



STARTERS

Artisanal cold cuts platter: Sopressa veneta, Regina, pork baffa refined in red wine, Monte Veronese cheese (for 2 pers.)	€ 20.00
Codfish with cornmeal mush	€ 12.00
Artichoke heart cooked at low temperature on Monte Veronese cream	€ 10.00



FIRST COURSE

Handmade red turnip gnocchi with speck, Verone radicchio and Cimbri cheese flakes	€ 12.00
Homemade bigoli with ronga	€ 12.00
Home-made pappardelle with rabbit ragout	€ 13.00
Vialone Nano risotto with porcini mushrooms and fresh chanterelles	€ 15.00



SECOND COURSE

Slices of Grass-fed Angus entrecote with salad and extravergine olive oil	€ 16.50
Grilled Grass-fed Angus rib-eye steak	€ 5.00 per hg (about 6/7 hg)
Donkey stew with polenta (cornmeal mush)	€ 14.00
Braised pork cheek on mashed potatoes	€ 15.00



SIDE DISH

One vegetable side or roast potatoes or French fries	€ 3.50
Tris of vegetables	€ 6.00
Grilled vegetables	€ 5.00