

STARTERS



€ 20.00

DiVino platter (for 2 persons): pork neck aged in Amarone, cured pork meat seasoned in red wine, salami aged in red wine, cheese aged in Amarone, Oro Nero cheese (aged in cooked grape must)

House platter (for 2 persons): soppressa Veneta, Regina (pork loin wrapped in salami and black pepper), bacon rolled with herbs, cheese aged in hay € 18.00

Tartare of marinated beef *Garronese Veneta*, burrata cheese and crusty bread € 12.00

FIRST COURSE



Homemade ravioli filled with wild herbs from our fields, local ricotta cheese and cream of Monte Veronese cheese € 15.00

Homemade pappardelle (pasta) with boar ragout € 13.00

Homemade bigoli (pasta) with herrings € 13.00

Homemade maccheroncini (pasta) with rabbit ragout € 12.00

Homemade fettuccine (pasta) with peas from our Giulia's garden € 13.00

SECOND COURSE



Slices of beef entrecote (grass-fed Angus) with salad and extravergine olive oil € 16.50

Grilled beef rib-eye steak (Grass-fed Angus) € 5.00 per hg (about 6/7 hg)

Local roasted rabbit with sausage € 15.00

Donkey stew with cornmeal mush € 15.00

Stew Brogna lamb with cornmeal mush € 15.00

SIDE DISH



One vegetable side or roast potatoes or French fries € 4.00

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.