

Q **QUID**
CHEF MIRKO QUARTO
PICCOLA TRATTORIA MURGIANA

MENU



TASTING MENU

TASTING OF THE CHEF'S LUCANIAN AND MURGIAN STARTERS

FIRST OR SECOND COURSE

DESSERT

€35

excluding service charge and drinks

THE CHEF'S WELCOME AMUSE-BOUCHE

STARTER

FIRST COURSE

SECOND COURSE

DESSERT

€45

excluding service charge and drinks

Tasting menus are for the entire table and cannot be shared



TASTING MENU

CHEF'S TASTING MENU

CHEF'S WELCOME AMUSE-BOUCHE

COD IN THREE TEXTURES

BRAISED VEAL CHEEK

with American sweet potato with rosemary

ACQUERELLO RICE

with three Pomod'Oro tomatoes

TUNA with beef reduction, anchovy
emulsion, caper leaf

LA MIA TERRA

€55

excluding service charge and drinks

WINE TASTING

(optional)

€30

Tasting menus are for the entire table and cannot be shared



APPETIZERS AND SOUPS

TASTING OF TRADITIONAL PRODUCTS FROM BASILICATA AND THE MURCIA REGION <i>per person 6 main courses (Min. 2 people)</i>	€15 p.p.
BROAD BEANS AND CHICORY <i>Puree of dried broad beans, sautéed wild chicory, green apple granita</i>	€15
CIALLEDDA AND RED PRAWNS (1,2,9) <i>Stale bread, red prawns, celery, cucumber, red onion, tomato, oregano, lemon</i>	€17
COD IN THREE TEXTURES (1,3,4,7) <i>Cod in panko breadcrumbs, parmantier with peppers, carpaccio of cod heart, brioche with cod purée</i>	€18
BRAISED BEEF (9) <i>Slow-cooked veal cheek, sweet potato, rosemary</i>	€16
BEEF TARTARE (3,8) <i>Podolica beef tartare, hazelnut, baby spinach</i>	€17
OCTOPUS AND POTATOES (3,4,14) <i>Cuban-style octopus, smoked potato mousse, purple potato powder, mixed sprouts</i>	€17

Cover charge € 3
Rooftop cover charge € 4



FIRST COURSES

<i>MEZZAMANICHE</i> pasta cooked in Crusco extract, Mint, Lime, Pine nuts (1,8)	€17
<i>TAGLIOLINI</i> pasta with Smoked Butter, Truffle, Scampi (1,2,7)	€20
<i>CAVATELLINI</i> pasta with Chickpeas, Mussels, Borage (1,6,14)	€16
<i>ZITONI</i> pasta with Sunday Ragù, Pallone cheese Fondue, Basil Pesto (1,7)	€19
<i>ACQUERELLO RICE</i> with three Pomod'Oro Tomatoes (7,9) (Min. 2 people)	€22 p.p.

Cover charge € 3
Rooftop cover charge € 4



SECOND COURSES

<i>BEEF FILLET</i> with its own reduction, and pink pepper sauce	€21
<i>PIGNATA</i> (9) <i>Lamb, sausage, potatoes</i>	€22
<i>PORK SHANK</i> with roast Potatoes	€18
<i>TUNA</i> with Beef reduction, Anchovy emulsion, Capers leaf (4,6,9)	€19
<i>TURBOT "ALLA MUGNAIA"</i> (4,7) with Black Lime sauce, Country-style Vegetables	€19

Cover charge € 3
Rooftop cover charge € 4



DESSERTS

LA MIA TERRA (1,3,7,8) Creamy hazelnut, Almond and Cocoa crumble, Pistachio sponge, Raspberry ice cream	€10
TROPICAL PANNA COTTA (7) Vanilla panna cotta, tropical fruit gel	€8
RICOTTA CROSTATA (1,3,7) Shortcrust pastry, sheep's Milk Ricotta, Vincotto, Candied fruit	€9
FOREST FRUITS (1,3,7) Mushroom sponge, whipped custard, raspberry ice cream, crispy raspberry	€9
CHEESE TASTING (7)	€6
MURGIAN DESSERTS (1,3,7,8,12)	€6

Cover charge € 3
Rooftop cover charge € 4



Allergens are listed in accordance with Annex II of EU Regulation 1169/11

1. GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYA
7. MILK
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULPHUR DIOXIDE
13. LUPIN BEANS
14. MOLLUSCS

For any other allergies and/or intolerances not listed here,
please inform the dining room staff