



# Gipsy

*Chef*

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**Ettore Cuzzone**

*A gipsy journey to discover our cuisine, to find flavors and Italian excellences. Welcome, we were waiting for you to tell you our story.*

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**MENU**

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## **STARTER**

### **Gipsy beef ... 15 ☉☉**

*Raw seasoned beef by our Chef*

### **Smoked vitello tonnato ... 14**

*Sirloin veal, tuna sauce, Pantelleria's capers, Laphroaig 10 y*

### **Egg ... 10 ●**

*Milanese style egg, aubergine cream, stracciatella cheese,  
tomato*

### **Shabu tuna ... 15 ☉**

*Mediterranean Tuna, lime mayo, bread waffle*

### **Anchovies ... 11**

*Marinated anchovies, onion, ricotta cheese, crumble bread*

## **FIRST COURSE**

### **Imperial risotto ... 17 ○**

*Carnaroli rice, pork cheek, tomato, sheep cheese, pepper*

### **Ragù gnocchi ... 16**

*Saffron gnocchi, meat sauce, aubergine, basil*

### **Neapolitan tagliolino ... 16 ☉**

*Tagliolino, tomato, capers, olive, tuna, anchovies sauce*

### **Linguine shrimp and pecorino ... 17**

*Linguine pasta, sheep cheese, pepper, lime, Sicilian shellfish*

### **Clams and peas... 17 ☉**

*Linguine pasta, mediterranean clams, Bio peas, parsley*



## **MAIN COURSE**

### **Fish of the day ... 28**

*based on market availability*

### **Yellowtail amberjack ... 27 ○**

*Amberjack, broccoli, fennel cream, orange pulp, seaweed*

### **Suckling pig... 25 ⊙**

*Iberic suckling pig, pork cheek, seasonal vegetables*

### **Meneghina ... 27**

*Veal milanese, potatoes cream, Avezzano chips*

### **Beef fillet ... 27 ○**

*Beef fillet, zucchini, pistachio*



## **SHARING PLATES**

*Selection of cold cuts and cheeses (min.4 pers) ... 35*

*Raw vegetables (min.4 pers) 25*



**Chef's Fish tasting Menu ... 50**

**Chef's Meat tasting Menu ... 45**

*Pasta and bread are homemade by our Chef*

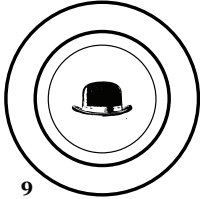
- *Vegetarian*   ⊙ *Lactose free*   ○ *Gluten free*  
Service ... € 3 ~ Prices are in €

We serve food that contain or could contain allergens. Please refer to the allergens list which could be requested to our floor staff

We inform our kind customers that some products could be frozen to origin. All kind of fish served either raw or cooked has been treated as per the law CE1 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3



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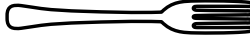


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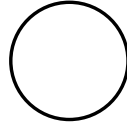
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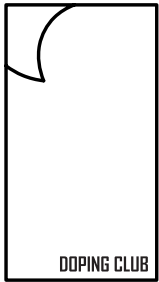
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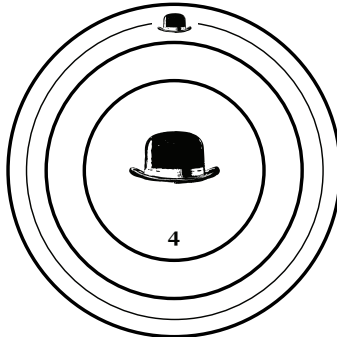
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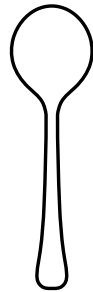
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## THE PERFECT TABLE

1	NAPKIN	9	BREAD PLATE
2	SALAD FORK	10	DESSERT SPOON
3	DINNER FORK	11	CAKE FORK
4	SALAD PLATE	12	FRUIT KNIFE
5	SERVICE PLATE	13	WATER GLASS
6	MEAT KNIFE	14	RED WINE GLASS
7	DISH KNIFE	15	WHITE WINE GLASS
8	SOUP SPOON		