

## ***MENU' A' LA CARTE –***

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### ***STARTERS***

Chestnut Flan with caramelized pears, drops of Monte Veronese cheese and Acacia honey	12,00
Beef Carpaccio with rockette ,balsamic vinegar and flakes of Grana cheese	11,00
Pears Carpaccio with Radicchio,Gorgonzola cheese sauce and walnuts	11,00

### ***NOODLES***

Paccheri (typical italian noodle) stuffed with Goat's Cheese and Chestnuts on a velvety red turnips with salted Crumble	13,00
Homemade Maccaroni with Mushrooms and truffle	12,00
Tonnarelli (Homamade Pasta) with pumpkin, bacon, almonds and raisins	12,00

### ***MAIN COURSES***

Medallion mignon of beef with mushrooms, chestnuts and herb whipped butter	14,00
Grilled pork filet with Bardolino Superiore red wine sauce	13,00
Escaloped calf shank with plums and onions	13,00

*A warm side-dish always in combination*

### ***DESSERTS***

Daily desserts	5,00
Ricotta and Mascarpone cream and chestnut cookie	6,00
Warm homemade apple pie with berries sauce	5,00

Cover charge & bread 1,50