

*Ristorante*

---

# COSMANA NAVARRA



À LA CARTE MENU



# antipasti

## MOZZARELLA AL FORNO

(Lightly baked fresh Mozzarella wrapped in parma ham served with sundried tomato polenta and basil pesto)

## FUNGHI RIPIENI

(Mushroom caps stuffed with red onions, ricotta, radicchio and grana)

## SALMONE AFFUMICATO

(Salt cod and olive oil mousse on toasted crostini topped with smoked salmon and rucola)

## FRITTURA

(Deep fried calamari and whitebait fritters served with tartar sauce)

## 'PANCETTA'

(Pressed pork belly served with mustard pickle and onion jam)

## BRUSCHETTA

(Crostini with a classic tomato, garlic and basil topping finished with grana shavings)





# *pasta*

## **LINGUINE AL GUANCIALE**

(Tossed with braised pork cheeks, pancetta and root vegetable ragu')

## **MACCHERONI ALLA NORMA**

(Aubergines, tomatoes, fresh ricotta and basil)

## **LINGUINE ALLA MARINARA**

(Fresh shellfish sautéed in olive oil, garlic, chili chopped tomatoes, wine and fresh herbs)

## **TORTELLACCI NERI AL SALMONE**

(Stuffed pasta with salmon and ricotta, tossed with calamari, garlic and tomatoes)

## **RISOTTO CLASSICO**

(Carnaroli rice with chicken, mushrooms, porcini, and finished with butter and grana)

## **MACCHERONI AL POLLO**

(Tossed in a creamy chicken, bacon and asparagus sauce)

## **LINGUINE AL GRANCHIO**

(Pure crab meat, bay shrimps, garlic, cherry tomatoes and a touch of cream)

## **TORTELLONI GIGANTI AGLI ASPARAGI**

(Giant Ricotta and asparagus filled tortellini with copped tomatoes and parmesan cheese sauce)





# *secondi di carne e pesce*

## **POLLO ALLA TEGAME**

(Pan fried chicken breast topped with a brandy, thyme and mushroom sauce)

## **COTOLETTA DI MAIALE**

(Grilled Pork cutlet with apricot and prune butter served with a braised pork cheek)

## **VITELLA**

(Grilled milk fed veal heart of rump topped with roasted cherry tomatoes, rucola and grana)

## **PETTO D'ANATRA**

(Pan-fried duck breast served with a poached pear and spicy red wine reduction)

## **COSTATA DI MANZO**

(Char grilled ribeye steak topped with roast garlic butter)

## **FILETTO DELLA CASA**

(Char grilled beef tenderloin with braised oxtails and porcini mushrooms)

## **SEAFOOD PLATTER**

(Octopus in garlic, fried calamari and king prawns)

## **FISH OF THE DAY**





# pizza

## MARGHERITA

Tomato sauce, mozzarella, basil and extra virgin olive oil

## AL SALMONE

Tomato sauce, mozzarella, smoked salmon, ricotta, capers and black olives

## RUSTICA

Tomatoe sauce, aubergines, garlic, basil, ricotta and sun dried tomatoes

## TARTUFO

Tomato sauce mozzarella, mushrooms, cherry tomatoes, truffle paste and rucola

## CAPRICCIOSA

Tomato sauce, mozzarella, mushrooms, boiled egg, ham, olives, artichokes and oregano

## MALTESE

Tomato sauce, mozzarella, peppered goat cheese, sundried tomato, caponata, olives, potatoes and Maltese sausage





# *pizza*

## **COSMANA NAVARRA PIZZA**

tomato sauce, mozzarella, bacon, artichokes,  
cherry tomatoes and soft baked egg

## **BBQ CHICKEN**

tomato sauce, mozzarella, chicken chunks,  
onions, pancetta, bbq sauce and fresh rosemary

## **ITALIANA**

fresh tomatoes, fresh mozzarella, parmigiano,  
prosciutto, grana shavings and rucola

## **PIZZOTTO**

Closed pizza with Mozzarella, mushrooms,  
radicchio, truffle paste topped with  
parma ham, rucola and olive oil

## **TONNATA**

Tomato sauce, mozzarella, tuna, onions and olives

