

VERTIGO

# FOOD MENU



# LUNCH & DINNER MENU

12h-14h30 / 18h-22h30

## STARTER



### Tomato Ceviche

*Tomatoes marinated in citrus, coriander and red pepper paste*

9€

### Vitello Tonnato

*Slow cooked veal fillet with a tuna mayonnaise*

18€



### Fire and Ice

*Stracciatella & N'duja Calabrian Sausage*

16€



### Burrata

*Creamy burrata and cherry tomatoes*

14€

*Extra anchovies +3,5€*



Vegetarian



Vegan

Kindly let the staff know if you have any allergies or dietary restrictions.

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## MAIN COURSE

### *La bolognese n'existe pas*

*Pasta fresca with a Black Angus Ragù and a  
pork twist*

30€/200gr

40€/300gr

### Teriyaki Salmon

*Slow cooked salmon fillet served with rice and  
pak choi*

24€

### Miso Eggplant

*Oven roasted miso roasted aubergine*

16€

### Black Angus beef fillet

*Slow cooked Black Angus beef fillet served with  
Eryngii mushroom and purée*

30€

### Scamorza Toast

*Scamorza & Eryngii mushrooms served over  
signature Bread from Fine Bakery*

15€



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## DESSERT

### Venetian sabayon

Sprinkled with almond crunch and *strawberries*  
7€

### Carlo'iginal

*Basil pannacotta & raspberry coulis*  
7€

 **Passion fruit sgroppino & Penja pepper**  
*Partly dessert, partly cocktail. Tasteful.*  
8€

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