

MENU DINNER



Our best ingredients?

Experience and passion.



Main Course

Tagliere del poveretto (recommended for 2 people) Grilled cooked ham, herb-aged pancetta, coppa with Lessinia aromas, salami aged in Amarone Valpolicella, pickled vegetables made in-house, and fried polenta) | **Venetian Specialities** | 19,2

Valpolicella Classico DOC (Monteci) **BIO** A

Appetizers

Chikpea humus, shrimp and fried artichokes | 12

Bufala mozzarella braid “Caprese style”(cherry tomatoes, fresh basil sauce) | 12

Added Special Semi-wholemeal Focaccia | 4

Bis di tartar: Tuna and salmon tartar, avocado, polenta chips | 16,9

Tarantina mussels pan 1 kg, rustic croutons cooked in a wood oven | 17,9

- white

- with tomato sauce

- slightly spicy with tomato sauce

Warm seafood salad
(octopus, mussels, cuttlefish, potatoes, olives, prawns) | 14,9

Beef tartare summer vegetable rawfood | 16,4

Chiacetto Bardolino DOC (Zenato) BA

Chiacetto Bardolino DOC (Zenato) BA

Prosecco doc (Canevel) D

Pinot Grigio delle Venezie (Monteci) **BIO** PA

“Lighea” (Donnafugata) Sicilia PBI

Valpolicella Ripasso “Campofiorin” (Masi) GC

First Courses | MAKE YOUR DISH UNIQUE WITH FRESH PASTA | 2,5

SPECIALTY CARBONARE

Classic with Paccheri pasta

(smoked bacon, eggs, pecorino cheese, black pepper) | 14,4

Sea Carbonara with Paccheri pasta

(sea bass, eggs, black pepper) | 16,5

Truffle Carbonara with Paccheri pasta

(smoked bacon, eggs, truffle, black pepper) | 18,5

Vegetarian Carbonara with Paccheri pasta

(Eggs, pecorino cheese, black pepper, celeriac, mushroom powder, cremini mushroom slices, hazelnut oil) | 14

Valpolicella Ripasso “Campofiorin” (Masi) ACG

Sauvignon DOC Alto Adige ACGBD

Prosecco DOC (Canevel) AGC

Prosecco DOC (Canevel) ACGH

Bigoi cò l’arna (Bigoli with Duck) | **Venetian specialities** | 13,9

A

Spaghetti with Clams | 15,5

AC

Palermo-style cous cous (mussels, prawns, clams, cuttlefish, and lemon) | 15,5

AC

SPECIALTY GNOCCHI

Potato Gnocchi with basil, burrata and confit cherry tomatoes | 13,9

Pinot Grigio delle Venezie (Monteci) **BIO** AG

Potato Gnocchi, turnip greens, confit cherry tomatoes and tastasal crumbs | 13,5

Valpolicella Classico DOC (Monteci) **BIO** AG

Potato Gnocchi with parmesan fondue and Norcia black truffle | 15,5

Valpolicella Ripasso “Campofiorin” (Masi) AG

Risotto with roasted tomato cream, lemon, and stracciatella cheese
(minimum order for two people) | 13,5

Chiacetto Bardolino DOC (Zenato) G

Risotto with zucchini cream and its crunchy flowers, strips of burrata cheese
(minimum order for two people) | 13,5

Sauvignon Doc Alto Adige AG

Second Courses

SPECIALTY MILANO

Cutlet with cheese and mushrooms 300g | 19
Cutlet with cheese and artichokes 300g | 19
Cutlet with rocket and cirio 300g | 19
Cutlet stuffed with parmigiano reggiano fondue and
black truffle from Norcia 300g | 24
Added Potato Chips made by us | 5

Prosecco doc (Canevel) ACG
Valpolicella Classico DOC (Monteci) BIO ACG
Valpolicella Classico DOC (Monteci) BIO AC
Valpolicella Classico DOC (Monteci) BIO ACG

Tender Norwegian salmon fillet, served with creamy
yogurt suce (on the side) flavored with dill and lemon | 16,5
Wok prawns, basmati rice, seasonal vegetables in soy sauce | 19,9
Oven-baked sea bass fillets, enhanced whith Mediterranean aromas
and the sweetness of confit cherry tomatoes | 19,9
Fried seafood
(with prawn tails, calamari rings, sea bass and anchovies) | 16,5
Added Special Tzatziki Sauce | 2

Prosecco doc (Canevel) DG
Gewürtztraminer DOC- Alto Adige AFB
Franciacorta Brut metodo tradizionale D
Prosecco DOC (Canevel) ABDP

Steak of beef 450gr. with grilled vegetables | 28
Added Special Smoked Whisky Sauce | 2

Valpolicella Ripasso "Campofiorin" (Masi)

Sliced beef | 18,9
- with rocket and parmesan
- with balsamico vinegar
- con fonduta di parmigiano e tartufo nero di Norcia | 23

Valpolicella Classico DOC (Monteci) BIO

Pork pluma, spices, charcoal-grilled eggplant and roasted peppers | 16,8

Valpolicella Ripasso "Campofiorin" (Masi)

Chicken supreme, vegetable caponata, Monte cheese | 14,2

Valpolicella Classico DOC (Monteci) BIO AIG

Pokè

Fresh salmon poke
basmati rice, salmon, avocado, gomme wakame (seaweed), cherry tomatoes, edamame,
crispy onion | 14,9
Added Special Semi-wholemeal Focaccia | 4

Gewürtztraminer DOC - Alto Adige

Seared chicken poke
basmati rice, grilled chicken, corn, purple cabbage, almonds, cherry tomatoes, goma wakame (seaweed) | 14,9
Added Special Semi-wholemeal Focaccia | 4

MDF

EFH

Salades

Boscaiola
(green salad, rocket, bresaola, fresh mushrooms, parmesan flakes) | 13,5
Added Special Semi-wholemeal Focaccia | 4

G

Caesar
(green salad, tomato, grilled chicken, toasted bread croutons, mayonnaise and worchestershire sauce) | 13,5
Added Special Semi-wholemeal Focaccia | 4

AC

Nizzarda
(tuna, potatoes, onion, green salad, tomatoes, anchovies, eggs, olives) | 13,5
Added Special Semi-wholemeal Focaccia | 4

DC

Children's Menu

Pasta with tomato or pesto | 4,9 A
Cutlet with fries | 8,5 AC
Meatballs in tomato sauce and chips | 8,5 AC

Side dishes

Mix salad | 5
Grill vegetables | 5
French fries | 5
Sautéed Potato chips | 5
Super crunch fries | 5
Salsa Tzatziky | 2
Salsa affumicata al Whisky | 2



Choose your dough

- Organic Semi-Whole Wheat Dough **BIO**
- Sour Dough | 2,5



We recommend the Bavarian blonde draught beer in a Bavarian mug

Selected Pizzas

zahra (moz., carpaccio di tonno fresco, rucola, cipolla rossa di Tropea caramellata all'aceto balsamico) | 15

dorata (moz., crudo di Parma 18 mesi, burrata) | 15

Kasbah (moz., kebab "tacchino e vitello", cipolla, peperoni, zucchine, salsa piccante) | 15

Super crunch fries | 4,5

o' cerasiello (pomodoro, scamorza, salamino piccante, peperoncino fresco, acciughe, olive) | 12,5

Added Special fried onion rinfs or diced fried eggplant | 2

4 formaggi (pom., moz., fontina, gorgonzola, ricotta) | 11,5

4 stagioni (pom., moz., carciofi, acciughe, prosciutto, funghi) | 11,5

Baya (pom., bufala, rucola, olio al basilico) | 11

Added Special fried onion rinfs or diced fried eggplant | 2

Rondine (pom., bufala, ricotta affumicata, crudo di Parma 18 mesi) | 12

Civetta (pom., bufala, funghi freschi, speck) | 12,5

Scala (pom., bufala, ricotta aff., funghi freschi, speck) | 12,5

Tabià (pom., moz., salsiccia, misto bosco, gorgonzola, crudo di Parma 18 mesi) | 12,5

Brà (pom., moz., prosciutto, funghi, gorgonzola, salame piccante, crudo di Parma 18 mesi) | 12,5

Torricelle (pom., moz., stracchino, zucchine, crudo di Parma 18 mesi) | 12,5

Battisti (pom., moz., radicchio, gorgonzola, grana) | 12,5

Yuppy (pom., moz., porcini, melanzane, salame piccante, grana) | 12,5

San marco (pom., moz., gamberetti, zucchine) | 12,5

Fernandez (pom., fontina, gorgonzola, peperoni, salame picc., origano, grana, speck) | 12,5

Dea (pom., moz., patate, rosmarino, philadelphia, speck) | 12,5

Sioux (pom., moz., patate, rosmarino, brie, speck) | 12,5

SPECIALTY PIZZE CAMPANE

Ischia (pom., bufala, tonno, capperi e peperoncino fresco tritato) | 12,5

Napoli (pom., bufala, acciughe, capperi, origano) | 12,5

Calzone napoletano | 14

-(mozzarella, mistobosco, grana, pomodoro, basilico)

-(ricotta, basilico, sale e pepe, pomodoro, olio evo) (in fantasia del pizzaiolo)

Friariello (moz., salsiccia dolce, "friariello" erbetta Campana) | 12,5

Venere (pom., moz., melanzane, zucchine, grana, pomodorini) | 12,5
Added Special fried onion rinfs or **diced fried eggplant** | 2

Prosciutto e funghi (pom., moz., prosciutto, funghi) | 11

Capricciosa (pom., moz., prosciutto, funghi, carciofi, capperi, origano) | 10,5

Gamberetti (pom., moz., gamberetti) | 11,5

Mascarpone e crudo (pom., moz., mascarpone, crudo di Parma 18 mesi) | 10,5

Parolaccia (pom., moz., origano, fiore di zucca fritto con acciuga) | 12,5

Calzone (pom., moz., prosciutto, funghi e ricotta) | 10,5

Calzone ai 4 formaggi (pom., moz., fiori di zucca fritti con acciuga) | 10,5

Vegetariana (pom., moz., zucchine, melanzane, radicchio, spinaci, grana) | 12,5
Added Special fried onion rinfs or **diced fried eggplant** | 2

Provenzale (pom., moz., brie, pancetta, erba cipollina fresca) | 10,5

Loira (pom., moz., scamorza, pancetta, rosmarino) | 10,5

Noci, rucola e mascarpone (pom., moz., noci, rucola, mascarpone) | 10

Primavera (pom., moz., melanzane, zucchine, grana, rucola) | 12,5
Added Special fried onion rinfs or **diced fried eggplant** | 2

Praga (pom., moz., prosciutto cotto alla brace, funghi freschi, stracchino) | 12,5

Marinara (pom., olio agliato, origano) | 5,5

Romana (pom., moz., acciughe, origano) | 8,5

Margherita (pom., moz.) | 7,4

Bufala dop (bufala, pom.) | 9
Added Special fried onion rinfs or **diced fried eggplant** | 2

Gorgonzola e noci (pom., moz., gorgonzola, noci) | 11,5

Parmigiana (pom., moz., melanzane, grana) | 9,5

Philadelphia speck (pom., moz., philadelphia, speck) | 10,4

Pugliese (pom., scamorza, olive taggiasche, salame piccante) | 10,5

Estate (pom., bufala, pomodorini, grana e basilico) | 12,5
Added Special fried onion rinfs or **diced fried eggplant** | 2

extras:

parma ham aged 18 months, speck, bresaola, kebab | 3,2

other | 2

Truffle, salmon tartare, fresh tuna | 4,5

French fries | 3,5

Gluten-free pasta | 3

Lactose-free mozzarella | 2

by “mozzarella” we mean FIOR DI LATTE some foods can be frozen originally*

Coffee and Liquors

Espresso coffee | 1,6

Coffee with liquor | 2,5

decaffeinated Coffee | 1,6

Barley or gingseng coffee | 2

Cappuccino | 2

Natinal liquors | 5,5

cover charge | 2,4

Soft Drinks and Draft Beers

Can 33 cl. | 3,5

San Benedetto still water 0,75 L. | 3,5

Draft Beer - AUER light 0,50L | 6,5

Draft Beer

Forst sixtus	red small 0,20L	3,1
	red medium 0,40L	6,5
Weiss	medium 0,50L	6,5



VEGETARIAN FOOD LIST



GLUTEN-FREE PASTA
AVAILABLE



RECOMMENDED PAIRINGS
(NOT INCLUDED IN THE PRICE OF THE DISHES)



ALLERGENS
(All. II reg. UE 1169/2011)

- | | |
|---|---|
| A CEREALS containing GLUTEN, those containing wheat, rye, barley, oats, spelt, kamut or their hybridized strains or derived. | H NUTS such as almonds, walnuts, pistachios and their products |
| B CRUSTACEANS and products made from them | I CELERY and products made from it |
| C EGGS and products made from them | L MUSTARD and products made from it |
| D FISH and products made from it | M SESAME SEEDS and products made from them |
| E PEANUTS and products made from them | N SULPHURE DIOXIDE and sulphites |
| F SOYA and products made from them | O LUPINS and products made from them |
| G MILK and products made from it (including lactose) | P MOLLUSCS and products made from them |