



Ristorante  
**La Libera**



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## Starters

Gratinated zucchini flowers filled with ricotta and mint	14,00
“La Libera” nervetti salad	14,00
Eggplant terrine with tomato sauce	15,00
Carrot flan with pecorino sauce	15,00
Burrata stracciatella with field salad and cherry tomatoes	16,00
Bruschetta with rocket salad, Camone tomato and burrata stracciatella	16,00
Fennel salad with avocado, guacamole and Parmesan	16,00
“La Libera” Assorted cold cuts with gnocco fritto	18,00
Culaccia (raw ham) with Mantuan melon	18,00
Cantabrian anchovies with crostini and butter curls	16,00
Kataifi pastry prawns with guacamole sauce	16,00
Morro cod with polenta crisps	18,00
Mazara del Vallo red prawn carpaccio with citrus	26,00
Tris of carpacci with lime (tuna, salmon, sea bass)	26,00

## First Courses

Vegetable soup	14,00
Traditional “La Libera” spaghetti with tomato and basil	14,00
Gnocchi with Genovese pesto	16,00
Rigatoni alla Norma	16,00
Home made Tonnarelli cacio e pepe with lemon zest	17,00
Home made buckwheat pappardelle with white veal ragù “La libera”	17,00
Risotto al salto (crunchy risotto with saffron)	17,00
Tagliatelle with broad beans, pork cheek and pecorino cheese	18,00
Home made pumpkin ravioli with butter and sage	18,00
Pici (fresh spaghetti) with anchovies, butter and crispy breadcrumbs	18,00
Squid ink tortelloni with burrata, fresh tuna and tomato sauce	18,00
Rice with squid and peas “Cascina San Maiolo”	18,00



## Main Courses

Mondeghili “La Libera” (Milanese meatballs)	26,00
Beef paillard with erbs	26,00
Grilled Lamb chops	27,00
Beef tartare with Parmesan crisp	27,00
Angus sirloin steak sliced with spinach and red cicory soy	28,00
Beef fillet Voronoff	33,00
Milanese veal cutlet with rocket salad and cherry tomatoes	33,00
Veal ossobuco with Milanese risotto	33,00
Salmon sliced with crispy vegetables	26,00
Salmon tartare with avocado	26,00
Sea bass tartare with citrus	26,00
Stuffed Calamari “La Libera”	27,00
Cuttlefish Catalana style	27,00
Gratinated sea bass fillet with lemon	27,00
Fried Calamari and prawns with pumpkin flowers	28,00
Tuna fillet from Mediterranean sea in sesame crust	28,00

## Special Salads

Caprese with Mondragone buffalo mozzarella, Camone tomato and basil	16,00
Broad bean and pecorino cheese salad	16,00
Spinach salad with goat cheese, walnuts, crispy bacon and honey	17,00
Caesar salad with chicken, anchovies, slice Parmesan and breadcrumbs	18,00
Warm salad of prawns, squid, zucchini, Taggiasca olives and basil sauce	20,00
Morro cod salad with celery, Taggiasca olives, carrots and Camone tomato	22,00

## Side Order

Grilled vegetables	8,00
Roasted potatoes	8,00
Stir-fried vegetables with soy sauce	8,00
Seasonal mixed salad	8,00

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

covert charge and bread 4,00