



"Every dish has its own story. Every case a voice."

# APERITIF TO SHARE



**FOCACCIA** Wood-fired, semi-whole wheat dough, topped with creamy burrata, mortadella, and pistachios. | 7

**FOCACCIA** Wood-fired, semi-whole wheat dough, topped with 18-month cured Parma ham, creamy burrata, and diced tomatoes with extra virgin olive oil. | 7

**FRIED MIX** "Ascolane" stuffed olives 5 pcs., zucchini flowers filled with anchovies 3 pcs., super crunch French fries | 7

**SUPER CRUNCH FRENCH FRIES** | 5

**CLASSIC FRENCH FRIES** | 5

**"DEL POVERETTO" CHARCUTERIE BOARD:** grilled cooked ham, herb-cured "steccata" pancetta, "coppa" seasoned with aromatic herbs from the Lessinia hills, salami refined in Amarone della Valpolicella wine, homemade pickled vegetables, and fried polenta.

**x2 people** | 10 - **x4 people** | 19,5

## COCKTAIL

Americano | 7

Spritz Aperol/Campari | 4,4

Prosecco (by the glass) | 4,4

Trento DOC (by the glass) | 9

Gin tonic (GinMare) | 9

Negroni | 7

Hugo | 6






# CARBONARE

PASTA | GUANCIALE | PECORINO ROMANO | UOVA




**Antica Carbonara** Paccheri from Gragnano, smoked guanciale (cured pork cheek), eggs, Pecorino cheese, and black pepper | 14,9

 Valpolicella Ripasso "Campofiorin" (Masi)

Allergens: **ACG**

**Carbonara Tartufata** Paccheri from Gragnano, smoked guanciale (cured pork cheek), eggs, truffle, and black pepper | 19,2

 Prosecco doc (Canevel)

Allergens: **ACG**

**Seafood Carbonara** Paccheri from Gragnano, pan-seared sea bass, mussels, prawns, smoked butter, eggs, and black pepper | 17,9

 Sauvignon Doc Alto Adige

Allergens: **ACGBD**

**VEG** **Vegetarian Carbonara** Paccheri from Gragnano, eggs, Pecorino, black pepper, celery, mushroom powder, sliced button mushrooms, hazelnut oil, and diced carrots and zucchini | 14,5

 Prosecco doc (Canevel)

Allergens: **ACG**

## CARBONARA TASTING MENU

# TAS TING

Tasting of 2 Carbonara varieties | 18

Tasting of 3 Carbonara varieties | 22

Tasting of 4 Carbonara varieties | 29

## Single Course

"Del Poveretto" Cold Cut Platter (Grilled cooked ham, "Steccata" herb pancetta, coppa with aromatic herbs from the hills of Lessinia, salami refined in Amarone della Valpolicella, homemade pickled vegetables and fried polenta)

| Venetian Cuisine | x2 People | 10 - x4 People | 19,5

Valpolicella Classico Doc (Masi)

## Appetizers

Chickpea hummus with prawns and roasted artichokes | 11,9

"Treccia" Buffalo Mozzarella Caprese-style  
(Cherry tomatoes and fresh basil sauce) | 11,9

Special Side Dish: Semi-wholemeal Focaccia | 4

1 kg of stewed mussels Tarantina-style  
Served with rustic, wood-fired toasted bread cubes | 17,9  
- white  
- with tomato sauce  
- slightly spicy with tomato sauce

Chiarretto Bardolino Doc (Zenato) BA

Chiarretto Bardolino Doc (Zenato) GA

Pinot Grigio delle Venezie (Masi) PA



**Duo of Tartar**  
(Tuna and salmon Tartar  
served with avocado) | 16,9

Beef tartar with raw vegetables  
and Cipriani sauce | 17,5

Beef tartar, Dijon mustard,  
capers, gherkins, egg yolk,  
Worcestershire sauce | 18,5

Prosecco doc (Canevel) D

Valpolicella Ripasso "Campofiorin" (Masi) GC

Valpolicella Ripasso "Campofiorin" (Masi) GC

## TARTAR SPECIALTIES

## Pokè

Fresh Salmon Poké

Basmati rice, salmon, avocado, Goma-Wakame seaweed,  
cherry tomatoes, edamame, and crispy fried onions | 14,9

Special Side Dish: Semi-wholemeal Focaccia | 4

Gewürtztraminer Doc - Alto Adige

MDFA

## Salads

Boscaiola

(Green salad, wild rocket, bresaola [air-dried beef], fresh mushrooms,  
and Grana cheese shavings) | 13,9

Special Side Dish: Semi-wholemeal Focaccia | 4

G

Caesar

(Green salad, tomatoes, grilled chicken, toasted croutons, finished  
with a mayonnaise and Worcestershire dressing) | 13,9

Special Side Dish: Semi-wholemeal Focaccia | 4

AC

Nizzarda

(Tuna, potatoes, onions, green salad, tomatoes, anchovies,  
boiled eggs, and olives) | 13,9

Special Side Dish: Semi-wholemeal Focaccia | 4

DC



## First Courses

Bigoi cò l'arna (Long noodles (Bigoli), served with a rich duck ragù)

| Venetian Cuisine | | 13,9

Spaghettoni with large venus clams (lupini muscheln) | 16,9

Risotto with creamy zucchini purée and dollops of fresh burrata (Minimum 2 People) | 13,9

Risotto with arugula pesto, flambéed Mediterranean prawns, and their rich seafood bisque (Minimum 2 People) | 15

Valpolicella Ripasso "Campofiorin" (Masi) **ACG**

"Lighea" (Donnafugata) Sicilia **AP**

Valpolicella Ripasso "Campofiorin" (Masi) **AG**

Cuvée Pietra blanc de blanc Marchesi (Tenuta San Leonardo) **CGB**



## GNOCCHI SPECIALTIES

Potato gnocchi with fresh basil, creamy burrata and cherry tomato confit | 14,5

Potato gnocchi with Parmigiano-Reggiano cheese fondue and black truffle from Norcia | 16,9

Potato gnocchi with a rich seafood sauce | 16,9

Potato gnocchi with beetroot, served on a Venetian cheese fondue and finished with a coffee reduction | 14,5

Pinot Grigio delle Venezie (Masi) **CAG**

Valpolicella Ripasso "Campofiorin" (Masi) **AG**

Pinot Grigio delle Venezie (Masi) **ABCDP**

Valpolicella Ripasso "Campofiorin" (Masi) **AG**

## Main Courses

Sliced "Scottona" beef steak with fresh arugula and Grana Padano shavings | 19,9

Sliced "Scottona" beef steak with balsamic reduction | 19,9

**BEST SELLER** Sliced "Scottona" beef steak, baked with a rich Parmesan fondue and black truffle from Norcia | 24,9

Seasoned "Pluma" Iberian pork (premium tender cut) served with grilled eggplant, curly endive, and oven-roasted bell peppers | 16,8

Chicken breast filet with vegetable caponata and medium-aged local "Monte Veronese" cheese | 14,5

### OUR SLICED STEAKS

Valpolicella Classico Doc (Masi)

Valpolicella Classico Doc (Masi)

Valpolicella Classico Doc (Masi) **G**

Valpolicella Ripasso "Campofiorin" (Masi)

Valpolicella Classico Doc (Masi) **AIG**

**BEST SELLER** Breaded cutlet (300 g) with fresh arugula and Pachino cherry tomatoes | 19,50

Breaded cutlet (300 g) with Roman-style artichokes and melted Pecorino cheese | 19,5

Breaded cutlet with melted Fontina cheese and button mushrooms | 19,9

Breaded cutlet (300 g) with Parmigiano-Reggiano fondue and black truffle from Norcia | 24,2

**Special Side Dish: Super Crunch French Fries | 5**

### MILANESE SPECIALTIES

Valpolicella Classico Doc (Masi) **AC**

Valpolicella Classico Doc (Masi) **ACG**

Prosecco doc (Canevel) **ACG**

Valpolicella Classico Doc (Masi) **ACG**

Grilled beef filet with chimichurri sauce on the side | 25

Beef filet in a classic three-pepper sauce | 26

Beef filet in black truffle sauce | 28

Tender Norwegian salmon filet (Served with our homemade herb-lemon-yogurt sauce) | 17,5

Tender Norwegian salmon filet (Served with our homemade herb-lemon-yogurt sauce) | 22

Large seafood feast (Prawn tails, calamari rings, sea bass bites, and sardines) | 17

**Special Side Dish: Aioli Sauce | 2**

Valpolicella Ripasso "Campofiorin" (Masi)

Valpolicella Ripasso "Campofiorin" (Masi)

Valpolicella Ripasso "Campofiorin" (Masi)

Prosecco doc (Canevel) **DG**

Cuvée Pietra blanc de blanc Marchesi (Tenuta San Leonardo) **D**

Prosecco doc (Canevel) **ABDP**

Wok-fried prawns, served with crispy, soy sauce-seasoned vegetable noodles and basmati rice | 19,9

Gewürtztraminer Doc - Alto Adige **AFB**

## Side Dishes

Mixed salad | 5

Grilled vegetables | 5

Classic French fries | 5

Roasted potatoes | 5

Crispy French fries | 5

Smoked whiskey sauce | 2

Tzatziki sauce | 2



# PIZZERIA



## Choose your dough:

- Organic Semi-Whole Grain (classic)
- Sourdough | 2,9



## 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 Crispy French Fries | 5

#### NEAPOLITAN PIZZA SPECIALTIES

**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

**Speciali aggiunte anelli di cipolla frita oppure Aggiunta Speciale Dadolata di Melanzana frita** | 2

**4 formaggi** (pom., moz., fontina, gorgonzola, ricotta) | 12,2

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

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

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana frita** | 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

**Toricelle** (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

**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

**Venere** (pom., moz., melanzane, zucchine, grana, pomodorini) | 12,5

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 2

**Prosciutto e funghi** (pom., moz., prosciutto, funghi) | 11,5

**Capricciosa** (pom., moz., prosciutto, funghi, carciofi, capperi, origano) | 11

**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) | 12,9

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 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

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 2

**Praga** (pom., moz., prosciutto cotto alla brace, funghi freschi, stracchino) | 12,7

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

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 2

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

**Margherita** (pom., moz.) | 7,8

**Bufala dop** (bufala, pom.) | 9,5

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 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

**Aggiunta Speciale Anelli di Cipolla oppure Aggiunta Speciale Dadolata di Melanzana fritta** | 2

## **Ergänzungen:**

Crudo di Parma 18 mesi, speck, bresaola | 3,2

Altro | 2,4

Tartufo, tartar di salmone, tonno fresco | 4,5

Patatina fritta | 3,5

Pasta gluten free | 3

Mozzarella senza lattosio | 2

per "moz." s'intende FIOR DI LATTE\* - alcuni alimenti all'origine possono essere surgelati\*



## Soft drinks and draft beer

Lattina 33 cl. | 3,5

Acqua minerale San Benedetto 0,75 L. | 3,5

**Birra a caduta AUER** chiara 0,50L | 6,9

**Birra alla spina**

Forst sixtus rossa piccola 0,20L | 3,5

rossa media 0,40L | 6,5

Weiss media 0,50L | 6,7

## Coffee

caffè espresso | 1,6

caffè corretto | 2,5

caffè decaffeinato | 1,6

caffè d'orzo o ginseng | 2,2

cappuccino | 2,2

coperto | 2,5

## Cocktails

Americano | 7

Spritz Aperol/Campari | 4,4

Prosecco al calice | 4,4

Trento doc al calice | 9

Gin tonic (GinMare) | 9

Negroni | 7

Hugo | 6

## Kid's Menu

Einfache Nudeln, mit Tomatensoße oder mit Pesto | 4,9 **A**

Paniertes Hähnchenschnitzel mit Pommes frites | 8,5 **AC**

Fleischbällchen in Tomatensoße mit Pommes frites | 8,5 **AC**



VEGETARIAN OPTIONS

Gluten-free pasta available



RECOMMENDED PAIRINGS  
(not included in the price of the dish)



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

- |  |   |
|--|---|
| <b>A</b> CEREALS CONTAINING GLUTEN<br>such as wheat, rye, barley, oats,<br>spelt, kamut or their hybridised<br>strains, and products thereof | <b>H</b> NUTS<br>such as almonds, walnuts,<br>pistachios and products thereof |
| <b>B</b> CRUSTACEANS<br>and products thereof   | <b>I</b> CELERY<br>and products thereof                                       |
| <b>C</b> EGGS<br>and products thereof  | <b>L</b> MUSTARD<br>and products thereof                                      |
| <b>D</b> FISH<br>and products thereof  | <b>M</b> SESAME SEEDS<br>and products thereof                                 |
| <b>E</b> PEANUTS<br>and products thereof   | <b>N</b> SULPHUR DIOXIDE<br>AND SULPHITES                                     |
| <b>F</b> SOYBEANS<br>and products thereof  | <b>O</b> LUPIN<br>and products thereof  |
| <b>G</b> MILK and products thereof<br>(including lactose)  | <b>P</b> MOLLUSCS<br>and products thereof                                     |

# DESSERT





# OUR DESSERTS ARE ALL HOMEMADEA

## DESSERT

### ALLERGENI

(All. II reg. UE 1169/2011)

Chocolate soufflé with vanilla cream on the side | 6,2

ACG

Tiramisù | 6,2

ACG



Blueberry cheesecake with white chocolate and biscuit | 6,2

G



Vanilla panna cotta with chocolate sauce | 6,2

G



Vanilla panna cotta with chocolate sauce | 6,2

G



Crunchy nut semifreddo with chocolate sauce | 6,2

GCE



Amaretto semifreddo with Grand Marnier sauce | 6,2

GCE

Fresh fruit salad with almonds and coconut ice cream | 6,2

H

Pineapple wedges with wild berry skewers | 7,5

## GOURMET ICE CREAM SUNDAES



Coconut and cinnamon ice cream sundae with aged rum | 6,2

C



Sicilian citrus ice cream sundae with local almond cantucci biscuitsb | 6,2

CH



White coffee and cocoa ice cream sundae with a drizzle of salted caramel | 6,2

C



Pineapple and ginger ice cream sundae, acacia honey | 6,2

C

Lemon sorbet | 4,2

ACG

## FRESH SUMMER AMARI | 5

- Ramazzotti
- Braulio
- Brancamenta
- Amaro del capo
- Anima nera
- Sambuca
- Limoncino
- Montenegro
- Liquore Elisir alla prugna
- Jefferson Amaro Importante



## GRAPPA, SCOTCH, WHISKY, RUM, LIQUEURSI

Served with dark chocolate, almonds, and orange

Grappa di Amarone - aged in barriques for 7 years | 8,5

Grappa di Amarone bianca | 8

Grappa Poli - smooth, made from Moscato grapes | 6,5

Macallan Scotch whisky - double cask aged 12 years | 8

Caol Ila single malt Scotch whisky - 12 years | 11

Glenfiddich single malt schotch whisky 12 anni | 7

Johnnie Walker blended schotch whisky | 10

Glen Grant single malt Scotch whisky - 5 years | 7

Rum Matusalem Gran Riserva 15 years - Rum aged in oak barrels.  
A blend of aromas, with floral and fruity notes and a strong woody presence | 13,5



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

- |   |  |
|---|--|
| <b>A</b> CEREALS containing GLUTEN, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products | <b>H</b> NUTS, namely: almonds, walnuts, pistachios and products thereof |
| <b>B</b> CRUSTACEANS and products thereof   | <b>I</b> CELERY and products thereof                                     |
| <b>C</b> EGGS and products thereof  | <b>L</b> MUSTARD and products thereof                                    |
| <b>D</b> FISH and products thereof  | <b>M</b> SESAME SEEDS and products thereof                               |
| <b>E</b> PEANUTS and products thereof   | <b>N</b> SULPHUR DIOXIDE and sulphites                                   |
| <b>F</b> SOYBEANS and products thereof  | <b>O</b> LUPIN and products thereof                                      |
| <b>G</b> MILK and products thereof (including lactose)  | <b>P</b> MOLLUSCS and products thereof                                   |

[ristorantefucina.it](http://ristorantefucina.it)