

Menù
Spring – Summer
2024

**Entree** Row ham, Mortadella cubes, Salamí, Dry Sausage, Fried Polenta with Sausage and two slices of seasoned cheese 3 different types of seasoned cheese served with mixed Jams, Honey and Fried Piadina snack CONTAIN MAY CONTAIN Zucchini strips battered in tempura CONTAIN MAY CONTAIN Onion and Tomato sauce with bread's crostini roasted CONTAIN MAY CONTAIJN 

Smoked Bakon stír-fried with Balsamic vinegar with pine nuts served on red radicchio bed CONTAIN MAY CONTAIN





Mozzarella Cheese Cubes with Bacon around stir-fried served on salad bed MAY CONTAIN





Small Flan with Zucchini and Parmigiano cream

CONTAIN





Panna Cotta of Parmigiano Reggiano served with small tomatoes and basil oil MAY CONTAIN







\infty Dish with Pasta home made

X Gluten Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



### First Dishes

Tortellini with cream  Tortellini with cream and/or with Truffle (+5€*) and only until the (*) Seasonal Variations applicable based on the availability	• •	00€
Tagliatelle Ragù  Yellow pasta Tagliatelle with meat sauce Bolognese  CONTAIN	MAY CONTAIN	00€
Lasagna		00€
Tagliatelle Ham and Crispy Onion		00€
Dry Passatelli		00€
Tortelloni Ricotta Butter and Sage or Ragù Yellow pasta Tortelloni with Ricotta, Mascarpone and Parmigiand or meat sauce Bolognese (+1€) CONTAIN		
Balanzoni Green pasta (with spinach) with Mortadella, Mascarpone, Ricott. Sausage white sauce or with Truffle (+5€*).  CONTAIN	•	OO€ íth

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<b>%</b> (2)	Risotto with Zucchini cream	13,00€
	Risotto with Zucchini cream or whit raw ham crumb	le (+1€)
	CONTAIN	MAY CONTAIN
	Pappardelle with Deer Ragù	16,00€
	Yellow pasta Pappardelle with Deer meat sauce	
	CONTAIN	MAY CONTAIN
*	Gramigna with Sausage	10,00€
Eggs pasta Yellow&Green Gramigna with Sausage red sauce (with tomato).		
	CONTAIN	MAY CONTAIN



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### Second Dishes

Pork Cotoletta with Raw Ham, Cream and Parmigiano, if desired with addition of Truffle (+5€\*)

(\*) Seasonal Variations applicable based on the availability

CONTAIN

MAY CONTAIN





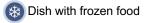






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VX	Gran Misto con Tomino	11,00€
	Tomino cheese with grilled Vegetables and Fruits	LANCE ON TANK
	CONTAIN	MAY CONTAIN
*	Mushrooms Scaloppina	
	Chicken Breast sliced floured and cooked in butter with mushroo	oms dressing MAY CONTAIN
	CONTAIN	MAY CONTAIN
*	Lemon Scaloppina	12,00€
	Chicken Breast sliced floured and cooked in butter with lemon	,
	CONTAIN	MAY CONTAIN
* * *	Chicken Breast grilled	10,00€
	Chicken Breast sliced grilled	
	CONTAIN	MAYCONTAIN

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# Side Dishes

V Du	Míxed Salad	4	4,00€
V Xu	Grilled Vegetables		5,00€
<b>V</b> **	Cooked Vegetables sauted		4,00€
•	Baked Potatoes		5,00€
<b>V</b>	Fried Potatoes	MAY CONTAIN	6,00€
***	Fried Porcini Mushrooms  Porcini Mushrooms battered in tempura  CONTAIN	MAY CONTAIN	9,00€

#### Desserts

Home coocked Dessert. 5,00€/7,00€

Our baked or fresh desserts



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## Drinks

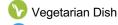
SAN BENEDETTO Still Water 0,75Cl	2,50€
SAN BENEDETTO Sparkling Water 0,75Cl	2,50€
Bottled Drinks 0,33cl	3,00€
Theresianer Lager Bottled Beer 0,33cl	4,00€

#### <u>Bar</u>

Coffee
Coffee with spirits

# After Dinner Drinks

Grappa Secca, Grappa Barricata, Averna, Braulio, Agricanto, Amaro del Capo, Jagermeister, Montenegro, Unicum, Sambuca, Limoncello, Nocino, Liquerizia, Baileys



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#### LIST OF 14 FOOD ALLERGENS

Dear Customer, here under the table with the list of 14 food allergens.

Under the description each our dish you will find the icons of the allergens presents inside ("CONTAIN") and the allergens that may be present ("MAY CONTAIN") as declared from the suppliers of the raw materials.

About "Gluten Free Dish" (\*\*) definition we clarify that they are not specific preparation or cooking but ONLY products or food WITHOUT GLUTEN by their nature.

In order to avoid misunderstanding or trouble during the meal, however, we suggest to ask our staff in case of doubts and/or concerns. Thanks.

#### sostanze o prodotti che provocano allergie o intolleranze





#### Cereali contenenti glutine

(grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati, O I IOTO Ceppi ibrituati e protesti tranne: Sciroppi di glucosio a base di g Malto destrine a base di grano; Sciroppi di glucosio a base di orzo; Cereali utilizzati per la fabbricazione di incluso l'alcol etilico di origine agricola ne di distillati alcolici.

mandorle (Amigdalus communis L.), nocciole (Corylus aveillana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan [Carya illinoiensis(Wangenh) K. Koch], noci del Brasile (Bertholletia excelas), jistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia) e i loro prodott, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.





**FRUTTA** 





Crostacei e prodotti a base di crostacei.













SENAPE Mustard



e prodotti a base di uova. no comprese le uova di tutte le specie di animali ovipari)



e prodotti a base di pesce, tranne: gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.





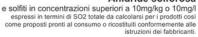
SEMI DI **SESAMO** Sesame





Arachidi e prodotti a base di arachidi.





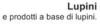


ANIDRIDE **SOLFOROSA** Sulphur Dioxide (Sulphites)





e prodotti a base di soia, e prucottu a Dase di Solià, tranne: cilio e grasso di soia raffinato; tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale, tocoferolo succinato D-alfa naturale abase di soia; cili vegetali derivati da fitosteroli e fitosteroli esteri a base di soia; estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.





LUPINO Lupin



e prodotti a base di latte (incluso lattosio), tranne: siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;

e ogni tipo di prodotto da essi derivato).

Molluschi e prodotti a base di molluschi.



MOLLUSCHI Molluscs

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