

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": IBERIAN LOIN WITH HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEMI DRY TOMATOES, AUBERGINES IN OLIVE OIL, RICOTTA CHEESE WITH CEDRO, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS
FOR TWO PEOPLE: 28€ (1-7-8-12)

CHARTURIE FROM THE SEA:
SEAFOOD MORTADELLA TASTING: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS - SMOKED OLIVES, SEMI DRY TOMATOES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS 18€ (1-4-8)

VEGGIE CHARTURIE: CARROT, TURMERIC AND CHICKPEAS HUMMUS, CHERRY TOMATOES, SEASONAL VEGGIES, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, AUBERGINES IN OLIVE OIL, RICOTTA CHEESE WITH CEDRO, TOMINO CHEESE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS
22€ - RECOMMENDED FOR TWO PEOPLE (1-7-9-11)

from the garden CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS 11€ (1-9)

BRUSCHETTA WITH OUR FIELD BREAD, BUFFALO MOZZARELLA CHEESE, PIENNOLO CHERRY TOMATOES, BASIL 12€ (1-7)

"CAPRESE" FRESH TOMATOES WITH BUFALA CHEESE 14€ (7)

meat SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BURRATA CHEESE, MORTADELLA AND PISTACHIOS €12 (1-7-8)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE 15 € (7)

GREEN FRIED TOMATOES, CITRON RICOTTA, GRILLED BACON AND LEMON SALAD 16€ (1-3-5-7)

"VITELLO TONNATO", CLASSIC VEAL WITH A TUNA SAUCE RECIPE 14€ (3-4)

fish **OCTOPUS SALAD:** PRESSURE COOKED OCTOPUS, TAGGIASCA OLIVES, CELERY, CHERRY TOMATOES, POTATOES 16€ (4-9)

ALICI CANTABRICHE GOLD, ANCHOVIES, SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 15€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT ON SPRING NIGHTS, THE QUALITY THAT HAS MADE CANTABRIA FAMOUS THROUGHOUT THE WORLD

TASTING OF CANTABRIAN ANCHOVIES 30€ A TASTING JOURNEY TO EXPLORE THE DIFFERENCES BETWEEN THE TWO CATCHES: GOLD AND LIMITED SERIES CANTABRIAN ANCHOVIES, SERVED WITH SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD (1-4-7)

SEA & LAKE DUET: BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, PANE CARASAU BREAD WITH ROSMARINE 15€ (1-4)

MAZARA DEL VALLO RED PRAWN TARTARE, BURRATA CHEESE, VESUVIUS YELLOW CHERRY TOMATOES SAUCE AND BLACK SQUID CHIPS 18€ (1-7-14)

MUSSEL SAUTEE IN TOMATO SAUCE WITH HOMEMADE TOASTED BREAD 15€ (1-14)

fried FRIED SHRIMP TO SHARE:
250 GR 18€ 500 GR 32€ (1-14)

FRIED SQUID' & SEaweeds, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

CROQUETTES AND MIXED FRIED FOODS 12€ (1-3-5)

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

Pasta

from the garden

HOMEMADE GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA CHEESE AND OLIVE CHARCOAL 15€ (1-3-7)

TAGLIOLINI PASTA WITH TOMATO, BASIL AND PECORINO 11€ (1-7)

HOMEMADE TAGLIATELLE PASTA, PORCINI MUSHROOMS CREAM, SHAVED AMARONE AGED CHEESE 15€ (1-3-7)

HOMEMADE SCIAGLIATELLI WITH PROVOLA CHEESE AND EGGPLANT 15€ (1-3-7)

fish

HOMEMADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 17€ (1-3-7-2)

VENETIAN GRAIN CALAMARATA PASTA WITH OCTOPUS, 'NDUJA, OLIVES & CHERRY TOMATOES 16€ (1-4)

HOME MADE BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 16€ (1-3-7)

HOMEMADE SCIALATELLI PASTA WITH SEAFOOD* 17€ (1-2-3-7-14)

HOME MADE BIGOLI PASTA, SMOKED TROUT CARBONARA AND PEPPER 16€ (1-3-7)

meat

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE WITH 'OLD STYLE' MEAT BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

RISOTTO WITH ROASTED PUMPKIN, TASTASAL AND SMOKED PROVOLA CHEESE 15€ (7)
MINIMUM FOR TWO PEOPLE - (TASTASAL: A VERONESE DELICACY OF FRESH, GROUND PORK SEASONED WITH SALT, ABUNDANT BLACK PEPPER, AND OTHER SPICES)

Our pasta

HOMEMADE EVERY DAY
WITH FLOURS OF ANCIENT GRAINS
FROM THE MILL OF
BERTOLINI, CAPRINO VERONESE



Big Saladas

GREEK SALAD: GREENS, SERVED WITH CHERRY TOMATOES, FETA CHEESE, OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD, HONEY BALSAMIC VINAIGRETTE 10€ (1-7)

MEDITERRANEAN: CARROT, TURMERIC AND CHICKPEAS HUMMUS, SALAD, CHICKPEAS, TROPEA ONIONS, RICOTTA CHEESE, OLIVES, QUINOA, FRESH CHERRY TOMATOES, FRESH CUCUMBER, WARM PIADINA, HONEY BALSAMIC VINAIGRETTE 13€ (1-7-9-11)

Honey Balsamic Vinaigrette

OLIVE OIL, HONEY, BALSAMIC VINEGAR, SALT AND PEPPER

Vegan & Vegetarian Main Course

CAULIFLOWER STEAK, COOKED WITH LUGANA WINE, PUMPKIN CREAM, SALAD 12€ *vegan*

ROASTED AUBERGINE COTOLETTA WITH TOMATOES AND MOZZARELLA 13€ (1-7)

KIDS EAT *free*

**FRESH MACCHERONCINI PASTA
WITH A TOMATO AND BASIL SAUCE** ~~6€~~ (1-3-6)

GRILLED WURSTEL WITH FRENCH FRIES* ~~7,50€~~ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD. NOT COMBINABLE WITH OTHER PROMOTIONS.

FROZEN PRODUCT

Our Meats

WILD PORK 'TAGLIATA', SAUTÉED WARM HERBS,
CHEESE AGED IN RED WINE AND BEETROOT CHIPS 22€ (1-5-7)

RIBEYE OF BEEF SERVED WITH CHIMICHURRI BUTTER 22€ (7)

ITALIAN FIORENTINA, SCOTTONA
(SUGGESTED FOR 2 PEOPLE)
1.3 KG , 1.4 KG 6.50 €/HG

SLOW ROASTED PORK RIBS,
OUR SIGNATURE BLACK TEA BBQ SAUCE 16€

GREAT HOMEMADE BREADED PORK CUTLET (500 GR),
SERVED WITH ROCKET SALAD AND CHERRY TOMATOES 18€ (1-3-5)

GRILLED GALLETTO - PETITE CHICKEN - (600GR) 16€

ONLY FOR LUNCH BEEF BURGER

WITH CHEDDAR, SALAD, SAUCE,
ARTISANAL BUN, FRENCH FRIES' 15€ (1-7-11)



Side Dishes

FRENCH FRIES' 5.50€ (1-5-8)

ROSMARINE ROASTED 'NOVELLE' POTATOES 6€

FRIED POLENTA BITES SERVED WITH MARINARA SAUCE 6€ (1-5-7-8)

FENNEL, TAGGIASCHE OLIVES AND CITRUS SALAD 7€

SAUTEED WILD HERBS 6€ (7)

MIXED SALAD, THYME VINAIGRETTE 5€

Our Fish Recipes

GRILLED SEA BREAM WITH LEMON ZEST,
AND HERBS FROM OUR GARDEN 20€ (4)

FRIED SEAFOOD*:
"CALAMARI" SQUID, SHRIMPS, MULLET,
BREADED VEGGIES & SEaweEDS,
FRIED PICKLED CUCUMBERS
22€ (1-2-4-5)

TROUT BAKED IN ALMOND CRUST
SERVED WITH WARM HERBS AND AIOLI SAUCE 14,50€ (4-5-8)

ROASTED OCTOPUS*, OUR SMOKED POTATO CREAM,
SMOKED BLACK PEPPER, OLIVE CHARCOAL,
SWEET PAPRIKA 21€ (4-7)

YELLOWFIN TUNA TATAKI
FIELD HERBS, WASABI MAYO 21€ (3-4-8)

FISH & CHIPS*:
WITH WASABI MAYO 16€ (1-4-5-7)