



"Every dish has its own story. Every cover, a voice."

OUR EVENTS



CARBONARE

- CLASSICA
- DI MARE
- TARTUFATA
- VEGETARIANA

EVERY THURSDAY
EVENING
17,90€



GNOCCHI

4 TYPES AND
FLAVORS TO
CHOOSE FROM

EVERY FRIDAY
EVENING
16,90€



ALL *you*
CAN
EAT
di

RESERVATIONS
RECOMMENDED



CARBONARE

PASTA | GUANCIALE | PECORINO ROMANO | UOVA

The use of cooking cream was not excluded
to obtain a creamier sauce.

This addition was part of the reinterpretation
of the most common recipe by established chefs
such as Gualtiero Marchesi and Luigi Carnacina.



Antica Carbonara Paccheri di Gragnano
smoked bacon, eggs, pecorino cheese, black pepper | 14,9

 Valpolicella Ripasso "Campofiorin" (Masi)

Allergens: **ACG**

Carbonara Tartufata Paccheri di Gragnano
smoked bacon, eggs, truffle, black pepper | 18,9

 Prosecco doc (Canevel)

Allergens: **ACG**

Carbonara di mare Paccheri di Gragnano
Seared sea bass, mussels, shrimp, smoked butter,
eggs, black pepper | 16,9

 Sauvignon Doc Alto Adige

Allergens: **ACGBD**

VEG **Carbonara Vegetariana** Paccheri di Gragnano
Eggs, pecorino cheese, black pepper, celeriac, mushroom
powder, cremini mushroom slices, hazelnut oil, diced carrots
and zucchini | 14,5

 Prosecco doc (Canevel)

Allergens: **ACG**

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

| **Cucina Veneta** | 19,5

Appetizers

Chikpea humus, shrimp and fried artichokes | 12,5

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 | 16,9

Pokè

Fresh salmon poke

basmati rice, salmon, avocado, goma wakame (seaweed), cherry tomatoes, edamame, crispy onion | 14,9

Added Special Semi-wholemeal Focaccia | 4

Seared chicken poke

basmati rice, grilled chicken, corn, purple cabbage, almonds, cherry tomatoes, goma wakame (seaweed) | 14,9

Added Special Semi-wholemeal Focaccia | 4

Salades

Boscaiola

(green salad, rocket, bresaola, fresh mushrooms, parmesan flakes) | 13,9

Added Special Semi-wholemeal Focaccia | 4

Caesar

(green salad, tomato, grilled chicken, toasted bread croutons, mayonnaise and worchestershire sauce) | 13,9

Added Special Semi-wholemeal Focaccia | 4

Nizzarda

(tuna, potatoes, onion, green salad, tomatoes, anchovies, eggs, olives) | 13,9

Added Special Semi-wholemeal Focaccia | 4

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

Valpolicella Classico Doc (Monteci) **BIO**

A

Charetto Bardolino Doc (Zenato)

BA

Charetto Bardolino Doc (Zenato)

GA

Prosecco doc (Canevel)

D

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

PA

"Lighea" (Donnafugata) Sicilia

PBI

Valpolicella Ripasso "Campofiorin" (Masi)

GC

Gewürtztraminer Doc - Alto Adige

MDFA

EFH

G

AC

DC

First Courses



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

Spaghetti with Clams | 15,9

VEG

Risotto with pumpkin cream and Amarone reduction
della Valpolicella (min. 2 persone) | 13,9

Risotto with arugula pesto, flambéed Mediterranean shrimp
and their bisque (min. 2 persone) | 13,9

🍷 Valpolicella Ripasso "Campofiorin" (Masi)

ACG

🍷 "Lighea" (Donnafugata) Sicilia

AP

🍷 Valpolicella Ripasso "Campofiorin" (Masi)

AG

🍷 Franciacorta Brut metodo tradizionale

GB



SPECIALTY GNOCCHI

Potato gnocchi with basil, burrata,
confit cherry tomatoes | 14

Potato gnocchi, pumpkin, butter and sage,
amaretti crumbs | 14

Potato gnocchi, beetroot on a Venetian cheese fondue
and coffee reduction | 14

Potato gnocchi, Parmigiano-Reggiano fondue
and Norcia black truffle | 16,5

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

AG

🍷 Valpolicella Ripasso "Campofiorin" (Masi)

AG

🍷 Valpolicella Ripasso "Campofiorin" (Masi)

AG

🍷 Valpolicella Ripasso "Campofiorin" (Masi)

AG

Second Courses

Sliced heifer beef with rocket and Grana Padano cheese | 18,9

Sliced heifer beef with balsamic vinegar | 19,9

Sliced Scottona beef with Parmesan fondue and Norcia black truffle | 24

Spiced pork fillet, char-grilled eggplant, curly endive, and baked peppers | 16,8

Supreme di pollo, caponata di verdure, Monte Veronese mezzano | 14,5

300g cutlet stuffed with fontina and porcini mushrooms | 19,2

300g cutlet stuffed with Roman artichokes and melted pecorino cheese | 19,2

300g cutlet stuffed with arugula and Pachino tomatoes | 19,2

300g cutlet stuffed with Parmigiano Reggiano fondue and Norcia black truffle | 24,2

Aggiunta Speciale Patatina Super Crunch | 5

Beef fillet in three-pepper sauce | 25

Beef fillet in black truffle sauce | 28

Tender Norwegian salmon fillet
(Served with a creamy yogurt sauce on the side, flavored by us with ebette and lemon) | 16,5

Wok-fried shrimp with crispy soy vegetable noodles, basmati rice | 19,9

Baked sea bass fillets, enriched by the Mediterranean aroma of salmoriglio and the sweetness of confit cherry tomatoes | 22

Fried seafood
(with prawn tails, squid rings, sea bass and anchovies) | 16,8
Special Addition Tzatziki Sauce | 2

OUR CUTS

Valpolicella Classico Doc (Monteci) **BIO** G

Valpolicella Classico Doc (Monteci) **BIO**

Valpolicella Classico Doc (Monteci) **BIO** G

Valpolicella Ripasso "Campofiorin" (Masi)

Valpolicella Classico Doc (Monteci) **BIO** AIG

SPECIALTIES FROM MILAN

Prosecco doc (Canevel) ACG

Valpolicella Classico Doc (Monteci) **BIO** ACG

Valpolicella Classico Doc (Monteci) **BIO** AC

Valpolicella Classico Doc (Monteci) **BIO** ACG

Valpolicella Ripasso "Campofiorin" (Masi)

Valpolicella Ripasso "Campofiorin" (Masi)

Prosecco doc (Canevel) DG

Gewürtztraminer Doc - Alto Adige AFB

Franciacorta Brut metodo tradizionale D

Prosecco doc (Canevel) ABDP

PIZZERIA



Choose your dough:

- Organic Semi-Whole Wheat Dough **BIO**
- Sour Dough | 2,7



We recommend
the lager beer
in a Bavarian mug



Selected Pizzas

zahra (moz., carpaccio di tonno fresco, rucola, cipolla rossa di Tropea caramellata all'aceto balsamico) | 15,5

dorata (moz., crudo di Parma 18 mesi, burrata) | 15,5

Super crunch fries | 5

SPECIALITÀ PIZZE CAMPANE

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

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

Calzone napoletano | 14,5

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

-(ricotta, basilico, sale e pepe, pomodoro, olio evo)

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

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

Special additions of fried onion rings or Special addition of diced fried eggplant | 2

4 formaggi (pom., moz., fontina, gorgonzola, ricotta) | 11,7

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

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

Special additions of fried onion rings or Special addition of 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) | 12,7

Brà (pom., moz., prosciutto, funghi, gorgonzola, salame piccante, crudo di Parma 18 mesi) | 12,7

Torricelle (pom., moz., stracchino, zucchine, crudo di Parma 18 mesi) | 12,7

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

Yuppy (pom., moz., porcini, melanzane, salame piccante, grana) | 12,7

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

Fernandez (pom., fontina, gorgonzola, peperoni, salame picc., origano, grana, speck) | 12,7

Dea (pom., moz., patate, rosmarino, philadelphia, speck) | 12,7

Sioux (pom., moz., patate, rosmarino, brie, speck) | 12,7

PIZZERIA



- Venere** (pom., moz., melanzane, zucchine, grana, pomodorini) | 12,5
Special additions of fried onion rings or Special addition of diced fried eggplant | 2
- Prosciutto e funghi** (pom., moz., prosciutto, funghi) | 11,2
- Capricciosa** (pom., moz., prosciutto, funghi, carciofi, capperi, origano) | 10,7
- 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** (moz., fontina, gorgonzola, ricotta) | 10,5
- Vegetariana** (pom., moz., zucchine, melanzane, radicchio, spinaci, grana) | 12,7
Special additions of fried onion rings or Special addition of 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
Special additions of fried onion rings or Special addition of diced fried eggplant | 2
- Praga** (pom., moz., prosciutto cotto alla brace, funghi freschi, stracchino) | 12,7
- Marinara** (pom., olio agliato, origano) | 5,5
Special additions of fried onion rings or Special addition of diced fried eggplant | 2
- Romana** (pom., moz., acciughe, origano) | 8,5
- Margherita** (pom., moz.) | 7,6
- Bufala dop** (bufala, pom.) | 9,2
Special additions of fried onion rings or Special addition of 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) | 12,7
Special additions of fried onion rings or Special addition of diced fried eggplant | 2

extras:

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

- Tin can 33 cl. | 3,5
- San Benedetto still water 0,75 L. | 3,5
- Draft Beer - AUER** light 0,50L | 6,7

Draft Beer

- | | | |
|--------------|------------------|-----|
| Forst sixtus | red small 0,20L | 3,5 |
| | red medium 0,40L | 6,5 |
| Weiss | medium 0,50L | 6,7 |

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



VEGETARIAN PROPOSALS



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 derivated. | 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 |

DESSERT



English



Deutsch



CALLCHEF
Catering for your Business



OUR DESSERTS ARE ALL HOMEMADE

PRIZE “most chosen sweet glass”

Recioto della Valpolicella Classico docg (Masi) | 8

Veneto



DESSERT

Chocolate soufflé with vanilla cream on the side | 6,20

Tiramisù | 6,20

Blueberry, White Chocolate, and Biscuit Cheesecake | 6,20

Vanilla panna cotta with chocolate sauce | 6,20

Vanilla panna cotta with berries | 6,20

Crunchy semifreddo with chocolate sauce | 6,20

Fresh fruit salad, almonds and coconut ice cream | 6,20 **H**

Homemade apple strudel with vanilla cream on the side | 6,20

Dessert of the day | 6,20

Lemon sorbet | 4,20

Coconut and cinnamon ice cream cup with aged rum | 6,20 **CG**

Licorice ice cream sundae, butter cookie crumble,
dark chocolate crumbs | 6,2

ALLERGENS

(All. II reg. UE 1169/2011)

ACG

ACG

G

G

G

GCE

HG

ACG

CG

Choose the bitters for your dessert

+ AMARO | 2,7

- Amaro del Capo
- Branca menta
- Montenegro
- Jagermeister
- Braulio
- Averna
- Ramazzotti
- Anima nera
- Limoncino



DISTILLATES

GRAPPA, SCOTCH, WHISKY, RUM, LIQUORI

Served with dark chocolate, almonds and orange

Grappa di Amarone - invecchiata in barriques 7 anni | 8,5

Grappa di Amarone bianca | 8

Grappa Poli morbida di uva moscato | 6

Macallan Scotch whisky - invecchiato 12 anni in doppia botte | 8

Caol Ila single malt schotch whisky 12 anni | 11

Glenfiddich single malt schotch whisky 12 anni | 7

Johnnie Walker blended schotch whisky | 10

Glen Grant single malt schotch whisky 5 anni | 7

Rum matusalem gran riserva 15 anni Rum invecchiato in barili di quercia.
Un blend di aromi, note floreali e fruttate, con una forte presenza legnosa | 13,5

Rum Zacapa 23 anni | 13,5