



BELE^U
A LA CARTÈ



SPRING
2019

PIATTI CON SPESSORE

Our menu contains cross-references and cultural associations with genuine food and with dishes that honor the heritage of traditional cuisine.

But we slightly interpret these old-fashioned recipes to our taste, because we want every meal to be a new and unexpected experience. We are concentrated on finding the best ingredients available on the market, choosing them in accordance to the season. We sustain and promote those small producers, farmers, and food artisans who work with passion and who, just like us, appreciate dishes that taste like a conversation between family members. Buon appetito!

Chef

Belée s. m. = a common expression from the Milanese dialect. It literally stands for toy, game, but its meaning has widened into a “thing of beauty”, a piece of jewellery.



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APPETIZERS

POACHED EGG €13

with nettles, goat cheese
and buckwheat waffle



CALF GRISTLE €13

with saffron yogurt, sour onions,
green tomatoes and celery



FRIED WHITEBAIT €13

with capers, lemon and oregano



LAMB SHOULDER €14

with chickpea farinata, dandelion and 'nduja

For any food allergies or specific dietary needs, please ask our staff.

*Some of our products are blast frozen according to Reg. CE 852/04 of the HACCP standards.



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FIRST COURSES

RICOTTA, PISTACHO AND BASIL CAPPELLETTI €15
with watercress sauce and mint



GREEN ASPARAGUS RISOTTO €20
with red shrimps tartare and wood sorrel



TAGLIOLINI €15
with olives, chamomile and spicy almond crumble



**TALEGGIO CHEESE RAVIOLI IN BEETROOT
AND IBISCUS STOCK €14**
with radishes and marjoram



SPAGHETTONI €13
classic pasta with tomato and basil sauce.
The Spaghetti are from the praised “
Antico Pastificio Cavalieri”

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SECOND COURSES

CHICKEN LEG, AND SPICY AGRETTI €22
with hazelnut mayonnaise



**ANCHOVIES AND SUNDRIED TOMATOES
VEAL SWEETBREADS €28**
with chicory sprouts and squaquerone cheese



RAW YELLOWTAIL CARPACCIO €26
with stracciatella, peas and lime



BEEF TATAKI €27
with smoked white asparagus and horseradish sauce



**SPICY MANGETOUT, FAVA BEANS,
AND SPRING PEAS €18**
with peanut cream sauce, tomato water and rocket

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DESSERTS

ROSEMARY PANNACOTTA €7

with honey ice-cream, strawberries and pine nuts



MATCHA MASCARPONE MOUSSE €7

with almond and red currant french toast



RICOTTA CHEESE €7

with verbena ice-cream and blackberries



DRIED MUSHROOMS AND CHOCOLATE €7

with licorice ice-gream

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DRINKS

COCKTAILS €8/€10



BOTTLED BEER €5/8



SOFT DRINKS €4



WAMI WATER €3



ESPRESSO/DECAF €1.50



BITTERS AND DIGESTIFS €5/€10



VERMOUTHS, DESSERT WINES AND PASSITO WINES €7/€12



PREMIUM SPIRITS 7€/300€

BELLE

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