

S A N  
BAYLON

  
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- RISTORANTE -

## Menu

*A path inspired by the delicious and rich Italian culinary tradition, paying attention to the high quality of every and each ingredient.*

EXECUTIVE CHEF

Marco Ciccotelli

*Marco Ciccotelli*



MICHELIN  
2024



## APPETIZERS

VEAL<sup>♣</sup>, TUNA SAUCE, AND ITS PICKLES / 20,00

MY "CACIO E OVA"<sup>♣</sup> (CHEESE AND EGGS) / 17,00

RED CORBA FROM GARGANO WITH OIL AND LEMON / 22,00

BEEF TARTARE, BRIOCHE, AND TARRAGON SABAYON / 23,00

CREAMY PEAS<sup>♣</sup> AND CUTTLFISH<sup>♣</sup> / 22,00

BURRATA WITH TOMATO AND STRAWBERRIES / 20,00

ARTICHOKE AND AROMATIC LEAVES / 20,00

ZUCCHINI TARTLET<sup>♣</sup> WITH SCAPECE AND GORGONZOLA / 17,00

## FIRST COURSES

BEEF TAIL CAPPELLACCIO<sup>♣</sup> WITH HORSERADISH AND CELERY / 23,00

SEAFOOD<sup>♣</sup> GNOCCHI / 24,00

CHITARRA PASTA, OVEN-BAKED TOMATOES, SHRIMPS<sup>♣</sup> AND SAFFRON PISTILS / 25,00

SENATORE CAPPELLI BIO SOQQUADRO WITH SARAWAK PEPPER AND CHEESE / 19,00

RISOTTO WITH WHITE ASPARAGUS  
AND 120-MONTH AGED PARMIGIANO REGGIANO MALANDRONE / 25,00



HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

\* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.

♣ Frozen product. | ♣ Non-seasonal products can be frozen. | ♣ Product subject to a heat reduction procedure for preservation purpose.

## Main Courses

BEEF WITH GREEN ASPARAGUS AND FRANCESCO CHEESE<sup>♣</sup> / 36,00

LAMB WITH ARTICHOKE AND MELTING POTATO<sup>♣</sup> / 36,00

SEA BASS WITH MILLE-FEUILLE OF POTATO AND ZUCCHINI FLOWERS / 36,00

SALMON WITH HERBS AND SMOKE / 33,00

FAVA BEANS AND CHICORY / 22,00

## FROM THE GRILL

"Our WeGrill"

All meats are served with fleur de sel and smoked fleur de sel,  
Dijon mustard with grains, potatoes, and seasonal vegetables<sup>♣</sup>

RIBS OF FREE RANGE PORK WITH APPLE SAUCE / 33,00

RIB-EYE STEAK OF COW PARMIGIANO 1KG / 80,00

T-BONE STEAK OF COW PARMIGIANO 1KG / 90,00

CATCH OF THE DAY / HG 12,00  
Daily catch from local fish market

## SIDE DISHES

MIXED GRILLED VEGETABLES / 15,00

SAUTÉED POTATOES / 11,00

GREEN BEANS / 13,00

CHICORY / 12,00

CHARD / 12,00

## Tasting Trial By Chef Marco Ciccotelli

(FOUR COURSES TASTING MENU CHOSEN BY THE CHEF)

75,00

Please inform our staff of any allergies, intolerances or diet requirements you may have while placing your order. Thank you.