

# TRA DI NOI

*Executive Chef Thomas Brasleret*

*Generous dishes to share, locavore ingredients, the best of Corsican delicacies,  
a perfect atmosphere to go on a discovery of the culinary secrets of the island.*

*Welcome to the Tra di Noi*

## For Sharing

### **Charcuterie Platter, from Anthony Domestici's • 16€**

*Coppa, Lonzu, Salicci, Prizzuttu*

### **Cheese Platter • 16€**

*Variety of our best Corsican cheeses from Pierucci's*

### **Mixed Platter • 18€**

*Variety of AOP Corsican charcuteries and cheeses*

### **Prizzuttu Platter (80gr) • 12€**

*18 months AOP Corsican cured ham from Anthony Domestici's*

## Our Starters

### **The Stone Bass • 16€**

*Local fish Tartar refreshed with olives, lemon and grilled celery*

### **The Zucchini • 12€**

*Zucchini Gaspacho, lemongrass and ginger*

### **The Burratina • 20€**

*Hot and Cold Asparagus with Cervione hazelnut and creamy burratina*

### **The Caesar Salad • 16€**

*Iceberg and Romaine lettuce, crunchy chicken, parmesan, croutons and Caesar vinaigrette*

### **L'Azimunu • 18€**

*Fish soup with our friend Ange-Marie's catch*

*Prices are including taxes and service*

*An allergy sheet for all served dishes is available upon request to a member of staff as per April 17th 2015 decree  
in place since July 1st 2015*

## Our Mains

### **Veal Burger • 22€**

*Brioche bun, veal burger, tapenade, lettuce, ewe cheese, fried onions and fries*

### **The Red Tuna • 40€**

*Locally sourced Red Tuna served pink, half cooked zucchini and basil from our garden*

### **The Lobster • 25€/100gr**

*Lobster grilled with lemon tree branches served with grilled vegetables or tagliatelle and their creamy bisk*

### **The Veal • 36€**

*Veal steack, Pomme macaire with olives, artichokes and thyme reduce stock*

### **The Beef for 2 • 82€**

*Smoked Rib steak, with grilled vegetables and homemade fries*

### **Pasta • 24€**

*Tagliatelle, king prawns, vegetables, creamy Armoricaine sauce*

### **The Green • 22€**

*Creamy risotto with local vegetables and Corsican Tome Cheese*

## Our Desserts

### **The Apricot • 13€**

*Roasted Apricots, creamy rosemary and Olive biscuits*

### **The Strawberry • 14€**

*Strawberry Pavlova with creamy Basil*

### **The Chocolate • 15€**

*Delicate chocolatedome with melted caramel insert*

### **The Exotic • 14€**

*Mango and passion fruit, black pepper topping*

### **The Icecreams or Sorbets from M. Paoli | 4€ a scoop**

*Icecream: Vanilla, Chocolate, Pralined Hazelnut, Brocciu*

*Sorbet : Lemon, Raspberry, Strawberry*

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