



DAL — 1986

## PINK BENNY

### APPETIZERS

Trentino style cured beef tartare with caponata (1-5-7)	<b>12€</b>
Bruschetta with burrata, confit tomatoes and capocollo (1-7)	<b>10€</b>
Mixed seafood appetiser (min. order 2 people) (1-2-4-9-14)	<b>16€</b>
Smoked tuna carpaccio with salad and onion (4)	<b>13€</b>
Stuffed mussels (3-7-9)	<b>12€</b>
Warm cuttlefish salad cooked at low temperature on a carrot and potatoes cream (8-14)	<b>15€</b>

### FIRST COURSES

Ravioli with meat ragù (1-3-7-9)	<b>13€</b>
Mandilli pasta with pesto, potatoes and green beans (1-7-8)	<b>13€</b>
Spaghetti alla Carbonara (1-3-7)	<b>13€</b>
Spaghetti with mussels (1-9-14)	<b>14€</b>
Medallions filled with meagre fish and ricotta served with a tomato and olive sauce (1-4-9)	<b>14€</b>
Trenette with crab and shrimps (1-2-9)	<b>14€</b>

### MAIN COURSES

Roast beef with crispy seasonal vegetables (9)	<b>16€</b>
Creola-Style beef with mashed potatoes (9)	<b>16€</b>
Oven-Roasted Marinated Spring Chicken with Rum, Mustard, and Ginger with a Side Dish	<b>18€</b>
Mixed fried seafood with squid, shrimps and vegetables (1-2-5-14)	<b>16€</b>
Diced swordfish stew with potatoes	<b>16€</b>
Venetian style cod with potatoes (4-7-8)	<b>16€</b>

### DESSERT

Tiramisù classico.	<b>5€</b>
Chocolate truffle	<b>6€</b>
White chocolate and caffè truffle	<b>6€</b>
Chocolate soufflé	<b>6€</b>
Shortcrust pastry with chantilly and syrupy strawberry	<b>6€</b>
Panna cotta	<b>5€</b>
Cheesecake (Caramelized pineapple, tomato jam, berries, strawberries, salted caramel)	<b>6€</b>
Cantucci e vin santo	<b>6€</b>

