



Ristorante
La Libera



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Starters

Pumpkin flowers filled with ricotta and mint, au gratin	14,00
Eggplant terrine with tomatoes sauce	15,00
Courgette flan with saffron sauce	15,00
Bruschetta with rocket salad, camone tomato and burrata stracciatella from Andria	16,00
Fennel salad with avocado, guacamole and parmesan	16,00
Altamura bruschetta with Piacenza bacon, Colonnata lard and pistachio grains	16,00
Burrata cheese stracciatella from Andria with cherry tomatoes	16,00
Assorted cold cuts with gnocco fritto	18,00
Culaccia (raw ham) with buffalo mozzarella from Mondragone	18,00
Cantabrian anchovies with bread croutons and butter	16,00
Shrimps in kataifi pasta with guacamole sauce	16,00
Morro cod with polenta cialds	18,00
Tuna carpaccio with citrus fruits from Mediterranean sea	22,00

First Courses

Rice minestrone	14,00
Traditional Spaghetti with tomato and basil "La Libera"	14,00
Gnocchi of purple potato with cheese sauce	16,00
Rigatoni carbonara (egg sauce, cheese, black pepper, pork cheek)	16,00
Home made buckwheat pappardelle with white veal ragu "La Libera"	17,00
Risotto al salto (crunchy risotto with saffron)	17,00
Home made tonnarelli with cacio cheese, black pepper and lemon zest	17,00
Home made ravioli with ricotta cheese and mint saute olive oil garlic and chili	17,00
Paccheri from Gragnano with red ragù of fish "La Libera"	18,00
Pici with squid ink and pecorino cheese (fresh spaghetti)	18,00
Rice with asparagus and calamari "Cascina San Maiolo"	18,00

If you have allergies or intolerances for any information ask the staff to consult the list of allergens



Main Courses

Meatballs Milanese style with mashed potatoes "La Libera"	26,00
Beef carpaccio with spinach and raspadura cheese	27,00
Liver of veal Veneziana Style	27,00
Beef Tartare with parmesan cialds	27,00
Angus sirloin steak sliced with spinach and red cicory soy	28,00
Lamb chops Milanese style (breaded and fried served with mashed potatoes)	28,00
Beef fillet with balsamic vinegar sauce	32,00
Veal chop Milanese style with rocket salad and cherry tomatoes	33,00
Ossobuco with risotto saffron	33,00
Salmon tartare with avocado	26,00
Grilled Calamari with fresh cherry tomatoes and basil	27,00
Sauteed cuttlefish with crunchy vegetables	27,00
Sea bass Carpaccio baked with asparagus	27,00
Salmon steak with erbs sour cream and avocado mousse	28,00
Red shrimps Carpaccio from Mazara del Vallo with citrus fruits	28,00
Fried calamari and prawns with pumpkin flowers	28,00
Tuna fillet from Mediterranean sea in sesame crust	28,00

Special Salads

Caprese salad, buffalo mozzarella from Mondragone, tomato and basil	16,00
Spinach salad with got cheese, nuts, pork cheek and honey	17,00
Warm salad of shrimps, calamari, courgettes, taggiasca olives, basil sauce	20,00
Morro cod salad with celery, taggiasca olives, carrots and camone tomatoes	22,00

Side Order

Grill vegetables	8,00
Baked potatoes	8,00
Saute vegetables with soy	8,00
Mix seasonal salad	8,00
Asparagus olive oil and lemon	13,00

covert charge and bread 4,00