

TASTING MENU *english version*

JAZZ TRADITION

STARTERS

THE GOOD PLATER

18-month aged Langhirano prosciutto, buffalo stracciatella, homemade fried dunpling and Guttiau bread.

CROQUETTES

Iberian ham croquettes with Manchego cheese.

HUMMUS

With feta, Taggiasca olives, and warm pita.

MAIN TO SHARE

MEZZI PACCHERI

Pasta with three types of tomatoes, buffalo stracciatella and confit tomatoes.

DESSERT

Ice Cream Sundae
made with Fior di Latte ice cream.

60 € pp

including cover charges, entertainment, water, and coffee
(wines excluded)

JAZZ@SCAFE

GRAN JAZZ

OUR WELCOME

Melty nachos with guacamole, tomatoe, and jalapeños.

STARTERS

THE GOOD PLATER

18-month aged Langhirano prosciutto, buffalo stracciatella, homemade fried dough, and Guttiau bread.

CROQUETTES

Iberian ham croquettes with Manchego cheese.

HUMMUS

With feta, Taggiasca olives, and warm pita.

MAIN TO SHARE

OUR FAMOUS COTOLETTA

Elephant ear-style cutlet served with cherry tomatoes and French fries.

DESSERT

Ice Cream Sundae
made with Fior di Latte ice cream.

65 € pp

including cover charges, entertainment, water, and coffee
(wines excluded)

JAZZ@SCAFE

EAST & WEST

OUR WELCOME

Melty nachos with guacamole, tomatoes, and jalapeños.

STARTERS

URAMAKI SELECTION

Flambéed salmon, gratinated lobster,
tuna with pistachio.

HUMMUS

With feta, Taggiasca olives, and warm pita.

THE GOOD PLATER

18-month aged Langhirano prosciutto, buffalo
stracciatella, homemade fried dough and Guttiau bread.

MAIN TO SHARE

RIBEYE

Charcoal-grilled served with French fries and special sauce.

DESSERTS

Ice Cream Sundae
made with Fior di Latte ice cream.

70 € pp

including cover charges, entertainment, water, and coffee
(wines excluded)

JAZZ @ CAFE

ONLY FISH

STARTERS

PLATEAU ROYAL

Fine de Claire oysters, red shrimp, scampi, sashimi of
bluefin tuna and salmon.

SALMON TARTARE

With avocado, yuzu miso sauce, teriyaki, and toasted almonds.

URAMAKI SELECTION

Flambéed salmon, gratinated lobster, tuna with pistachio.

MAIN

Salmon Fillet

Glazed with honey and served with jasmine rice.

DESSERTS

Ice Cream Sundae
made with Fior di Latte ice cream.

85 € pp

including cover charges, entertainment, water, and coffee
(wines excluded)

JAZZ @ CAFE

WINE SELECTION

RED

Refosco dal Peduncolo Rosso, Castadiva, Friuli 30€

Toscana “Hebo”, Petra 36 €

Malbec Terrazas de los Andes, Argentina 40€

Valpolicella Classico Superiore Ripasso, Benedetti, Veneto 46€

WHITE

Chardonnay, Terre de Rai, Veneto 30€

Pecorino Terre di Chieti “Palio” biologico, Citra 33 €

Vermentino DOCG Sella & Mosca, Sardegna 39€

Gewurztraminer, Andrian 42 €

ROSE'

Chateau Minuty M, Francia - C. Minuty 50 €

SPARKLING

Franciacorta Ca' del Bosco Cuvèe Prestige 75 €

Trento “Perlè” Brut, Ferrari 90 €

Veuve Clicquot Saint Petersburg 110 €

(For other references see the wine list on our website)

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