



EXÉ BARBEQUE

MENU

chef Paolo Balboni



ALL THE DISHES IN THIS MENU
ARE MADE ON OUR CHARCOAL GRILLS

FROM THE LAND

LINGUA BRISKET

marinated tongue smoked and cooked at the barbecue.

Lacquered with nocino and served with green sauce

20 €

BREAD AND SAUSAGE

brioche bread with Massimo Zivieri sausage and mascarpone,
grilled endive barbecue sauce with Balsamic Vinegar of Modena

25 €



VEGETABLES

roundup of fresh seasonal vegetables cooked over high heat

10 €

FROM THE SEA

OUR PACCHERI ON THE GRILL

cheese, pepper, mussels, lemon

28 €



LOBSTER "ALLA CATALANA"

barbecued lobster, bisque, seasonal salad, tomato extract and tropea onion, tzatsiki sauce

60 €



CLASSICS

OUR MATURING CELL

visit our Dry Ager for the best meat cuts of our research and selection

FILLETS

green pepper

35 €



to Balsamic Vinegar of Modena

35 €

"alla Rossini"

40 €

CHATEAUBRIAND - 500 GR

fillet cooked with butter "to the maître d'hotel", carousel of grilled seasonal vegetables,

baked Montese potatoes, tartar sauce and bernesei sauce

90 €




PLATE OF THE BUTCHER

- recommended for four people -

whole free-range chicken, Chianina on the gallows, black pork pluma, arrostitini, sausage,
served with assorted seasonal vegetables, potatoes and mushrooms roasted on the Ofyr

150 €

ALLERGEN LIST

	GLUTEN		SESAME
	MILK		SOY
	EGGS		LUPINES
	FISH		DRIED FRUITS
	SHELLFISH		SHELL FRUITS
	MOLLUSKS		MUSTARD
	CELERY		SULPHOR DIOXIDE AND SULPHITES

Some of our ingredients can be chilled products or subjected to fast temperature blast chilling, to guarantee the quality and the security of all the materials, as described in the procedures of the Manual of Food Safety Management System HACCP in accordance with the EC Reg. 852/04 and EC Reg. 853/04.

For the safety and the health of the consumer, raw or almost raw fishing products are subjected to fast temperature blast chilling due to sanitary purposes, in accordance with the EC Reg. 853/04.