

KELINA Restaurant

Our menu that we offer follow the seasonality of the products. Innovation and tradition are intertwined in the composition of the dishes.

STARTERS

Vitello 🍷

Veal tongue carpaccio, French toast, Jerusalem artichoke and Bérnaise sauce
20

Cervo 🍷

Venison marinated with mountain herbs, blackberry sauce, wine-lacquered
parsnips
23

Crème Brulée

Crème Brulée with potatoes, grilled onions and cardoncelli mushrooms
19

SOUPS

Cipolla

Onion soup, “Graukäse Chi Prà” cheese and Aceto Balsamico Tradizionale di
Modena
16

Mazzancolle

Cream of potatoes, shrimp tails and saffron
18

ENTREMENTS

Maccheroncini

Maccheroncini, royale of roe deer and blueberries

25

Gambero rosso

Risotto with red prawns, tomato, Apulian burrata and lime

25

Tortelli

Tortelli made with burnt wheat flour, stuffed with polenta al Puzzone and creamed with mushrooms

23

MAINS

Controfiletto

Suckling cow sirloin, hay-smoked shallot sauce, buttered carrots

38

Salmerino

Char fish, chard and pine nut-raisin sauce

35

Capriolo

Saddle of venison, honey mushrooms and cocoa beans

40

Maialino da latte

Suckling pig belly, toasted garlic and fennel sauce, ratte potatoes

35