LA SFERELUNGA
RISTORANTE

November 2025

by the glass

Santo Stefano Prosecco di Valdobbiadene - Ruggeri	*€ 7,00*
'61 Satén Brut Franciacorta - Berlucchi	*€ 10,00*
Champagne Blanc De Noirs - Guy De Forez	*€ 13,00*

Chef Stefano Radici Proposes

5-course menus "drinks excluded" (+ 4 wines included €32,00)	€ 80,00
7-course menus "drinks excluded" (+ 5 wines included €42,00)	€ 100,00

Stefano' s menus for a minimum of 2 people and for the entire table

the truffle

Fassona tartare with hazelnuts and white truffle 4 g	*€ 38,00*
Tagliolini with white truffle 4 g	*€ 34,00*
Fried eggs and white truffle 4 g	*€ 38.00*
White truffle from Alba Piedmont with g	*€ 6,00*

Cover and service	€ 5,00

.....starters

Oyster Marrennes Oleron Fin de Claires Vertes n°3 *each* *€ 5,00*

molluscs

Stefano' s row fish tasting *€ 30.00*

molluscs, shellfishs and fish

Zollino dwarf pea with herb-flavored prawns *€ 26,00*

Shellfish and celery

Scallop au gratin on mantuan pumpkin cream *€ 26,00*

gluten, molluscs and celery

Roasted octopus with potatoes and chestnuts *€ 26,00*

molluscs

Seafood salad with artichoke salad *€ 28,00*

molluscs, shellfish and fish

Veal fillet with tuna sauce *€ 21,00*

eggs and fish

In case of allergies or intolerances, please bring them to our attention

..... first courses

Spaghetti with bottarga on red tuna carpaccio *€ 26,00*

celery, fish and gluten

Paccheri with shellfish and its reduced bisque *€ 23.00*

shellfish and gluten

Black squid risotto with curry-braised lobster *€ 26,00*

shellfish, celery, molluscs and dairy (min 2 porz.)

Black tagliolini with julienned calamari and tomato concassè *€ 23,00*

dairy, molluscs and gluten

Plin ravioli with mountain butter *€ 21,00*

gluten, dairy, celery and eggs

Troccoli with cheese, pepper and clams *€ 21,00*

gluten, dairy, celery and molluscs

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.... main courses

Roasted turbot fillet with Jerusalem artichoke puree and chips *€ 28,00*

celery, peanuts, fish and dairy

Gratinated umbrine with pistachios and thyme-stewed salad *€ 28,00*

fish, peanuts and gluten

Honey-glazed smoked salmon on a cream of Verona celery *€ 28.00*

fish and celery

Stintino-style lobster cocotte in a bread crust *€ 32,00*

shellfish and gluten

Codfish tasting *€ 28,00*

fish, gluten and peanuts

Rack of lamb in a herb crust *€ 26,00*

gluten

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Baked or salt-baked fish - min 2 pz hg *€ 8,00*

fish

Fried seafood with crunchy vegetables *€ 32.00*

peanuts, shellfish, molluscs, fish, and gluten

* Ask for availability

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