

Ristorante

**S. Carlo** Tel. 059 98 99 68

# Menù

  
**Primi / Courses**

<b>Tortellini in brodo</b> € 8.00	<b>Tortellini alla panna</b> € 8.00	<b>Tortellini verdi pasticciati</b> € 9.00	<b>Tortellini verdi speck e funghi</b> € 10.00	<b>Tortelloni burro e pomodoro</b> € 7.00	<b>Tortelloni burro e salvia</b> € 7.00	<b>Tortelloni speck e rucola</b> € 7.00
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Filled pasta of meat in the house in consommé with the broth of fresh chicken



Filled pasta of meat in the house at milk cream sauce



Filled green pasta of meat in the house with ragout of meat bolognese style and milk cream



Filled green pasta of meat in the house with speck and mushrooms



Filled pasta of ricotta cheese and spinach with butter and tomato sauce



Filled pasta of ricotta cheese and spinach with butter and sage sauce



Filled pasta of ricotta cheese and spinach with speck and rocket sauce

<b>Tortelloni al ragù</b> € 7.00	<b>Tortelloni speck e funghi</b> € 9.00	<b>Tagliatelle al ragù</b> € 7.00	<b>Tagliatelle prosciutto e piselli</b> € 7.00	<b>Tagliatelle speck e funghi</b> € 9.00	<b>Gramigna alla salsiccia</b> € 7.00	<b>Strozzapreti speck e rucola</b> € 7.00
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Filled pasta of ricotta cheese with ragout of meat, bolognese style sauce



Filled pasta of ricotta cheese and spinach with speck and rocket sauce



Pasta at the eggs in the house with ragout of meat, bolognese style sauce



Pasta at the eggs in the house with ham and peas sauce



Pasta at the eggs in the house with speck and mushrooms sauce



Pasta at the eggs, in the house with the ragout of pork, bolognese style sauce



Pasta at the eggs in the house with the speck and rocket sauce

<b>Maccheroncini erba cipollina e pancetta</b> € 7.00	<b>Maccheroncini speck e funghi</b> € 9.00
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Filled pasta of meat in the house in consommé with the broth of fresh chicken



Filled pasta of meat in the house at milk cream sauce

## A richiesta / On request

**Lasagne al forno** € 7.00

Filled pasta baked with ragout of meat bolognese style and besciamella cream

**Pappardelle alla lepre** € 9.00

Pasta at eggs in the house with jugged sauce

**Pappardelle al capriolo** € 9.00

Pasta at eggs in the house with venison sauce

**Pappardelle al cinghiale** € 9.00

Pasta at eggs in the house with wild boar sauce



## Secondi / Second courses

<b>Grigliata mista di carne</b>  € 10.00 Mixed grill meat of beef, pork and chicken	<b>Arrosto misto</b>  € 8.00 Mixed roasted meat of veal, pork and rabbit	<b>Cotoletta alla milanese</b>  € 7.00 Milanese cutlet on bread and eggs	<b>Pollo fritto</b>  € 8.00 Fried chicken	<b>Bistecca di manzo al ferri</b>  € 8.00 Grilled beef steak	<b>Bistecca di manzo alla contadina</b>  € 8.00 Farmhouse beef steak	<b>Scaloppina al limone</b>  € 8.00 Veal cutlet with lemon sauce
<b>Filetto di manzo al ferri</b>  € 13.00 Beef fillet steak	<b>Filetto di manzo all'aceto balsamico</b>  € 15.00 Beef fillet steak with balsamic vinegar	<b>Filetto di manzo al pepe verde</b>  € 15.00 Beef fillet steak with green pepper corns	<b>Filetto di manzo speck e funghi</b>  € 15.00 Beef fillet steak with mushrooms	<b>Florentina di manzo</b>  € 3.50/etto S.Q. T-Bone steak (€ 3.50/hg)	<b>Filetto di maiale all'aceto balsamico</b>  € 13.00 Pork fillet steak with balsamic vinegar	<b>Braçiola al ferri</b>  € 8.00 Grilled pork chop

## Specialità montanare Mountain-style specials

<b>Borlenghi</b>  € 2.00 Thin, crispy pastry, filled with a condiment made of lard and Parmesan	<b>Tigelle (crescentine)</b>  € 3.00 Kind of flat bread cooked in iron tigelle (ancient mountain bread)
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<b>Gnocco fritto</b>  € 0.50 Fried pasta in the pork lard	<b>Affettati misti</b>  S.Q. Mixed cold meat platter of pork
<b>Sottaceti</b>  S.Q. Pickles	<b>Pesto</b>  S.Q. Raw sauce, made with pork lard, rosemary and garlic

<b>Scaloppina al vino bianco</b>  € 10.00 Veal cutlet in white wine sauce	<b>Scaloppina speck e funghi</b>  € 15.00 Veal cutlet with speck and mushrooms	<b>Scaloppina all'aceto balsamico</b>  € 15.00 Veal cutlet with balsamic vinegar
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**CONFESTTURA DEL  
GNOCCO D'ORO**

# LA DISFIDA DEL BORLENIGO

a luca bonacini | foto di diego poluzzi



**Ristorante San Carlo**  
Montombraro - MO




## A richiesta / On request

<b>Cacciatora di capriolo in umido</b>  € 10.00 Stewed roe hotpot	<b>Costoline d'agnello</b>  € 9.00 Lamb chops
<b>Baccalà in umido o fritto</b>  € 8.00 Stewed or fried stockfish	<b>Cotoletta alla valdostana</b>  € 8.00 Cutlet Valdostana style
<b>Cacciatora di cinghiale in umido</b>  € 10.00 Stewed boar hotpot	<b>Polenta con condimenti vari</b>  S.Q. Polenta (cornmeal porridge) with various sauces
<b>Cacciatora di lepore in umido</b>  € 10.00 Stewed hare hotpot	<b>Stinco di maiale al forno</b>  € 8.00 Oven roasted leg of pork
<b>Cacciatora di pollo in umido</b>  € 8.00 Stewed chicken hotpot	

## A richiesta, menù personalizzati per cene e banchetti

On demand, personalized menus for dinners and banquets

