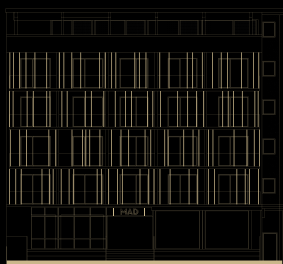




L A
C U C I N A

CHEF di CUCINA

Francesco Montemurro



#MADRICCIONE #THEBOXRICCIONE

TASTING MENÙ



Il mare dove non si tocca

. 65

OYSTERS

“Crassostrea gigas”, marinated with Gin Mare, cucumbers, almonds and verbena

AMBERJACK

mango, lime and green apple

PUMPKIN FLOWERS

primo sale sheep cheese, frozen tomato and green pepper

PASSATELLI

pasta with black pepper, clams, bladder campion, spring onion and mantis shrimp bouillabaisse

ROASTED CROAKER FISH

green beans and basil potatoes, shellfish broth

PRE DESSERT

MINISTRONE

fruit and vegetables soup, Chartreuse herbs soup, passion fruit ice cream



Al di qua del Paradiso

. 50

CREAMED COD

with squid ink, courgettes, panzanella and polenta chips

MEZZE MANICHE Az. MANCINI

cuttlefish, peas and tandoori

TUNA

tataki, coconut, chilli pepper, spinach and soy sauce

MASCARPONE CREAM

salted chocolate, raspberries, coffee ice cream

OYSTERS	“Crassostrea gigas”, marinated with Gin Mare, cucumbers, almonds and verbena	. 10
AMBERJACK	mango, lime and green apple	. 16
CREAMED COD	with squid ink, courgettes, panzanella and polenta chips	. 14
BEEF	steak tartare, pears, almonds and Fossa pecorino cheese	. 14
PUMKIN FLOWERS	primo sale sheep cheese, frozen tomato and green pepper	. 13
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PASSATELLI	pasta with black pepper, clams, bladder campion, spring onion and mantis shrimp bouillabaisse	. 15
MEZZE MANICHE Az.MANCINI	cuttlefish, peas and tandoori	. 16
TAGLIATELLE	with guinea fowl ragù “hunter style sauce”, tomatoes, olives and rosemary	. 15
CAPPELLETTI	traditional cappelletti homemade, aubergine parmigiana and smoked parmisan dripping	. 15
<hr/>		
SQUID	with two textures, squid ink, lemon, parsley and cappers	. 18
TUNA	tataki, coconut, chilli pepper, spinach and soy sauce	. 22
ROASTED CROAKER FISH	green beans and basil potatoes, shellfish broth	. 22
BEEF	rib eye steak, braising sauce, escarole, peppers and Taggiasca olives	. 22
CRISPY EGG	bests of the season, sour elder butter	. 15
	cover charge _____	. 2,5

GOOD FOR DRINK

Tasty pre-dinner appetizers

..... 18.00 / 21.00

**CHARCUTERIE AND CHEESE PLATTER SERVED WITH SWEET
AND SOUR VEGETABLES AND PIADINA FLAT BRAD . 15**

**CHEESE SELECTION FROM "THE GOOD SHEPERD"
WITH OUR JAMS . 15**

**"CRASSOSTREA GIGAS", MARINATED WITH GIN MARE,
CUCUMBERS, ALMONDS AND VERBENA (2 pcs.) . 10**

3 RAW OYSTER WITH SERVICE . 12

GUACAMOLE, SWEET AND SOUR SAUCE AND CORN CHIPS . 8

TAPAS OF THE DAYS . 8



CARTA DESSERT

.....

MASCARPONE CREAM . 8

salted chocolate, raspberries, coffee ice cream

CREAMY SQUACQUERONE . 8

strawberries with long pepper and extra virgin olive oil

MINISTRONE . 8

fruit and vegetables soup, Chartreuse herbs soup,
passion fruit ice cream

CIOCCOBOX . 8

hazelnut chocolate, coconut and cardamom

CHEESE . 15

tasting from "The Good Sheperd" with our jams

20 **MAD** 18
COCKTAIL & CUCINA

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IDENTITÀ GOLOSE
Guida 2021
XIV EDIZIONE

BOLLICINE



CHAMPAGNE	PERRIER JOUET Grand Brut	10 / 70
	PERRIER JOUET Blason Rosé	90
	PERRIER JOUET Blanc De Blanc	105
	PERRIER JOUET Belle Époque Brut	220
	DOM PERIGNON Vintage 2008	250
	RUINART Blanc De Blanc	105
	BOLLINGER Special Cuvee	95
FRANCIACORTA	CA DEL BOSCO Cuvée Prestige	8 / 50
	BOSIO BRUT	7 / 40
	BOSIO BRUT Nature	7 / 45
	BOSIO SATEN	7 / 45
	BOSIO ROSÉ	7 / 40
METODO CLASSICO	IMPERO BRUT De Pinot Noir / Fattoria Mancini	7 / 35
	ALTINUM TRENTO Doc / Cantina di Aldeno	7 / 35
	ALTINUM TRENTO Doc Pas Dose / Cantina di Aldeno	7 / 35
PROSECCO	VALDOBBIADENE Docg / Millesimato / Collalto	6 / 30
LAMBRUSCO	LAMBRUSCO ROSE' BRUT Millesimato Doc / Ferro13	6 / 30

VINI FERMI

WHITE & ROSÉ	CHARDONNAY Mada / Ottaviani	6 / 25
	REBOLA Colli di Rimini / Ottaviani	6 / 30
	RONCAGLIA Albanella / Fattoria Mancini	6 / 25
	PASSERINA Casta / Carminucci	6 / 25
	VERDICCHIO DI MATELICA V.Cerro / Belisario	6 / 25
	FALANGHINA Trama / Terre Stregate	6 / 25
	RIBOLLA GIALLA / Pighin	6 / 25
	GEWURZTRAMINER / Hofstatter	6 / 30
	SAUVIGNON / Jerman	6 / 30
	SORE' ROSE / Cottarella	6 / 30
RED	SANGIOVESE / Fattoria Mancini	6 / 25
	SANGIOVESE Bio / Primalba Ottaviani	6 / 25
	SANGIOVESE Superiore / Fidelio Valle delle Lepri	6 / 25
	BARLUME Doc Rosso Riserva (Cabernet Sauvignon, Merlot) / Madonia	6 / 30
	SYRAH DI SICILIA / Principe di Corleone	6 / 25
	ROSSO DI MONTEPULCIANO / Poliziano	6 / 25
	LAGRAIN / Hofstatter	5 / 30
PASSITI	REBOLA Passita / Valle delle Lepri	6 / 25

PREMIUM SPIRITS

COGNAC & CALVADOS	MERLET VS	Francia	8
	MERLET XO	Francia	15
	DROUIN SELECTION	Francia	8
	DROUIN XO	Francia	12
WHISKY & WHISKEY	TALISKER SKYE	Scozia	8
	JHONNY WALKER BLACK LABEL	Scozia	10
	LAGAVULIN 16YO	Scozia	12
	JOURNEYMAN BOURBON & RYE	Usa	10
	NIKKA BLENDED	Giappone	12
	NIKKA RARE OLD	Giappone	14
RUM	DIPLOMATICO RISERVA ESCLUSIVA	Venezuela	10
	ZACAPA 23	Guatemala	10
	ZACAPA XO	Guatemala	15
	VACILÓN 15 Anõs	Cuba	12
	CANE ISLAND 8 Anõs	Barbados	10
GRAPPE & AMARI	STORICA NERA Grappa		5
	STORICA RISERVA BARRIQUE Grappa Millesimata		7
	LA 120 Grappa Riserva		13
	TRITTICO ALLE ERBE DOMENIS 1898		6
	WINDSPIEL Amaro		7
	AMARI ITALIANI		5

La nostra ricerca è in continua evoluzione e in questa sezione troverete solo una parte dei nostri distillati. Non esitate a chiederci qualche consiglio.

SOFT DRINKS

BEER VIOLA	VIOLA Bottle 35 cl	6
	LIVE Draft 40 cl	5
	LIVE Draft 30 cl	4
WATER	SAN PELLEGRINO / PANNA 75 cl	3
BIBITE		5

