



APPETIZERS

Platter of house-made cold cuts and cheeses

(for two people)

€ 25.00

Salted meat carpaccio on a bed of mixed greens with shavings of Monte Veronese cheese

€ 13.00

Ricotta flan from Lessinia on a bed of pumpkin cream

€ 12.00



FIRST COURSE

Handmade ravioli filled with Monte Veronese cheese and Verona radicchio

€ 16.00

Homemade fettuccine pasta with porcini and chanterelle mushrooms

€ 13.00

Homemade bigoli pasta with duck ragout

€ 13.00

Homemade penne pasta with sausage in Valpolicella wine and pumpkin cream

€ 12.00

Risotto with caramelized red onion in balsamic vinegar and speck
(minimum 2 people)

€ 14.00



SECOND COURSE

Sliced Irish grass-fed Angus beef on a bed of mixed greens with extra virgin olive oil

€ 17.50

Beef rib steak

€ 5.50 per hg circa 6/7 hg

Slow-cooked local donkey stew with polenta

€ 14.00

Stewed chicken (traditional pan-cooked chicken) with roasted potatoes

€ 15.00



SIDE DISHES

A type of cooked side dish or roasted potatoes or French fries

€ 3.50

Trio of cooked vegetables

€ 6.00

Grilled vegetables

€ 5.00



OUR PASTRY CHEF LISA'S DESSERTS

Tiramisù with chocolate shavings	€ 6.00
Chocolate log	€ 6.00
Vanilla panna cotta (cream pudding) with wild berries	€ 5.00
Vanilla panna cotta (cream pudding) with dark chocolate	€ 5.00
Chocolate semifreddo with toffee cream and salted peanuts	€ 7.00
Apple strudel with artisanal cream gelato	€ 7.00
Glass of Recioto of Valpolicella Doc	€ 8.00
Glass of Recioto of Soave Doc	€ 8.00

HOMEMADE ICE-CREAM CUPS OF OUR PRODUCTION

<u>Affogato cup</u>	
Fior di latte ice-cream drowned in coffee and dark chocolate	€ 5.00
<u>After dinner cup</u>	
Baileys ice-cream drowned in coffee and dark chocolate	€ 5.00