 9100

We recommend to order PAN CON TOMATE. 570

MORTADELLA WITH TRUFFLE. 890

Calorie chart of the menu fresas.restaurant

CRUDO

BIGEYE TUNA CARPACCIO WITH RED TOMATO JUICE. 2050

SCALLOP CRUDO WITH PISTACHIO CREAM. 2200 *NEW!*

DORADO CARPACCIO WITH LEMON JAM. 1890

BEEF TARTARE WITH PARMESAN MOUSSE
AND FRIES *for two.* 3600

TUNA TARTARE WITH CITRUS. 2350

BEEF CARPACCIO. 1850

COLD AND HOT APPETIZERS

POTATO GRATIN WITH CRAB AND RED CAVIAR. 1600

DUCK LIVER PATE WITH APRICOT JAM. 890 *NEW!*

BURRATA WITH TOMATOES AND SEASONAL FRUITS. 1450

BRUSCHETTA WITH STRACCIATELLA, PROSCIUTTO AND TRUFFLE HONEY. 1190 *NEW!*

EGGPLANT PARMIGIANA. 1200

VITELLO TONNATO. 1300

GRILLED SCALLOPS WITH FOIGRAS. 2950 *NEW!*

SALADS

OUR SIGNATURE CAESAR *for two.* 2900

GREEN SALAD WITH GRILLED AVOCADO. 990

CATALAN SALAD WITH SHRIMPS. 1650

SALAD WITH BEETROOT AND STRACCHINO CHEESE. 990

SALAT WITH WEAL AND OLIVES. 1600 *NEW!*

SOUPS

CAPPELETTI WITH GUINEA FOWL BROTH. 850

SEAFOOD SOUP. 1690

Please warn us about certain food intolerances or allergies.

PASTA

Every day we make pasta from two different kinds of Italian flour - Semola di Grano Duro and Farina di Grano Tenero - while our factory-made* pasta is from the finest Italian producers.

SPAGHETTI CACHO E PEPE. 1200 *NEW!*

TAGLIOLINI WITH LAMB STEW. 1500 *NEW!*

CICATELLI WITH CRAB. 2300

SPAGHETTI ALLA NERANO. 1450 *NEW!*

GNOCCHI WITH TUNA STEW. 1890 *NEW!*

GARGANELLI WITH DUCK PROSCIUTTO, RED WINE AND MORELS. 1650

CAPELACCE WITH PUMPKIN AND GUINEA FOWL RAGOUT. 1600

RAVIOLI WITH RICOTTA AND SPINACH. 1400

SPECIALE PASTA FOR TWO

FETTUCCINE FRESA. 5800

RIGATONI WITH SALMON AND RED CAVIAR. 6100

KITARRA WITH CANADIAN LOBSTER, PRICE PER 100g. 3000

CLASSIC PASTA





EVERY DAY WE MAKE PASTA FROM TWO DIFFERENT KINDS
OF ITALIAN FLOUR – SEMOLA DI GRANO DURO AND FARINA DI
GRANO TENERO – WHILE OUR FACTORY-MADE* PASTA IS FROM
THE FINEST ITALIAN PRODUCERS

RISOTTO

For the risotto we use Carnaroli Extra rice exclusively produced by Vignola

RISOTTO WITH SEAFOOD. 2200

RISOTTO BIANCO WITH VEAL CHEEKS IN CHIANTI. 1850

MAIN DISHES

COTOLETTA ALLA MILANESE WITH TOMATOES
AND BLACK TRUFFLE *for two*. 5700

BAVETTE STEAK WITH FENNEL. 1600 *NEW!*

SICILIAN STYLE OCTOPUS. 3150 *NEW!*

STEWED LAMB WITH YOUNG CARROTS. 1350 *NEW!*

COD BACK IN LIGURIAN STYLE. 1850

VEAL CHEEKS STEWED IN CHIANTI WITH MASHED POTATOES. 2200

DORADO FILLET WITH CREAM SAUCE AND CAPERS. 1890

SALMON WITH STEWED CABBAGE AND PIL-PIL SAUCE. 2300

SPECIALE FOR TWO

FISH IN SALT / IN AQUA PAZZA SAUCE 100g. 1120

CHATEAUBRIAND WITH ROASTED BATAT 100g. 1900 **NEW!**

TURBOT IN WHITE WINE WITH GARLIC 100g. 1500 **NEW!**

BISTECCA ALLA FIORENTINA 100g. 1100

LINGUINI WITH WHITE FISH 100g. 1575

ANTONIO'S SEAFOOD SAUTÉ for two. 5500 **NEW!**

FOCACCIA

FOCACCIA DI RECCO WITH MORTADELLA. 1750

FOCACCIA DI RECCO WITH JAMON. 3900

FOCACCIA WITH ROSEMARY AND PARMESAN. 890

SIDE DISHES

MASHED POTATOES WITH PARMESAN/
WITH RED CAVIAR. 550/790

STEAMED ASPARAGUS. 1250

FRENCH FRIES WITH PARMESAN AND TRUFFLE. 950

FRIED SPINACH. 550

DOLCE

PANETTONE WITH SAUCE SABAYON. 850

CROISSANT-TIRAMISU. 850

TARTE TATEN WITH EARL GRAY. 750

PANNA COTTA WITH ELDERBIRD. 690

RUM BABA XO. 1500

MILLEFEUILLE WITH VANILLA CREAM. 680

PORTOFINO CAKE. 580

*Working hours: Monday-Sunday from 9:00 to 00:00
Monday-Sunday from 09:00 to 13:00 breakfast.*

*For companies of 8 people and more a service fee is included
in the amount of 15% of the invoice amount.*