

Welcome to Dersett

Our menu takes you on a journey through flavours, regions, ingredients and recipes. Choose the ones that "look like you"... choose your "Comfort Food".

To each his comfort

ARTICHOKES AND GRANA CHEESE

3 small crispy tarts, poached artichokes, Jerusalem artichoke, Grana Padano cheese in 2 different textures.

12€

PORK NECK PIACENZA SALAMI, GOAT CHEESE AND VINEGAR VEGETABLES

Pork neck Piacenza Salami (DOP, 12 months old), "Calcagno" goat cheese from Sicily and vinegar vegetables.

15€

CACIO & PEPE

6 croquettes with Cacio cheese and pepper.

9€

BRANDACUJUN STOCKFISH

Creamed genoese stockfish with tapenade of taggiasca olives (old ligurian recipe)

13€

MUNDEGHILI

Traditional milanese meatballs browned with butter, sorrel, parsley and friggittelli peppers cream

13€

VARZI PORK SAUSAGE

Varzi pork sausage "La Scaletta", pumpkin with horseradish and sweet fennels

13€

STEAK TARTARE

Hand-cut Piedmont beef with egg emulsion, Langa hazelnuts & black-truffle mousse

15€

ROASTED OCTOPUS

Roasted octopus, warm chickpea humus from Cireale and chili pepper

15€

FRIED EGGS

2 chicken eggs cooked at 63° in Japanese-style on a citrus creamy potatoes, and cooked in a frying pan shrimps

13€

VENETIAN BEAN SOUP

Venetian red bean soup from Lucca, red-chicory lightly cooked with vinegar, lard, olive oil and pepper

13€

MANTUAN PUMPKIN

Square-cut spaghetti with pumpkin and rosemary pesto, crispy bacon and slightly spicy gorgonzola little fondue

14€

RICE "CREAM, HAM AND PEAS"

Carnaroli rice produced by Cascina Battivacco farm, creamed with wild Roveja peas, crispy ham and sour cream.

15€

PASTA WITH TURNIP TOPS

Paccheri pasta from Gragnano stuffed with cooked in a frying pan turnip tops and broccoli, backed cherry tomatoes emulsion, goat cheese

14€

VEAL WITH TUNA SAUCE

Lightly roasted veal cube cooked at low temperature, Salina capers and anchovies emulsion, tuna sauce and crispy potato wafer

19€

LAMB WITH MYRTLE

Boneless shoulder of lamb marinated with myrtle, mashed potatoes and fried little broccolis

18€

VENETIAN-STYLE SALTED CODFISH

Crusted salted codfish, Storo polenta squares, sauce of datterini tomatoes with lemony onions and laurel

16€

BRAISED BEEF WITH POLENTA

Braised beef cheek cooked with Sangiovese wine, toasted polenta

18€

BBQ

Pork spare ribs cooked at low temperature, coated in artisanal BBQ sauce, ratte potatoes with horseradish and green cabbage salad

18€

DON'T LET THE FARMER KNOW... (...HOW GOOD CHEESE AND PEARS TASTE: typical italian saying)

Natural gorgonzola cheese produced by Angelo Croce, pear compote and walnut bread

12€

Dersett's Desserts

To find out what we've prepared for today... just ask !

Cover charge: free

Should any raw ingredients not be immediately available, some products could be frozen, deep-frozen or be treated by blast chilling to meet health standards.

List of allergens available.