

ombro

Only wood fire cooking

VIZIETTI
to start and to share

TO CONTINUE

HOME-MADE FOCACCIA 18
spreadable spicy sausages, pecorino
cheese, chanterelle mushrooms

TERRINA 12
melted caciocavallo cheese,
caramelized red onion

BONE MARROW 12
on garlic bruschetta

UNDER ASHES EGG 14
asparagus, black truffle oil and
goat fondue

CRISPY PORK BELLY 14
in dijon sauce

CANTABRIAN ANCHOVIES 15
green butter on toasted bread

CREAM COD 16
monk's beard and chopped
toasted chickpeas

SALT-BEEF CARPACCIO 16
MARINATED UNDER ASHES
horseradish, oil, lemon

**TOASTED POTATO AND
BUCKWHEAT GNOCCHI** 12-18
goat and pecorino fondue,
pistachios pesto, burned onion dust

FREGOLA CREAMED 14-22
with cream of langoustines,
camone tomatoes and glasswort

BAKED RISOTTO 22
roasted veal, chanterelle
mushrooms and gremolada

PORK NECK 24
burned endive, lemon,
rosemary oil

BEEF MUSCLE 26
vegetables stew in green sauce and
smoked Jerusalem artichoke cream

ROASTED LAMB 28
artichoke's cream, fresh peas and
mint

GRILLED OCTOPUS 16-28
in teriyaki sauce and
smoked celeriac cream

TIGER PRAWNS ON CHARCOAL 16-28
roasted garlic, lime, paprika aioli

CONVIVAL
suggested for the table

FOSSIL FISH 28
sea-bream in crust of salt and
semolina flour, olive oil, lemon (600 gr)

BONE-IN SIRLOIN 72
Italian Pezzata rossa beef
and his bone (800gr)

SUCKLING PIG (about 8kg)
wood-fired cooked Italian pig
1/4 suckling pig 105
(for 2-4 people)
1/2 suckling pig 185
(for 4-8 people)
whole suckling pig 320
(for 8+ people)

Concept of Luigi Giampietro

COPERTO 3

We kindly invite to inform our staff about allergies and intolerances. Allergens list is available.
Some ingredients, depending on market availability, may be frozen. Prices are in euros.

@ombrarestaurant