

OUR À LA CARTE MENU :

STARTERS

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Assortment of cured meats and cheese from Baldo with mustards	13,00
Paper-thin slices of raw beef with Monte Veronese slivers and balsamic vinegar	12,00
Savoury strudel with ricotta cheese and vegetables on Grana fondue	12,00
Mixed Polenta sphere (corn-meal porridge) with three flavours	12,00

FIRST COURSES

Ricotta-cheese dumplings with wild fennel pesto sauce and confit tomatoes	13,00
Gragnano's pasta shells with asparagus cream and crispy smoked ham	13,00
Fresh home-made Bigoli with courgettes, anchovies and bread crumble	13,00
Tagliatelles with artichokes hearts and local typical sausage	13,00

MAIN COURSES

Thinly sliced beef with red chicory from Treviso and dried tomatoes	15,00
Suckling pig fillet wrapped in smoked ham with Valpolicella red wine sauce	14,00
Guinea fowl roll stuffed with mushrooms	14,00
Fillet of gilthead seabream Mediterranean style	14,00
Grilled sirloin steak (500 g)	20,00

SIDE DISHES

Grilled vegetables	4,00
Potatoes flavoured with rosemary	4,00
Mixed salad	4,00

DESSERTS

Small chocolate cake	6,00
Cheese cake with red fruits	5,00
Fresh pineapple carpaccio flavoured with mint	5,00
Tiramisù cake	5,00

Cover and bread € 1,50