



Menu

Per L'apperitivu

Platter from La Casa

Assortment of homemade antipasti
(chickpea purée, aubergine caviar, Corsican charcuterie,
Corsican tomme, hummus, vegetables of the day...)
(25€)

Per Principiu

Sliced Octopus

with lemons, oranges & parsley from
our garden, and tomato carpaccio
(19€)

Niolu Charcuterie from Jean Jacques Grimaldi

Coppa, Lonzu, Prisuttu 24 months, Salciccia,
served with sweet and sour vegetables
(23€)

Suggestion of the Day

according to the chef's inspiration
- €

Homemade wild Boar Terrine

with maquis herbs, served with croutons
and sweet and sour vegetables
(12€)

A Caponata

aubergine & onion salad with honey vinegar.
Salad with Parmesan shavings
(14€)

CASA MUSICALE





Per Pietanza

Corsican veal parmentier

mashed potatoes with fresh onions
and reduced juice
(23€)

Vegetable Tajine

with sweet spices and
semolina with candied citron
(20€)

Lamb Confit

and baked vegetables from our garden
(25€)

Risotto

creamy truffle risotto with parmesan shavings
(22€)

Fresh Pasta from La Casa

cooked according to the chef's inspiration
- €

The Fish

selection from the market or from our
fishermen, and vegetables of the moment
- €

The Grill

selection of meat and fish according to arrivals,
accompanied by our garden vegetables
[evening only]

Chef's suggestions

proposal on the slate

CASA MUSICALE





U Casgiu

Variety of Corsican cheeses

and homemade fig jam

(15€)

I Dulciumi (8€)

Orange Pastizzu

bastiaise semolina cake and
homemade orchard lemon sorbet

Chocolate Fondant

with chestnut flour and homemade nepita ice cream

"Parfait" with Balagna Honey

and fruits of the moment

Chestnut flour flan

orange caramel and homemade chestnut ice cream

Cédratine Baba

with almond cream and homemade orange sorbet

(10€)

Dessert of the moment

(10€)

"Unt'è Fina" Artisanal Ice Creams

Ice Cream : Nucciola, Chocolate, Pistachio, Vanilla, Chestnut

Sorbets : Lemon, Strawberry, Melon, Peach

1 scoop : 3€ | 2 scoops : 5,50€ | 3 scoops : 7,50€

CASA MUSICALE

