



BELE<sup>e</sup>  
A LA CARTÈ



SUMMER  
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

**LAMB MONDEGHILI €14**  
with borage and myrtle liqueur



**SEARED CALAMARI\* €14**  
with glasswort and cucumber  
cream and white currant



**OX SAUSAGE €13**  
with bell peppers and 'nduja



**TOMATOES AND WATERMELON SUMMER SOUP €13**  
with grapefruit, mint and pepper bread

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

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



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## FIRST COURSES

### **AJO BLANCO €14**

with cherry vinegar and marjoram



### **GORGONZOLA RISOTTO €15**

with saffron plums and rue



### **HOMEMADE TAGLIOLINI\* €15**

with seaweed and basil pesto



### **POTATO GNOCCHI\* AND MUSSELS €15**

with spinaches, purslane and Pecorino cheese



### **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 LEGS €22**

with apricots, melon and thyme



### **VEAL KIDNEY €24**

with smoked eggplants and salted lemon



### **RAW SALMON\* CARPACCIO €25**

with green gazpacho, apples and shiso



### **ZUCCHINI €18**

creamed, spiced in oil, scapece style and fried



### **BEEF TATAKI €26**

with roasted onions, honey and beer reduction

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## DESSERTS

**APRICOTS, CHOCOLATE  
AND TARRAGON €7**



**HAY PANNACOTTA €7**  
with chamomile gelato and lavender



**BLACKBERRY PUFF PASTRY PIE €7**  
with pine nuts gelato



**TEA INFUSED PEACHES €7**  
with hazelnut and buckwheat sbrisolona

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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€

**BELÉ**

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