



MENU A LA CARTE

COVER CHARGE INCLUDED

APPETIZER

- Bruschette with fresh tomatoes and olives 8€
- Caprese with garden tomatoes 8€
- Sardines "in saor" with toasted bread 10€
- Thin sliced beef with fresh mushrooms salad 12€
- Smoked goose breast with fennel and orange salad 10€

FIRST DISHES

- Home made tagliatelle with Granny's ragout 10€
- Coccinelle Costa degli Ulivi (home made pasta with tomato, sausages and olives) 10€
- Bigoli with fresh tomatoes, grana cheese, olives and basil 11€
- Salmon Ravioli with confit tomatoes and dill sauce 12€
- Risotto with our Amarone wine "Marogne Tonde" 14€

SECOND DISHES

- Garronese Veneta Beef Steak with rustic potatoes, oil and rosemary 25€
- Italian style Roastbeef with grilled vegetables 16€
- Sea bream in a potato crust with sweet and sour peppers 20€
- Veal in tuna sauce with garden salad 16€
- Grisa hen egg with goat cheese cream, date tomatoes and bread crumble 12€

DESSERT

- Tiramisù 6 €
- Sbrisolona (Verona pastry) with Williams pears icecream and Recioto sauce 8€
- Yoghurt cake with berries 7€
- Amaretto parfait with dark chocolate 6€
- Lessinia cheeses selection with homemade fruit mustard 9€

* Some dishes may contain frozen, or deep frozen products
Ask the maitre about allergens





TASTING MENU

MINERAL WATER, COFFEE AND COVER CHARGE INCLUDED

TRADITIONAL MENU

Caprese with garden tomatoes
Coccinelle Costa degli Ulivi (tomato, sausages and olives)
Italian style Roastbeef with grilled vegetables
Tiramisù

40 EURO PER PERSON (MIN 2 PAX)

FISH MENU

Sardines "in saor" with toasted bread
Salmon Ravioli with confit tomatoes and dill sauce
Sea bream in a potato crust with sweet and sour peppers
Yoghurt cake with berries

49 EURO PER PERSON (MIN 2 PAX)

VEGETARIAN MENU

Bruschette with fresh tomatoes and olives
Bigoli with fresh tomatoes, grana cheese, olives and basil
Grisa hen egg with goat cheese cream, date tomatoes and bread crumble
Amaretto parfait with dark chocolate

37 EURO PER PERSON (MIN 2 PAX)

SELECTION OF LOCAL CHEESES AND COLD CUTS

Selection of cheeses with fruit mustard jam and bread 15 € (2 pax)

Mixed platter of local cold cuts, bread
and homemade pickled vegetables 18€ (2 pax)

Selection of cold cuts and cheeses with fruit mustard jam,
homemade pickled vegetables and bread 25 € (2 pax)

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