



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

Fresh burrata cheese with cherry tomatoes and basil

€ 12.00

Prawn balls on courgette cream and crispy chips

€ 13.00



FIRST COURSE

Handmade ravioli filled with ricotta cheese and wild herbs (sciopeti and rosole) on a Monte Veronese cheese fondue

€ 16.00

Homemade fettuccine pasta with porcini and chanterelle mushrooms

€ 13.00

Homemade bigoli pasta with Brogna lamb ragout

€ 13.00

Linguine (pasta) with yellow cherry tomatoes sauce, prawns, fresh burrata cheese and pistachio crumble

€ 16.00



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

Seared octopus with homemade mayonnaise

€ 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
Mango and passion fruit parfait, with raspberry sauce and crumbled almond shortcrust pastry	€ 7.00
Cake crumbles filled with ricotta cheese, amaretti cookies, and almonds	€ 6.00
Glass of Recioto of Valpolicella Doc	€ 8.00
Glass of Recioto of Soave Doc	€ 8.00

HOMEMADE ICE-CREAM CUPS OF OUR PRODUCTION

Affogato cup

Fior di latte ice-cream drowned in coffee and dark chocolate	€ 5.00
--	--------

After dinner cup

Baileys ice-cream drowned in coffee and dark chocolate	€ 5.00
--	--------