



STARTERS

Salted beef of Lessinia with extravergine olive oil and champignon mushroom salad	€ 8.00
Assorted cold cuts and cheeses: <i>Regina</i> (<i>lonza salamata</i> matured in green pepper), herbed bacon, raw ham of Montagnana, <i>Monte Veronese Riserva</i> 36 months	€ 9.00
Polenta (cornmeal mush), melted cheese with truffle shavings, mushrooms and <i>soppressa Veneta artigianale</i> (local salami)	€ 10.00



FIRST COURSE

Homemade fettuccine with chanterelle and wild mushrooms	€ 10.00
Homemade pappardelle with wild boar ragout	€ 9.00
Homemade caserecce with pumpkin cream and burrata (fresh cheese)	€ 9.00
Homemade orecchiette with sausage, leeks and cherry tomatoes	€ 9.00



SECOND COURSE

Slices of Scottona beef entrecote with salad and extravergine olive oil	€ 15.00
Grilled Scottona beef rib-eye steak	€ 4.50 per hg (about 6/7 hg)
Pork ribs cooked at low temperature with Dijon mustard	€ 13.00
Donkey stew with polenta (cornmeal mush)	€ 14.00



SIDE DISH

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

Some of our products might be frozen or deep frozen
in order to guarantee their qualities.



DESSERT

Tiramisù with chocolate shavings	€ 5.00
Vanilla <i>panna cotta</i> (cream pudding) with chocolate	€ 5.00
Vanilla <i>panna cotta</i> (cream pudding) with wild berries	€ 5.00
Chocolate log	€ 5.00
Yogurt cheesecake with tropical fruits	€ 6.00
White chocolate parfait with meringue and raspberry coulis	€ 6.00
Homemade ice cream cup (2 scoops) with fresh fruit salad	€ 6.00
Homemade ice cream cup:	
1 scoop	€ 2.00
2 scoops	€ 4.00
3 scoops	€ 5.00

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