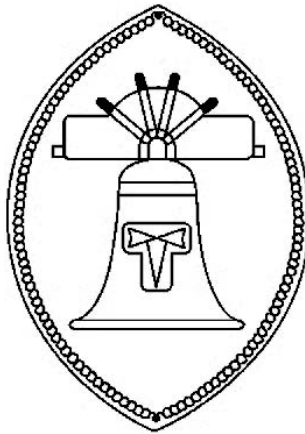
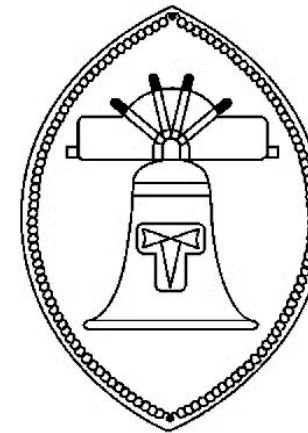

LA SMARRITA

Lo Studio di Cavour



THE APERITIF



LA SMARRITA

Lo Studio di Cavour

THE APERITIF

Oysters, acidulated shallot and butter flavored with mint for each € 3,50



Raw red prawns from Mazara del Vallo for each € 2,00

North Sea Scampi for each € 4,00

Cold cuts from sausage factory “Macellai Artigianali Piemontesi” € 15,00

Iberian raw ham Bellota d.o.o Guijuelo
cut by knife € 15,00
(portion 50 gr.)



LA SMARRITA

Lo Studio di Cavour

Ritrovarsi € 7,00
(Vermouth bianco dry Carlo Alberto, Cardamom spray, Campari bitter, Moscato d’Asti)

Like a spritz... tribute to Daniel Facen € 6,00
(Grape juice, Chardonnay Thou Blanc Bava foam and sphere of Campari)

Prosecco Doc Treviso extra dry Alnè La Tordera € 5,00
(Glera 95%, Chardonnay 5%)

Champagne Cuvée Reservée Grand Cru Brut Maurice Vesselle € 8,00
(Pinot Noir 80%, Chardonnay 20%)

Analcoholic Cocktail € 5,00
(centrifuged fruit and vegetables in season)

