

# Dinner Menu

## SMALL BITES

Chickpea curry, Kalamata olives and garlic bread (v) 7

Homemade Pigs in a Blanket with spicy brown mustard 5

Lamb meatballs in a Mango puree' 7

Buffalo chicken wings 7

Organic smoked salmon mousse on grilled brown bread with sun-dried tomatoes 7

Bourbon whiskey meat balls 7

## SOUPS DU CHEF

Minestrone (v) 6

Traditional vegetables soup

Pasta e Fagioli 10

Traditional Italian soup with penne pasta, Italian sausage, pancetta, capers, oregano and Cannellini beans

## APPETIZERS

Buffalo Mozzarella, Roma tomato and basil on the vine and rustic bread <sup>(v)</sup> 10

“Blind Pig” Beef Carpaccio 12

Dry aged Irish-Piemontiese beef fillet, rocket, red grape, cherry tomatoes, toasted sesame oil, “caciotta” black pepper cheese and balsamic cream

Artisan Meats and Cheeses 13

Italian selection of cured meat and cheeses, grilled vegetables, sun-dried tomato pesto, rustic bread and balsamic cream

Artisan Cheeses 13

Italian selection of cheese served with fresh and dry fruit, crispy flat bread, marble syrup, fresh red chill and cucumber

Tuna Carpaccio 12

Yellow fin tuna Carpaccio with rocket, Kalamata olives, roasted red pepper julienne, cherry tomatoes and “black pepper Pecorino cheese”

## PASTAS


• S P E A K E A S Y •

“New York style” spaghetti, meatballs and rich tomato sauce 13

Porcini cep-mushrooms Tortelloni <sup>(v)</sup> 14

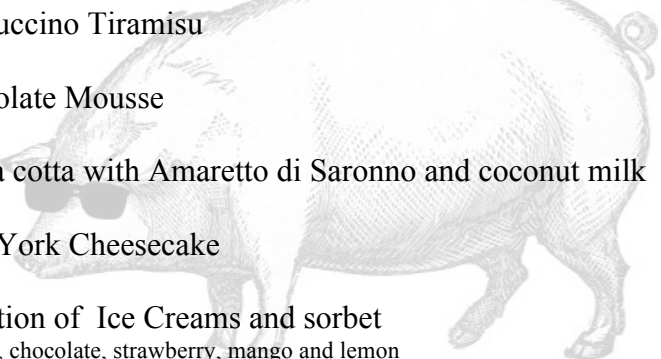
Large tortelli with cep-mushrooms served with cream, rocket, cherry tomatoes, grape and white truffle oil

## MAIN COURSES



Fillet of beef	28
Dry-aged Irish-Piemontiese beef fillet (9oz) with lettuce, rocket, cherry tomatoes, special Blind Pig sauce, Balsamic cream and French fries	
Chateaubriand “Paris”, Béarnaise sauce, Chateau potatoes	50
<i>For 2 persons:</i> 18 Oz of dry-aged Irish-Piemontiese beef fillet, roasted red onions, pepper, flash pan-fried mushrooms, aubergines, courgettes, 3 types of sauces, French fries, balsamic cream.	
Saltimbocca Romana	19
Pork medallions topped with Parma ham and sage served with mashed potato and white wine sauce	
“NY Plaza Hotel Seafood Salad”	30
Lobster-tail, king prawns and king scallops salad (with Moby dicks 30) (without cocktails 20)	
Dirty Cocktail & Dirty Burger	18
8 OZ. burger, cheddar cheese, beefsteak tomatoes, lettuce, caramelized red onions, jalapeños, French fries and garlic mayo. Served with a dirty cocktail (13 WITHOUT COCKTAIL)	
Chicken fillet with date-fruit, Gorgonzola and mint	17
Served with lettuce, mashed potatoes and special sauce	
Chicken skewers and glasses of house wine for two	30
King prawns and Avocado	18
Skewered king prawns and avocado mousse	
King scallops and Lardo di Colonnata	18
King scallops wrapped with Colonnata lard served with parsnip purée and a Mediterranean crumb.	
Roasted organic salmon with fennel, Bok Choi and Pernod sauce	22

## DESSERTS



Cappuccino Tiramisu	6
Chocolate Mousse	7
Panna cotta with Amaretto di Saronno and coconut milk	7
New York Cheesecake	7
Selection of Ice Creams and sorbet Vanilla, chocolate, strawberry, mango and lemon	6

BLIND PIG

• S P E A K E A S Y •

**Menu subject to change. Please inform your waiter of any dietary restrictions or allergies.**