SALOTTO ITALIANO

PANAMA

RESTAURANT, LIVE MUSIC, ART, CULTURE, EVENTS

ANTIPASTI D'AUTORE

Bruschette del Salotto

Selection of artisan bruschette:

$ 15

Recommended wines* Prosecco Prestige - Prosecco Fantinel Brut - Segura Viudas Brut Vintage

Fried seafood

Mixed fried seafood

$ 15

Recommended wines* Prosecco Prestige - Prosecco Fantinel Brut - Segura Viudas Brut Vintage

Cuore di Parmigiana

Oven-baked eggplant, tomato sauce, melted mozzarella, and Parmigiano Reggiano DOP

$ 16

Recommended wines* E'ssenza (Conte Guicciardini) - Morellino di Scansano (Conte Guicciardini)

Bianco Mediterraneo

Creamy Pugliese burrata DOP, Prosciutto di Parma DOP, and confit tomatoes

$ 25

Recommended wines* Gavi DOCG (Batasiolo) - La Segreta IGT (Planeta) - Pommery Brut Royal

Velatura di Rosso

Thinly sliced beef carpaccio, Parmigiano Reggiano DOP, wild arugula, and house sauces

$ 16

Recommended wines* E'ssenza IGT (Conte Guicciardini) - Chianti Classico Riserva DOCG (Brancaia)
Pinot Noir (Moillard, Bourgogne, Francia)

Rosso Vivo

Hand-cut bluefin tuna tartare, Italian EVOO, and delicate citrus notes

$ 15

Recommended wines* Gavi DOCG (Batasiolo) - Cometa DOC (Planeta)
Champagne Bollinger Special Cuvée

Catalana del Salotto

Steamed prawns, clams, and lobster tail with Italian EVOO and citrus, served with house sauces

$ 22

Recommended wines*
Sauvignon Blanc (Fantinel Sun Goddess) - Cometa DOC (Planeta) - Bollinger Special Cuvée

**Recommended wines, not included in the price*

SALOTTO SELECTION

to share or to accompany a bottle of wine

Cheese and charcuterie board

Selection of Italian DOP cheeses and artisan cured meats, nuts, marmalades, and honey

$ 25

Recommended wines*

Valpolicella Ripasso DOC (Bussola) - Franciacorta Extra Brut (Bellavista)

Pinot Noir (La Crema, Sonoma Valley, USA)

Clams with Sea Flavor

Clams sautéed with garlic, Italian EVOO and a splash of white wine

$ 15

Recommended wines*

Gavi DOCG (Batasiolo) - Cometa DOC (Planeta) - Segura Viuda Brut Vintage (Cava) - Bollinger Special Cuvée

Mare Nostrum

Sautéed prawns, m mixed seafood (calamari rings, spider crabs and shrimp), garlic clams, black clams, crispy toast and arugula and tomato salad

$ 35

Recommended wines*

Pinot Grigio Ramato IGT (Fantinel Sun Goddess) - Cometa DOC (Planeta)

Segura Viudas Reserva Heredad - Bollinger Special Cuvée

**Recommended wines, not included in the price*

RISOTTI D'ISPIRAZIONE

(Italian Carnaroli rice)

Giardino d'Estate

Creamy risotto with fresh zucchini, delicately buttered

$ 22

Recommended wines*

Gavi DOCG (Batasiolo) - La Segreta IGT (Planeta)

Segura Viudas Brut Vintage - Pommery Brut Royal

Bosco d'Inverno

Creamy risotto with fresh mushrooms and Parmigiano Reggiano DOP

$ 25

Recommended wines*

Dolcetto d'Alba DOC (Batasiolo) - Barolo DOCG (Batasiolo)

Pinot Noir (Moillard, Francia)

Profumo di Tartufi

Butter-finished risotto with fresh Italian truffle from San Miniato

$ 35

Recommended wines*

Montecucco Riserva DOC (Collemassari) - Barolo DOCG (Batasiolo)

Le Serre Nuove dell'Ornellaia

Mare del Salotto

Seafood risotto with sautéed shellfish, tomato, and a splash of white wine

$ 26

Recommended wines*

Gavi DOCG (Batasiolo) - Cometa DOC (Planeta) - Bollinger Special Cuvée

**Recommended wines, not included in the price*

LA PASTA DEL SALOTTO

Memoria di Nonna Clara

Fresh pasta with slow-cooked traditional ragù and Parmigiano Reggiano DOP

$ 20

Recommended wines*

Rigoleto (Montecucco Rosso DOC, Collemassari)

Morellino di Scansano DOCG (Conte Guicciardini) - Corte B (Vistalba, Argentina)

Oro del Mare

Handmade tagliolini with prawns and cherry tomatoes

$ 26

Recommended wines*

Gavi DOCG (Batasiolo) - Cometa DOC (Planeta) - Segura Viudas Reserva Heredad

Pinot Noir (La Crema, Sonoma Valley, USA)

Notte di Amalfi

Squid ink fettuccine with shrimp, lemon pearls, and basil oil

$ 22

Recommended wines*

Gavi DOCG (Batasiolo) – Fresco bianco di Masi IGT (Masi)

Segura Viudas Reserva Heredad – Pommery Brut Royal

Smeraldo di Bronte

Pistachio pesto pasta with sun-dried tomatoes, crispy guanciale, and pistachio grains

$ 22

Recommended wines*

Pinot Grigio Ramato IGT (Fantinel) - TRE IGT (Brancaia)

Pinot Noir (La Crema, Sonoma Valley, USA)

Scoglio del Salotto

Seafood pasta with mixed sautéed shellfish, garlic, and Italian EVOO

$ 28

Recommended wines*

Fresco bianco di Masi IGT (Masi) - Cometa DOC (Planeta)

Segura Viudas Reserva Heredad

Raviolis con trufa

Homemade ravioli with fresh Italian truffle

$ 35

Recommended wines*

Morellino di Scansano DOCG (Conte Guicciardini) - Chianti Classico reserva DOCG (Brancaia)

**Recommended wines, not included in the price*

THE CLASSICS

Gnocchi a la sorrentina

Homemade gnocchi, tomato sauce, mozzarella, Parmigiano Reggiano DOP, basil

$ 20

Recommended wines*

Morellino di Scansano DOCG (Conte Guicciardini) - Corte B (Vistalba)

Puttanesca

Tomato, anchovies, capers, black olives, garlic, red pepper, parsley, EVOO

$ 16

Recommended wines*

Rigoleto (Montecucco Rosso DOC, Collemassari) - Corte B (Vistalba, Argentina)

Amatriciana

Tomato, guanciale, Pecorino Romano DOP, onion, EVOO

$ 18

Recommended wines*

Rigoleto (Montecucco Rosso DOC, Collemassari)

Morellino di Scansano DOCG (Conte Guicciardini) - Corte B (Vistalba, Argentina)

La Lasaña

Layers of fresh baked pasta with traditional ragù, béchamel sauce and Parmigiano Reggiano DOP

$ 18

Recommended wines*

Rigoleto (Montecucco Rosso DOC, Collemassari)

Chianti Classico reserva DOCG (Brancaia) - Le Volte dell'Ornellaia

Roma Segreta

Authentic spaghetti carbonara with guanciale and Pecorino Romano DOP

$ 20

Vinos recomendados*

Gavi DOCG (Batasiolo) - Dolcetto d'Alba DOC (Batasiolo)

Pinot Noir (La Crema, Sonoma Valley, USA)

**Recommended wines, not included in the price*

DALLA NOSTRA CUCINA - MEAT

Filetto al Silenzio

Beef fillet with red wine reduction

$ 28

Recommended wines*

TRE IGT (Brancaia) - Dolcetto d'Alba DOC (Batasiolo)

Chianti Classico reserva DOCG (Brancaia) - Le Volte dell'Ornellaia

Sussurro del Bosco

Beef fillet with fresh mushrooms and Italian truffle from San Miniato

$ 36

Recommended wines*

Chianti Classico - Brunello di Montalcino DOCG (Casanova di Neri) - Castello di Fonterutoli Gran Selezione DOCG (Mazzei) - Groth (Cabernet Sauvignon, Oakville, USA)

Grilled Skirt Steak

with asparagus purée

$ 35

Recommended wines*

Morellino di Scansano DOCG (Conte Guicciardini) - Montecucco Rosso DOC (Collemassari)

Corte A (Vistalba, Argentina)

Rosemary New York Strip Steak

with sautéed vegetables

$ 35

Recommended wines*

Morellino di Scansano DOCG (Conte Guicciardini) - Montecucco Rosso DOC (Collemassari)

Corte A (Vistalba, Argentina)

**Recommended wines, not included in the price*

DALLA NOSTRA CUCINA - FISH

Mediterraneo Dorato

Seared salmon, quinoa and sweet pepper cream

$ 27

Recommended wines*

Sauvignon Blanc (Fantinel Sun Goddess) - Cometa DOC (Planeta)

Pinot Noir (La Crema, Sonoma Valley, USA)

Luciana

Braised octopus with tomato, black olives and capers

$ 32

Recommended wines*

Primitivo di Manduria DOC (Zolla) - Corte A (Vistalba, Argentina)

Pesca del Día all'Acqua Pazza

Catch of the day "Acqua Pazza" style, with cherry tomatoes, white wine, and parsley

$ 30

Recommended wines*

Gavi DOCG (Batasiolo) - Fresco Bianco di Masi IGT (Masi)

EXTRAS

Shrimp (3 pieces) **$ 5**

Prawns (3 pieces) **$ 6**

Chicken $ 5

Parmesan DOP $ 2

Sautéed Vegetables $ 4

Truffle (5 slices) **$ 10**

White Sauce $ 3

** Vino recomendados, no incluidos en el precio*

SALOTTO SALADS

Caprese

Mozzarella, tomato, basil, pesto sauce, extra virgin olive oil

$ 15

Caesar with chicken

Caesar Salad with Chicken

$ 15

Caesar salad with shrimp

Caesar Salad with Shrimp

$ 20

Vegan

Quinoa, celery, carrot, black olives, arugula, red onion

$ 15

DESSERTS

Pleasure cannot be understood, it must be experienced
(Sofía Loren)

Tiramisù al Momento

Classic Italian dish, assembled live, with mascarpone cream and espresso

$ 10

Pairing with
Vino dulce Marsala Recioto della Valpolicella DOCG $ 15
Ron: Abuelo 12 $ 16

Vulcano di Cioccolato con Gelato alla Vaniglia

Warm chocolate lava cake with homemade vanilla ice cream

$ 10

Pairing with
Marsala Recioto della Valpolicella DOCG $ 15
Rum: Abuelo XV Napoleon $ 18

Cheesecake ai Frutti di Bosco

Italian-style cheesecake with mixed berries

$ 10

Pairing with
Marsala Recioto della Valpolicella DOCG $ 15
Rum: Abuelo XV Tawny - $ 18

Panna Cotta tradicional del Salotto

Traditional panna cotta with your choice of topping: chocolate, passion fruit, or mixed berries

$ 9

Pairing with
Moscato $ 14
Ron Abuelo XV Napoleon o Abuelo XV Tawny $ 17

Crema di Mascarpone con Fragole

Crema suave de mascarpone con fresas frescas de temporada

$ 9

Pairing with
Moscato $ 14
Rum Abuelo XV Tawny $ 17

**Recommended pairing, not included in the price*

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