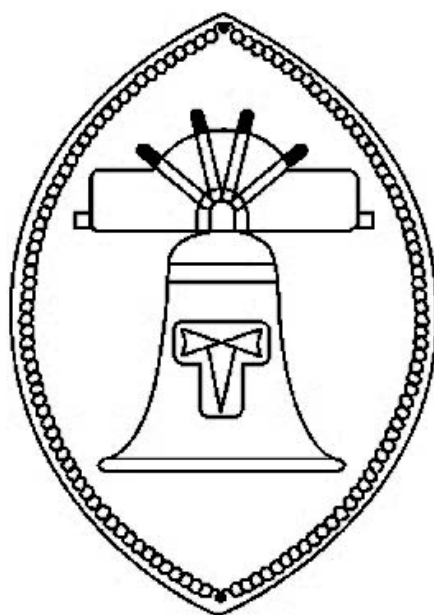


LA SMARRITA

Lo Studio di Cavour

THE APERITIF



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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

Tyme and Lime marinated swordfish carpaccio (120 gr.) € 12,00

Our selection of cold cuts:

Iberian raw ham, culatello, dried sausage and raw Tuscan ham € 15,00

Iberian raw ham Bellota d.o.o Guijuelo

cut by knife (portion 50 gr.) € 15,00



LA SMARRITA

Lo Studio di Cavour

Ritrovarsi (Vermouth bianco dry Carlo Alberto, Cardamom spray, Campari bitter, Moscato d' Asti)	€ 7,00
Like a spritz... tribute to Daniel Facen (Grape juice, Chardonnay Thou Blanc Bava foam and sphere of Campari)	€ 6,00
Prosecco Doc Treviso extra dry Alnè La Tordera (Glera 95%, Chardonnay 5%)	€ 5,00
Champagne Cuvée Reservée Grand Cru Brut Maurice Vesselle (Pinot Noir 80%, Chardonnay 20%)	€ 8,00
Analcoholic Cocktail (centrifuged fruit and vegetables in season)	€ 5,00

