

SEGRETO

— ITALIAN RESTAURANT & BAR —

STARTER CLASSICO

VITELLO TONNATO ALLA PIEMONTESE
POACHED VEAL WITH TUNA-MAYO SAUCE AND CAPERS 🌿🥚🥛

FRITTO DI CALAMARI E GAMBERI
FRIED SQUID AND PRAWNS, SALSA VERDE 🍷

CARPACCIO DI MANZO , FUNGHI E RUCOLA
BEEF CARPACCIO, ROCKET, MUSHROOM, PARMESAN 🌿🥚🍷

MOZZARELLA DI BUFALA ALLA CAPRESE
BUFFALO MOZZARELLA, BEEF TOMATO, BASIL PEARLS 🌿🥚

SALMONE MARINATO CON UOVO MIMOSA
MARINATED SALMON WITH HARDBOILED EGG 🌿🥚🥛🍷

PASTA AND SOUP CLASSICO

MINISTRONE ALLA MILANESE
MIXED VEGETABLE SOUP, RISONI PASTA, SAFFRON OIL 🍷🍃

TAGLIATELLE ALLA BOLOGNESE
HAND CRAFTED TAGLIATELLE WITH BEEF RAGOUT 🍷

SPAGHETTI ALLA CARBONARA **
SPAGHETTI, VEAL BACON, EGG YOLK, PECORINO AND BLACK PEPPER

GNOCCHI DI PATATE ALLA SORRENTINA
POTATO GNOCCHI, FRESH DATTERINO AND MOZZARELLA 🥚🍷

RISOTTO AI FUNGHI PORCINI
CARNAROLI RISOTTO WITH PORCINI MUSHROOM 🌿🥚

MAIN COURSES CLASSICO

TAGLIATA DI MANZO, RUCOLA E GRANA
BEEF STRIPLOIN, ROCKET, WALNUT AND PARMESAN 🌿🍷

BRANZINO CON CAPONATINA
SEABASS FILLET WITH VEGETABLE CAPONATA 🌿🥚🍷

POLLO ALLA DIAVOLA
GRILLED CORN FED CHICKEN, ROSEMARY AND DIAVOLA SAUCE 🌿🥚

LASAGNE ALLA BOLOGNESE
LASAGNA PASTA LAYERED WITH BOLOGNESE AND BÉCHAMEL SAUCE 🍷

SIDE DISHES

PATATE NOVELLE ARROSTO 🌿🥚
ROSEMARY ROASTED POTATOES

INSALATA MISTA 🌿🥚🍷
MIX SALAD

STARTER MODERNO

72 SOTTILE DI POLPO, PATATE DOLCI, CRUMBLE DI OLIVE
OCTOPUS CARPACCIO, SWEET POTATO AND OLIVES CRUMBLE 🌿

62 BURRATA CON POMODORI MISTI
BURRATA, HEIRLOOM TOMATO, BALSAMIC AND OLIVES 🌿🥚

78 INDIVIA BELGA, PERE E GORGONZOLA
ENDIVE SALAD WITH PEAR, GORGONZOLA AND SHALLOT DRESSING 🌿🥚🍷

75 BATTUTO DI MANZO, MAIONESE DI NOCCIOLE, TUORLO CROCCANTE
BEEF TARTARE WITH HAZELNUT MAYO, CRISPY EGG YOLK 🥚🍷

68 LISTARELLE DI SEPPIA, AVOCADO E MELA VERDE
CUTTLEFISH STRINGS WITH AVOCADO AND GREEN APPLE 🌿🥚🍷

PASTA AND SOUP MODERNO

48 BURRIDA LIGURE CON PORCINI E DATTERINO
LIGURIA SEAFOOD SOUP, PORCINI AND DATTERINO 🌿🥚🍷🍃

68 PAPPARDELLE, DOLCELATTE E SPINACI
BEETROOT PAPPARDELLE, GORGONZOLA SAUCE AND BABY SPINACH 🥚🍷

75 FUSILLI CON FUNGHI E SUGO DI VITELLO
FUSILLI PASTA WITH WILD MUSHROOM AND VEAL JUS 🌿

62 MEZZELUNE DI BACCALA, GUAZZETTO DI VONGOLE
COD STUFFED MEZZELUNE WITH CLAMS’ SAUCE 🥚🍷

82 RISOTTO AL LIMONE, CAPPERI E GAMBERI
LEMON RISOTTO WITH SHRIMPS AND CAPERS 🌿🍷

(**) WE CAN PREPARE YOUR FAVORITE SAUCE WITH GLUTEN FREE PASTA

MAIN COURSES MODERNO

160 COSTA DI MANZO BRASATA, INDIVIA ALL`ACETO
BRAISED SHORT RIBS WITH BAKED RED ENDIVE 🌿

148 SCAMONE DI AGNELLO, PUREA DI CAROTE, ARANCIO
LAMB RUMP, ANISEED-CARROT PUREE, CARAMELIZED ORANGE ZEST 🌿

135 PLATESSA AL BURRO NOCCIOLA, CREMA DI PATATE
PLAICE FILLET WITH BROWN BUTTER, SMOKED POTATO CREAM 🌿🥚

68 SALMONE AL MIELE, SPINACI ED AMARETTO
HONEY GLAZED SALMON, WILTED SPINACH, AMARETTO CRUMBLE 🍷🥚🌿

28 VERDURE GRIGLIATE
MIX GRILL VEGETABLES 🌿🥚🍷🍃

25 PURE’ DI PATATE
MASHED POTATOES 🌿🥚

CHEF’S SPECIALTY

NOT INCLUDED IN HALF BOARD PACKAGE

FILETTO DI MANZO ALLA ROSSINI 230
PAN SEARED BEEF TENDERLOIN, FOIE GRAS, BLACK TRUFFLE, VEAL JUS 🌿

ASTICE ALLA GRIGLIA, TAGLIOLINO AL NERO DI SEPIA 360
GRILLED WHOLE CANADIAN LOBSTER WITH BLACK INK TAGLIOLINO 🌿🥚🍷

BISTECCA DI WAGYU, PATATE FONDENTI, SALSA DI PORCINI 275
WAGYU SIRLOIN, POTATO FONDANT, PORCINI MUSHROOM SAUCE 🌿

LA PINSA ROMANA

AMALFITANA 125
TOMATO PIZZUTELLO, BUFALA, LEMON ZEST, BASIL 🍷

CALABRIA 125
TOMATO PIZZUTELLO, MOZZARELLA, BEEF SPIANATA, CHILLI JAM, TROPEA ONION

ITALY IN A GLASS

CAPRI WATER 88
ROBERTO CAVALLI, AMALFI LIMONCELLO,BASIL LEAVES PINEAPPLE JUICE, SECRET CAPRI WATER

SPRITZ 63
APEROL OR CAMPARI, PROSECCO, ORANGE, DASH OF SODA

BELLINI / ROSSINI 63
FRESH WHITE PEACH PURÉE / FRESH STRAWBERRY PURÉE, PROSECCO

RHUBARB 63
HOMEMADE RHUBARB, FRESH STRAWBERRY, TOP-UP WITH PROSECCO

SEGRETO HUGO 63
ELDERFLOWER SYRUP, FRESH MINT LEAVES, WHITE WINE TOP-UP WITH LEMONADE

BRAMBLED 63
BOMBAY SAPPHIRE GIN, CHAMBORD,TONIC WATER, ELDERFLOWER SYRUP

SEGRETO AMORE 63
CAPTAIN MORGAN SPICED RUM, AMARETTO DI SARONNO PINEAPPLE JUICE, HOMEMADE SPICED AGAVE SYRUP

MR. NEGRONI 73
(SECRET INFUSION AND AGED IN – HOUSE) TANQUERY GIN CAMPARI, MARTINI ROSSO

MOCKTAIL OPTIONS AVAILABLE

🍷 ALCOHOL 🥚 NUTS & SEEDS 🌿 GLUTEN FREE 🥚 VEGETARIAN 🥚 DAIRY FREE 🍷 SHELLFISH 🍃 VEGAN 🥚 CONTAINS EGG 🍷 CONTAIN SOY 🍷 CONTAIN FISH 🍷 DIABETIC FRIENDLY DISH
PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING. MANAGEMENT ADVISES THAT FOOD PREPARED HERE MAY CONTAIN OR HAVE COME IN CONTACT WITH NUTS, FISH, EGGS, MILK OR GLUTEN.
THEREFORE, IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF THE STAFF.