



## STARTERS

Cornmeal mush and cod fish	€ 10.00
Local cured meat with aged Monte Veronese cheese and home made pickled vegetables (local salami, "Regina" pork loin wrapped in salami and black pepper, raw ham of Montagnana)	€ 15.00
Carpaccio of marinated beef <i>Garronese Veneta</i> , burrata cheese and bread	€ 12.00

## FIRST COURSE

Homemade ravioli filled with red chicory of Verona and cream of Monte Veronese cheese	€ 15.00
Homemade potato dumplings with fresh cherry tomatoes and basil	€ 10.00
Homemade pappardelle (pasta) with boar ragout	€ 13.00
Homemade bigoli (pasta) with herrings	€ 10.00

## 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)
Braised veal shank slice with cornmeal mush	€ 16.00
Donkey stew 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.