



Menù

Spring 2025

Cover Charge3,00€

Entree

Bolognese Cutting Board single or double.....9,00€/16,00€

Row ham, mortadella cubes, salami, dry sausage, fried polenta with sausage and slice of cheese

CONTAIN



MAY CONTAIN



Fried Zucchini..... 6,00€

Zucchini strips battered in tempura

CONTAIN



MAY CONTAIN



Friggione with Bread's Crostini 6,00€

Onion and tomato sauce with bread's crostini roasted

CONTAIN



MAY CONTAIN



Bruciatini 9,00€

Smoked bacon stir-fried with balsamic vinegar glaze with pine nuts served on red radicchio bed

CONTAIN



MAY CONTAIN



Mozzarella Cubes with Bacon..... 8,00€

Mozzarella cheese cubes with bacon around (5 pcs) stir-fried served on salad bed with balsamic vinegar glaze

CONTAIN



MAY CONTAIN



Small Zucchini Flan 8,00€

Small Flan with zucchini and parmigiano cream

CONTAIN



































































MAY CONTAIN




- Vegetarian Dish
- Dish with Pasta home made
- Gluten Free Dish (**ATTENTION:** we can not ensure the total absence of aerial contamination during food preparations)
- Dish with frozen food


First Dishes

-  Tortellini with cream..... 13,00€
Tortellini with cream, with addition of truffle (+5€), and only until the end of May with broth (+2€)
- CONTAIN    
- MAY CONTAIN       
-  Tagliatelle with Ragù..... 13,00€
Yellow pasta tagliatelle with meat sauce bolognese
- CONTAIN    
- MAY CONTAIN       
-  Lasagna 14,00€
Green pasta (with spinach) lasagna, with meat sauce bolognese, bechamel and parmigiano only until the end of May or made to order
- CONTAIN    
- MAY CONTAIN       
-  Tagliatelle Ham and Crispy Onion..... 13,00€
Green pasta (with spinach) tagliatelle with ham e cream sauce, garnish with crispy onion
- CONTAIN   
- MAY CONTAIN       
-   Tortelloni Ricotta Butter and Sage or Ragù..... 13,00€
Yellow pasta tortelloni with ricotta, mascarpone and parmigiano inside, served with butter and sage sauce or meat sauce bolognese (+1€)
- CONTAIN    
- MAY CONTAIN       
-  Balanzoni 14,00€
Green pasta (with spinach) with mortadella, ricotta and parmigiano inside, served with sausage white sauce or with truffle (+5€).
- CONTAIN    
- MAY CONTAIN       
-  Pappardelle with Deer Ragù..... 16,00€
Yellow pasta Pappardelle with Deer meat sauce
- CONTAIN   
- MAY CONTAIN     


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Other First Dishes

 Gramigna with Sausage.....10,00€

Eggs pasta yellow and green gramigna with sausage red sauce (with tomato).

CONTAIN



MAY CONTAIN



  Parmigiano Cream and vinegar glaze Rice.....14,00€

Rice with parmigiano cream and vinegar glaze

CONTAIN





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Second Dishes

 Sliced beef 20,00€

Adult beef entrecote served with salt and rosemary, or Truffle (+5€)

CONTAIN

MAY CONTAIN


 Fassona tartarre..... 17,00€

Adult beef minced meat seasoned with celery, carrots, salt and pepper with balsamic vinegar glaze and egg yolk (+1€)

CONTAIN

MAY CONTAIN



 Mixed grilled meat..... 15,00€

Sliced beef, sausage, pork neck, bacon

CONTAIN

MAY CONTAIN

Cotoletta alla bolognese 19,00€

Pork cotoletta with raw ham, cream and parmigiano, if desired with addition of Truffle (+5€)

CONTAIN

MAY CONTAIN





Polpettine della nonna..... 13,00€

Pork, mortadella and parmigiano meat balls breaded and fried, on tomato sauce with peas.

CONTAIN

MAY CONTAIN



  Gran misto con tomìno 12,00€

Tomino cheese with grilled vegetables and fruits


CONTAIN


MAY CONTAIN




 Vegetarian Dish





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Side Dishes

- 

 Green Salad 3,00€
- 

 Grilled Vegetables 5,00€
- 

 Baked potatoes 4,00€
- 

 Fried potatoes 6,00€
 CONTAIN  MAY CONTAIN  
- 

 Fried porcini mushrooms 9,00€
Porcini Mushrooms battered in tempura
 CONTAIN   MAY CONTAIN     

Desserts

- Home cooked Dessert 5,00€/7,50€
Our baked or fresh desserts

Drinks

SAN BENEDETTO Still Water 0,75Cl	2,50€
SAN BENEDETTO Sparkling Water 0,75Cl	2,50€
Bottled Drinks 0,33cl	3,00€
<i>Coca Cola or Coca Cola Zero</i>	
Theresianer Lager Bottled Beer 0,33cl	4,00€

Bar

Coffee	1,50€
<i>Espresso, Macchiato (with milk hot or cold), Decaffeinato, Ginseng</i>	
Coffee with spirits	2,50€
<i>Sambuca or Nocino</i>	

After Dinner Drinks

Home Amari e Digestives	3,00€
<i>Salviello, Limoncello, Liquerizia</i>	
Amari e Digestives	5,00€
<i>Avena, Braulio, Agricante, Amaro del Capo, Jagermeister, Montenegro, Sambuca, Nocino, Fernet Branca, Brancamenta</i>	
Amari e Digestives	6,00€
<i>Grappa Secca, Grappa Barricata, Storica verde al Basilico, Francois Peyrot Cognac alla Pera Williams</i>	