

ALLERGENI - ALLERGENS



1 - Cereali contenenti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut)

1 - Cereals containing gluten and products thereof (wheat, rye, barley, oat, spelt, kamut)



2 - Crostacei e prodotti a base di crostacei

2 - Crustaceans and products thereof



3 - Uova e prodotti a base di uova

3 - Eggs and products thereof



4 - Pesce e prodotti a base di pesce

4 - Fish and products thereof



5 - Arachidi e prodotti a base di arachidi

5 - Peanuts and products thereof



6 - Soia e prodotti a base di soia

6 - Soybeans and products thereof



7 - Latte e prodotti a base di latte

7 - Milk and products thereof



8 - Frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci di acagiù, di pecan, del Brasile, pistacchi, noci macadamia)

8 - Nuts and their products (almonds, hazelnuts, walnuts, pecan nuts, Brasil nuts, pistachio nuts, macadania nuts)



9 - Sedano e prodotti a base di sedano

9 - Celery and products thereof



10 - Senape e prodotti a base di senape

10 - Mustard and products thereof



11 - Semi di sesamo e prodotti a base di sesamo

11 - Sesame seeds and products thereof



12 - Solfiti in concentrazioni superiori a 10 mg/ kg

12 - Sulphites in concentration exceeding of 10 mg/ kg



13 - Lupini e prodotti a base di lupini

13 - Lupin and products thereof



14 - Molluschi e prodotti a base di molluschi

14 - Molluscs and products thereof



APPETIZERS

Platter of housemade cold-cuts (Montagnana raw ham, Valpolicella wine-cured pork loin, air-cured pork meat, herb rolled bacon) pickled vegetables and cheeses (*for two people*) ⁷⁻¹² € 25.00

Marinated beef carpaccio on a bed of salad, Monte Veronese cheese flakes and extra virgin olive oil ⁷ € 12.00

Smoked trout* carpaccio on a bed of salad, vinegar and pink pepper-marinated char* ⁴⁻¹² € 15.00

*from the pure waters of Brenta Dolomites



FIRST COURSE

Lasagnette (pasta) with Giulia's peas ¹⁻³⁻⁷ € 13.00

Homemade ravioli (stuffed pasta) with seabass fillet, sautéed in basil sauce and lemon zest ¹⁻³⁻⁴⁻⁶⁻⁹⁻¹⁰ € 14.00

Homemade maccheroncini (pasta) with smoked ham, courgettes and saffron ¹⁻³⁻⁷⁻⁹ € 10.00

Homemade bigoli (pasta) with duck ragout ¹⁻³⁻⁷⁻⁹⁻¹² € 14.00



SECOND COURSE

Irish ribeye steak (around 600/700 gr) € 5.50 per hg

Sliced beef on a bed of salad and extra virgin olive oil € 17.00

Braised rabbit with sausage and tomato sauce ⁷⁻⁹⁻¹² € 15.00

Salmon trout from the pure waters of Brenta Dolomites ⁹ € 18.00



SIDE DISH

A type of cooked side dish or baked potatoes or French fries ⁵⁻⁶ € 4.00

Trio of cooked vegetables € 6.00

Grilled vegetables € 5.00



OUR PASTRY CHEF LISA'S DESSERTS

Tiramisù with chocolate shavings ³⁻⁵⁻⁶⁻⁷⁻⁸	€ 6.00
Vanilla panna cotta (cream pudding) with dark chocolate ⁵⁻⁷⁻⁸	€ 5.00
Vanilla panna cotta (cream pudding) with wild berries ⁵⁻⁷⁻⁸	€ 5.00
Chocolate log ³⁻⁷⁻⁸	€ 6.00
Raspberry semifreddo with artisanal pistachio ice-cream with almond shortcrust pastry crumble ¹⁻³⁻⁷⁻⁸	€ 7.00
Crumbled tart stuffed with almonds, ricotta cheese and amaretto biscuit ¹⁻³⁻⁷⁻⁸	€ 6.00
Peach salad with tropical fruits purée and our homemade fiordilatte ice-cream ⁷	€ 7.00
Homemade Baileys ice-cream with melted dark chocolate with a shot of hot espresso ⁷⁻⁸⁻¹²	€ 6.00
Glass of Recioto	€ 8.00

WINES WITH DESSERT...

Tenuta Sant'Antonio "Argille bianche", Recioto of Valpolicella DOCG - 375ml	€ 35.00
Cà Rugate "L'Eremita", Recioto of Valpolicella Docg - 500ml	€ 41.00 
Tenuta Coffele "Le Sponde", Recioto of Soave Docg Classico - 500ml	€ 45.00
Ilatum "Sette Dame", Recioto of Soave Docg - 500ml	€ 32.00
Tessari, Sparkling sweet Durello	€ 22.00
Maculan "Dindarello", Moscato of Veneto Igt	€ 32.00

I prodotti possono essere stati sottoposti a congelamento o surgelamento
al fine di garantirne le caratteristiche qualitative.



SERVICE € 2.50

DRINKS

Espresso		€ 1.30
Cappuccino		€ 1.80
Water 0.75 l		€ 2.50
Soft drink		€ 3.50
Spritz Aperol / Campari		€ 4.00
Gin Bombay Tonic		€ 6.00
Gin Malfy Tonic		€ 6.00
Gin Mare Tonic		€ 9.00
Gin Tzoa Tonic		€ 8.00
local Gin		
Draft wine:	0.25 l	€ 4.50
	0.5 l	€ 6.00
	0.75 l	€ 10.00
Wine by the glass:	Soave	€ 4.00
	Valpolicella Doc	€ 4.00
	Valpolicella Doc Superiore	€ 6.50
	Durello Charnat method	€ 4.50
	Durello Classic method	€ 6.50
	Lugana	€ 4.50
	Amarone della Valpolicella Docg	€ 10.00
Artigianal drafted Beer "Birra del Barone"	0.2 l	€ 4.00
	0.4 l	€ 5.50
Bitters		€ 4.00
Bitter "Hantak"		€ 6.00
artigianal bitter made with officinal herbs from Lessinia		
Clear grappa		€ 4.00
Barrel-aged grappa		€ 4.50
Rum "Zacapa"		€ 7.00