

## Tapas

### Chef's fish cakes

Fish cakes with a sweet chilli, lime and coriander salsa

### Carpaccio of scallops and sweet potato crisps

Thinly-sliced scallop marinated, lemon gel with lemon dressing and sweet potato crisps

### Crispy pork belly

With sunflower and pea shoots salad, ponzu dressing

### Wagyu burger sliders\*

Mini burgers house tomato relish with hand cut fries

### Tempura of vegetables

Mixed vegetables tempura, Asian mayonaise

### Beetroot hummus and olives

Hummus of chickpeas and beetroot with house marinated olives, focaccia bread

### Sautéed prawns

With olive oil, chilli and garlic

### Charcuterie board

Wild boar salami, bresola, parma ham, chorizo with bread and pickled vegetables

### Chef's cheese board selection

With house-made chutney and bread

### 6 Clauen oysters with choice of\*

Lemon air | Served with foie gras / Au gratin

### Chilled prawns

With Marie Rose sauce

### Half dungeness crab

With lemon mayonaise

### Bruschetta with choice of:

Piquillo pepper-goats cheese and balsamico 

Shrimp-avocado-yuzu

Roasted tomato and chickpeas 

Parma ham & parmesan

Tuna tartare

Chicken liver parfait

## La Brasserie

### Gli Antipasti

#### Dal Mare

##### **Crispy calamari, courgettes and aubergines**

with Chef's agliata sauce

##### **Chef's crab and avocado mousse**

Dungeness crab, avocado mousse, amaranth microgreens, confit cherry tomatoes

##### **Provencal tuna tartare\* and flying fish caviar**

Sashimi-grade tuna, tomatoes, cucumber and basil with ponzu dressing

##### **Zuppetta of mussels and grilled rosemary focaccia bread**

A classic tomato-based mussel soup

##### **Salmon sorrel par les frères Troisgros\***

Seared salmon pavé on a bed of spinach with a sorrel white wine sauce The dish that started the era of nouvelle cuisine by Troisgros brothers

#### Dalla Terra

##### **Smoked burrata and tomato caprese**

Burrata smoked at the table, black olive dust, tomato and pesto

##### **Chef's foie gras and chicken liver parfait**

Toasted brioche, huckleberry and lime chutney

##### **Foie gras and wild mushroom cappuccino served with brioche**

Aerated soup of foie gras and wild mushrooms

##### **Tarte fine aux wagyu beef\***

Thinly sliced wagyu beef on a flaky pastry base of tomato and arugula salad, goats cheese and basil espuma

##### **Tarte aux vegetarian inspiration della Chef**

## La Pasta Fresca

#### Dalla Terra

##### **Tagliatelle fresche allo zafferano, fiori di zucchine e gorgonzola**

Fresh saffron tagliatelle, gorgonzola cheese and courgettes flowers

##### **Fettuccine fresche alla carbonara con guanciale di cinghiale**

Homeemade fettuccine carbonara style, wild boar pancetta

## Spaghettini alla Campidanese

Spaghetti pasta with a Italian fresh and cured sausages, tomato sauce

## Secondi Piatti con Contorno

#### Dal Mare

##### **Modern cartouche Italian flair**

Sturgeon steamed inside a transparent parcel with clams, rainbow potatoes, artichokes, asparagus, fennel, cherry tomatoes and olives

##### **Calamari a la plancha flavors of montpellier**

Grilled squid, confit cherry tomatoes, aubergine and courgettes, tomato and lemon confit salsa

##### **Seared sea scallops on the black sea**

Lemon and thyme venere risotto, fennel, beetroot and ginger air, zucchini crème

##### **Sichuan spiced local fish du jour**

A bed of steam chard with clams, asparagus and tomatoes with light coconut ragout and coriander oil

#### Dalla Terra

##### **Riso venere con foglioline d'oro 24k, ricotta mustia, asparagi e aria all'arancia**

24k gold leaves on black rice venere risotto with local smoked ricotta cheese, asparagus, and orange air

##### **Poitrine de poulet grillée**

Grilled chicken breast with wild mushroom vialone nano risotto, basil and tomato sauce

##### **Spiced crispy kurobuta pork belly**

Leek and pea mashed potatoes, five spics jus

##### **"Trio de Boeuf" sampling plate\***

2oz wagyu Broadleaf Farms, 2oz Black Angus tenderloin and 2oz filet mignon beef Fulton Farms on pea and mint puree, triple-cooked "pomme pont neuf"

##### **Oak wood and herb-smoked chateaubriand of beef\***

Served with grilled vegetables, garlic and rosemary potatoes

##### **Roasted moulard duck breast**

Pea duo shoots and puree, mustard à l'ancienne croquette, baby vegetables and pinot noir sauce

## Meditare con il Formaggio

### Chef's cheese selection

Selection of local cheeses and honey

## Per Finire in Dolcezza

### Silver dusted wild berry délice

Délice of wild berries and lemon vervain tea, wild berries sorbet

### Trio of tiramisù

Tiramisù selection with Baileys, vanilla and strawberries

### Tarte au citron

Lemon tarte served with a shot of limoncello

### Floral panna

Panna cotta of violet flowers, wild berries, raspberry sorbet

### Chocolate bar twist

Dark chocolate and olive oil bar, Campari jelly temptation

### Chef's selection of trio of crème brûlée

## Menu de Dégustation

by MasterChef Eoghain O'Neill

Our cuisine is designed with essence and beauty. We have prepared several tasting menu options to offer you a variety of exciting flavors.

### 6 COURSE TASTING MENU

#### APPARIEMENT DU VIN OPTIONAL

Wake your senses with the best seasonal produce curated with an element of surprise by Chef O'Neill. We take dietary restrictions and preferences into consideration for a sui generis culinary experience.

### 9 COURSE SURPRISE TASTING MENU

#### APPARIEMENT DU VIN OPTIONAL

## FOR RESERVATIONS:

Please call **541-808-9300** or

email us at **info@restauranto.us**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

AN 18% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.