

MONTALTO

Piazza



let us choose the best of the menu for you to share · 45 pp

- small** Spelt & fennel ciabatta, olive oil · 7
- Citrus marinated olives · 8
- Milk fed veal carpaccio, bonito mayo, capers, parsley · 14
- Fermented cabbage, stracciatella, white anchovy, tarragon · 12
- Chickpeas, garlic yogurt, burnt butter, mint, flatbread · 12
- Smoked trout, wild rice, cranberry, herb crème fraiche · 14
- Grilled squid, caper & raisin dressing, pine nuts · 16
- BBQ lamb ribs, garlic, zaatar, lemon · 16
- Charcuterie, cornichons, crostini · 24

- fish** Grilled whole fish, makrut lime & mussel butter · *market price*
- & meat** Confit duck legs, mustard fruits · 32
- Lamb shoulder, mustard glaze, herbs · 38
- Pork scotch, rhubarb jus · 36

- pizza** Potato, sauce bianco, rosemary, soused onion, taleggio · 24
- Napoli, buffalo mozzarella, basil · 24
- Nduja, fontina, sauce bianco, egg, parsley · 26

- salads** Garden salad, radish, apple molasses vinaigrette · 8
- & veggies** Charred greens, buttermilk & roasted garlic dressing · 10
- Spiced pumpkin, harissa, chickpea, garlic yoghurt · 13
- Fried cocktail potatoes, rosemary salt, aioli · 10
- Confit Brussels sprouts, soubise, feta, dill · 10

- sweet** Grapefruit & lavender meringue tart · 8
- Rhubarb, white chocolate & almond meringue · 8
- Yoghurt panna cotta, apricot & fig compote · 8
- Chocolate tart, cream · 9
- Cheese, preserves, fresh fruit, house made fennel crostini · 22

Montalto made

We try to grow as much of the raw ingredients for all our food and drinks as we can. It feels good to eat seasonal and fresh and to preserve for the future in times of abundance.