



# LA PIRATERA

ISOLA MADRE

MENU

- V** Vegan
- C** Celiac [gluten-free]
- L** Lactose-free

**INFORMATION NOTE ON ALLERGENS:** Customers are asked to inform our service personnel before ordering if they need to consume foodstuffs free from certain allergenic substances. Crosscontamination cannot be ruled out during preparation in the kitchen. Our dishes may therefore contain the following allergenic substances pursuant to Reg. UE 1169/11 (consult the specific documentation, which will be provided on requested by the service personnel).

(\*) The dishes are prepared using raw materials frozen or deep frozen at source.

(\*\*) Certain fresh products of animal origin, as well as fishery products processed raw, are subjected to flash freezing ensure quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.





FREE WI FI



## APPETIZERS

Buffalo mozzarella <i>oxheart tomato and Cantabrian anchovies</i>	14€
Carrot flan with cardamom <b>V C</b> <i>crispy celery, toasted pine nuts and pickled red onions</i>	12€
Lobster Catalan with vegetables <b>C L</b>	20€
Tartare of Piedmont beef	18€
Tuscan bread and tomato soup <b>V</b> <i>with shredded buffalo mozzarella and fresh basil leaves</i>	12€
Steamed Mediterranean octopus * <b>C L</b> <i>with sauteed escarole and pistachios</i>	16€

## FIRST COURSE

Eggplant parmigiana <b>V</b>	14€
Ravioli with ricotta cheese <b>V</b> <i>spinach, lemon peel and a cherry tomato confit</i>	16€
Rigatoni with bisque, scorpion fish and rosemary <b>L</b>	16€
Ravioli with lamb and thyme filling and crispy artichokes *	16€
Spaghetti alla carbonara	14€
Fagottino di crespella <b>V</b> <i>with zucchini, peas and baby spinach</i>	12€



## SECOND COURSE

Cotoletta milanese <i>with oxheart tomato tartare and fior di latte mozzarella</i>	18€
Slow-cooked pork belly ** L <i>glazed with dark beer, with smoked eggplant, roasted tomato and oven potatoes</i>	16€
Tataki of Piedmont beef ** C <i>marinated in sesame oil and rice vinegar, garnished with anchovy sauce and caper blossoms</i>	20€
Filet of Mediterranean fish ** C L <i>braised in 'acqua pazza', with wild herbs, wild fennel, and saffron potatoes</i>	20€
Perch filets pan-fried in butter and sage <i>with rice in a cheese sauce</i>	22€
Tartare of eggplant and smoked scamorza cheese V <i>with a confit of cherry and oxheart tomatoes scented with orange and basil leaves</i>	12€

## DESSERTS

Tiramisù	6€
Creamy chocolate cake <i>with a cookie crumble and espresso gelée</i>	6€
Raspberry curd and baked meringue	6€



## ITALIAN BAR

Espresso	2€
Decaf espresso	2€
Ginseng coffee	2€
Espresso with milk foam	2,5€
Iced coffee	5€
Barley coffee	2€
Caffè Americano	3€
Cappuccino	3,5€
Cappuccino lactose-free	3,5€
Hot cocoa	3,5€

## THIRST QUENCHERS

Fruit juice	3,5€
Fresh-squeezed orange juice	6€



## FROM THE CELLAR

*From the finest Italian wineries, a world of inimitable flavors and fragrances ...*

### WHITE

Villa Margon Trentino Chardonnay <i>Tenute Lunelli</i>	48€
Pietragrande Trentino DOC <i>Tenute Lunelli</i>	22€
Vermentino <i>Bolgheri</i>	31€
Roero Arneis <i>Prunotto</i>	20€

### SPARKLING

Perlè millesimato <i>Ferrari</i>	58€
Perlè Rosè <i>Ferrari</i>	77€
Ferrari Maximum blanc de blanc <i>Ferrari</i>	45€
Moscato d'Asti <i>Prunotto</i>	21€
CREDE prosecco superiore DOCG BRUT <i>Bisol</i>	30€
BISOL Superiore di Cartizze DOCG DRY <i>Bisol</i>	45€



## RED

Carapace Montefalco Sagrantino <i>Tenute Lunelli</i>	48€
Ziggurat Montefalco Rosso DOC <i>Tenute Lunelli</i>	30€
Teuto Toscana IGP <i>Tenute Lunelli</i>	33€
Tignanello Toscana IGT <i>Antinori</i>	108€
Pian Delle Vigne Brunello di Montalcino <i>Antinori</i>	69€
Marchese Antinori Chianti Classico DOCG <i>Antinori</i>	66€
Il Bruciato Bolgheri DOC <i>Bolgheri</i>	48€
Occhietti Nebbiolo d'Alba <i>Prunotto</i>	36€
Dolcetto d'Alba <i>Prunotto</i>	25€
Mompertone <i>Prunotto</i>	21€

## WINE BY THE GLASS

*ask your server for the day's selection*

*starting at 7€*





## **BEERS**

*A selection of craft beers to be savored at any time of the day.*

### **SPICED BEERS**

La Nora, Spice Beer 6€  
*Birrificio Baladin*

Isaac, Witbier 6€  
*Birrificio Baladin*

Wayan, Saison 6€  
*Birrificio Baladin*

### **PURE MALT**

Leon, Belgian Strong Dark Ale 6€  
*Birrificio Baladin*

### **HOPPED BEERS**

Nazionale, Blonde Ale 6€  
*Birrificio Baladin*



## **APERITIVO**

*Refreshing cocktails for any occasion, to enjoy on the splended terrace overlooking the lake. Served with Taggiasca olives, crostini and a small selection of cheeses and cured meats.*

Aperol Spritz	10€
Hugo Spritz	10€
Negroni	10€
Americano	10€
Helsinki Mule	10€
Gin tonic	10€

## **TASTY ACCOMPANIMENTS**

Fresh vegetables <i>Tasty garden veggies in extra-virgin olive oil</i>	4€
Cured meats <i>A medley of the best Italian charcuterie</i>	6€
Our cheeses <i>A selection of local cheeses</i>	6€







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