



LA PIRATERA

ISOLA MADRE

MENU

- V Vegetarian
- 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



STARTERS

Vitello tonnato L <i>with anchovies and capers</i>	22€
Salad of white and pink trout L <i>with melon, endive, and raspberry vinegar</i>	18€
Traditional marinated trout L <i>char, and smelts with baby vegetables</i>	18€
Parma ham from Valle Vigezzo L <i>with pickled vegetables</i>	18€
Composition of buffalo mozzarella V <i>avocado, and basil cream</i>	16€

FIRST COURSE

Potato gnocchi V <i>with toma cheese, crunchy hazelnuts, and fresh oregano</i>	16€
Spaghetti with lake fish ragù L <i>infused with marjoram</i>	17€
Creamy risotto <i>with lake perch</i>	17€
Spaghetti alla carbonara L	17€
Penne sautéed with cherry tomato confit V <i>basil, and cream of buffalo mozzarella</i>	17€



SECOND COURSE

Filet of perch with a sesame crust ** L <i>with mixed greens, radishes, and saffron glaze</i>	22€
Amberjack garnished with fennel cream ** L <i>fresh baby spinach, and Taggiasca olives</i>	20€
Duck confit L <i>with a honey thyme sauce and sautéed potatoes</i>	22€
Warm eggplant millefeuille V <i>with mild goat cheese and fresh oxheart tomato cream</i>	18€
Sliced Piedmontese beef L <i>with sautéed potatoes and seasonal vegetables</i>	22€

DESSERTS

Traditional Piedmontese bonet V	9€
Tiramisù V	9€
Orange semifreddo with caramel V	9€
Vanilla gelato with mixed berries V	9€
Bread and service charge	3€



SOFT DRINKS

Mineral water 75cl	3€
Coca cola	3,50€
Sprite	3,50€
Lemonsoda	3,50€
Tonica	3,50€
Fanta	3,50€
Coca zero	3,50€
Fruit juice	5€

BEERS

Lager	7€
Pilsener	7€
Weissbier	9€
Dark lager	9€



FROM THE CELLAR

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

WHITE

Villa Margon Trentino Chardonnay 61€
Tenute Lunelli

Pietragrande Trentino DOC 26€
Tenute Lunelli

Vermentino 37€
Bolgheri

Roero Arneis 24€
Prunotto

SPARKLING

Perlè millesimato 69€
Ferrari

Perlè Rosè 91€
Ferrari

Ferrari Maximum blanc de blanc 58€
Ferrari

Moscato d'Asti 28€
Prunotto

CREDE prosecco superiore DOCG BRUT 30€
Bisol



RED

Carapace Montefalco Sagrantino <i>Tenute Lunelli</i>	61€
Zigurat Montefalco Rosso DOC <i>Tenute Lunelli</i>	35€
Teuto Toscana IGP <i>Tenute Lunelli</i>	40€
Tignanello Toscana IGT <i>Antinori</i>	129€
Pian Delle Vigne Brunello di Montalcino <i>Antinori</i>	80€
Marchese Antinori Chianti Classico DOCG <i>Antinori</i>	77€
Il Bruciato Bolgheri DOC <i>Bolgheri</i>	56€
Occhietti Nebbiolo d'Alba <i>Prunotto</i>	42€
Dolcetto d'Alba <i>Prunotto</i>	30€
Mompertone <i>Prunotto</i>	26€

WINE BY THE GLASS

ask your server for the day's selection

starting at 9€



APERITIVO

Refreshing cocktails for any occasion, to enjoy on the splendid terrace, served with Taggiasca olives, crostini, and a small selection of cheeses and/or cured meats.

Aperol Spritz	13€
Hugo Spritz	13€
Negroni	13€
Americano	13€
Moscow Mule	13€
Gin Tonic	13€

TASTY ACCOMPANIMENTS

Fresh from the garden <i>Tasty vegetables in extra-virgin olive oil</i>	8€
Cured meats <i>A medley of the best Italian charcuterie</i>	10€
Our cheeses <i>A selection of local cheeses</i>	8€



COFFEE

Espresso	2,50€
Decaf espresso	3€
Ginseng coffee	3€
Espresso with milk foam	2€
Iced coffee	6€
Barley coffee	3€
Caffè americano	3€
Cappuccino	4€
Hot cocoa	4€





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