



FOOD MENU

ARCIMBOLDI
HOTEL

Snack

01
Maxi Toast prosciutto cotto e formaggio
. Maxi Toast cooked ham and cheese
(1,3,6,7,10) 7

02 9
Focaccia* rustica crudo e mozzarelline
.Rustic focaccia* with raw ham and mozzarella
(1,6,7,10,11)

Primi Piatti first courses

01 Lasagna* 13
Lasagna all'emiliana, ragù, parmigiano
. Emilian lasagna, ragù, parmesan
(1,3,7,9,12)(2,4,5,6,8,10,11,13,14)

02 Lasagna veg* 13
Lasagna con verdure
. Lasagna with vegetables
(1,3,7)(2,4,5,6,8,9,10,11,12,13,14)

03 Spaghetti* (1,3,6,7,10) 13
Spaghetti al pomodoro e basilico
. Spaghetti with tomato, basil

04 Ravioli* (1,3,4,5,6,7,8,9,10,11,13,14) 13
Ravioli speck e brie, con burro e salvia
. Fresh ravioli speck and brie, with butter and sage

05 Crema carote e zenzero* 13
. Carrot and ginger cream
(12)(1,2,3,4,5,6,7,8,9,10,11,13,14)

06 Risotto milanese* 13
(7)(1,2,3,4,5,6,8,9,10,11,12,13,14)

07 Insalata di riso nero* 13
Riso nero integrale, salmone e verdure
.Whole-grain black rice, salmon, and vegetables
(1,3,4,6)

Secondi Piatti second courses

01 Controfiletto* 16
Controfiletto di manzo a bassa temperatura
.Low-temperature beef sirloin
*(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

02 Pollo* 15
Petto di pollo alla griglia
.Grilled chicken breast
*(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

03 Ossobuco* 20
Ossobuco di manzo e midollo con riso allo zafferano
. Beef and marrow ossobuco with saffron rice
(1)(2,3,4,5,6,7,8,9,10,11,12,14)

04 Guancia* (12) 16
Guancia di manzo brasata
. Braised beef cheek
*(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

05 Brasato* (12) 16
Brasato di manzo al vino rosso
.Braised beef in red wine
*(1,9,12)(2,3,4,5,6,7,8,10,11,13,14)

06 Salmone* (4) 18
Filetto di salmone alla griglia
.Grilled salmon fillet

Contorni sides

- 01 Carciofi saltati* 7
Sautéed artichokes
(12)(2,3,4,5,6,7,8,9,10,11,13,14)
- 02 Insalata mista 7
Mixed salad
- 03 Radicchio scottato* 7
Seared radicchio
*(1,2,3,4,5,6,7,8,9,10,11,12,13,14)
- 04 Tortino di patate* 7
Potato pie
(7)

Pinse Romane roman pinse

- 01 Crudo* 13
Crudo, Mozzarella, Pomodorini
. Raw Ham, Mozzarella,
Cherry Tomatoes
(1,7)(2,3,4,5,6,8,9,10,11,12,13,14)
- 02 Cotto* 13
Cotto, Mozzarella, Pomodoro
. Ham, Mozzarella, Tomato
(1,7)(2,3,4,5,6,8,9,10,11,12,13,14)

Napoletana napolitan pizza

- 01 Margherita* 13
Pomodoro e Mozzarella
. Tomato and Mozzarella
(1,6,7,10)

- Impasti senza glutine su richiesta*
Gluten free on request only *

Insalate salads

- 01 Caesar Salad (1,3,4,6,7,8) 15
Insalata, pollo*, pomodorini,
grana, crostini, salsa caesar
. Salad, chicken*, tomato, grana
cheese, croutons, caesar sauce
- 02 Tonno (4) 15
Insalata, tonno, mais,
pomodorini
. Salad, tuna, mais, tomato

Burger

- 01 Chianina Burger* 15
Panino con hamburger di
Chianina 200g, insalata,
formaggio, pomodori, servito
con patatine fritte
. Bun with Chianina burger
200g, salad, cheese, tomatoes,
served with french fries
(1,6,7,10,11)

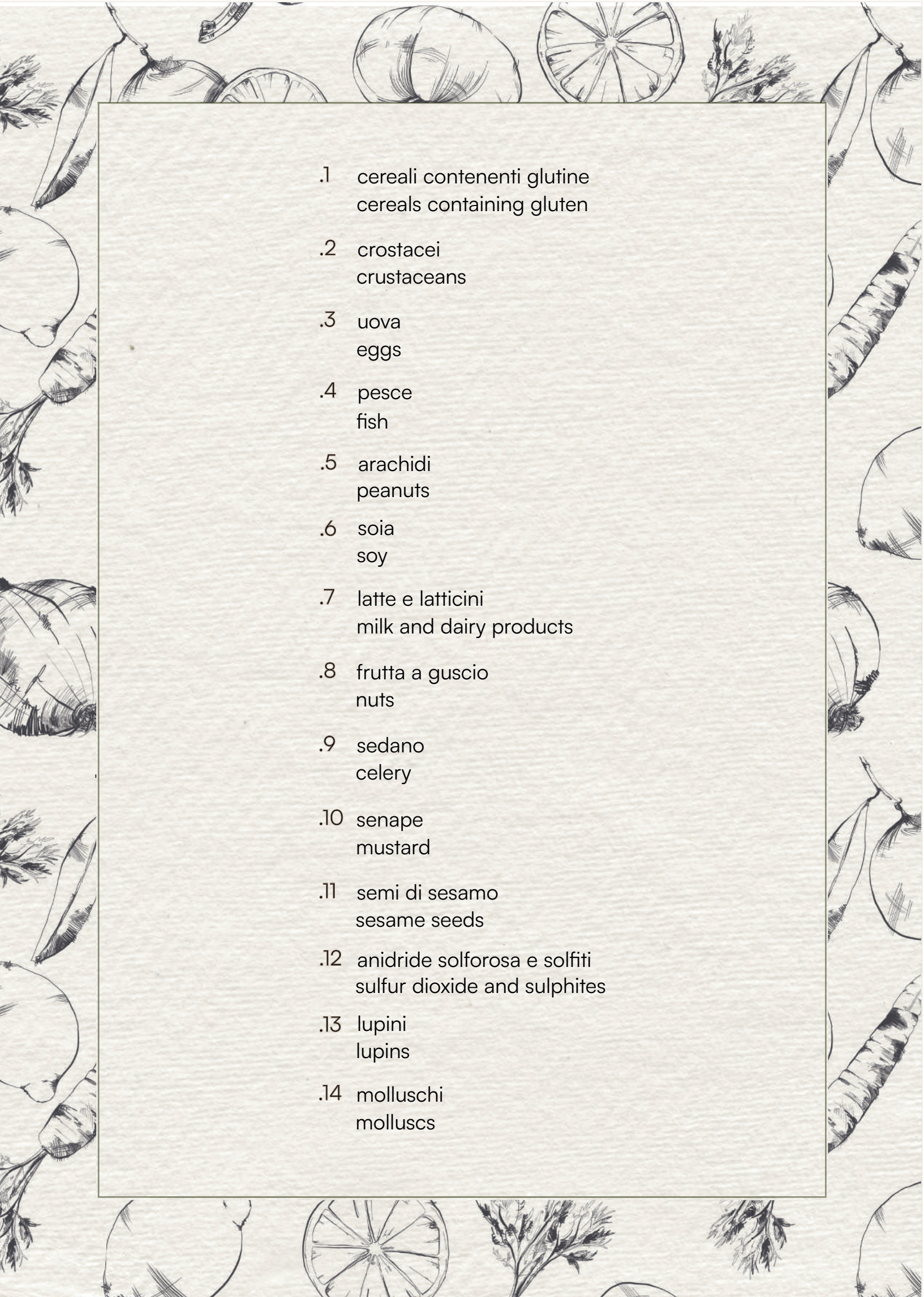
Dolci desserts

- 01 7
Tortino al cioccolato con
cuore caldo*
. Chocolate soufflé*
(1,3,7)(2,4,5,6,8,9,10,11,12,13,14)
- 02 7
Tiramisù*
(1,3,6,7,8,10)
- 03 7
Tagliata di frutta fresca
. Fresh fruit platter



ALLERGENS ALLE RGENI

ARCIMBOLDI
HOTEL

- 
- .1 cereali contenenti glutine
cereals containing gluten
 - .2 crostacei
crustaceans
 - .3 uova
eggs
 - .4 pesce
fish
 - .5 arachidi
peanuts
 - .6 soia
soy
 - .7 latte e latticini
milk and dairy products
 - .8 frutta a guscio
nuts
 - .9 sedano
celery
 - .10 senape
mustard
 - .11 semi di sesamo
sesame seeds
 - .12 anidride solforosa e solfiti
sulfur dioxide and sulphites
 - .13 lupini
lupins
 - .14 molluschi
molluscs