



A' LA CARTE MENU'

STARTERS	€
Selection of our appetizers	24,00
Marinated egg yolk on zucchini cream and ricotta mousse	17,00
Seared foie gras escalope with fresh fruit and Sauternes sauce	20,00
Buffalo mozzarella in a bread crust with basil cherry tomatoes and grilled peppers	19,00
Eggplant Parmigiana millefeuille	18,00
Beef meatballs with green sauce and red onion gel	16,00
Traditional panzanella salad with grilled prawns	22,00
FIRST COURSES	
Amarone wine risotto with Monte Veronese cheese cream	23,00
Risotto with basil pesto, pine nuts and confit cherry tomatoes	20,00
Valeggio tortellini with butter and sage	21,00
Monte Veronese cheese ravioli with fresh tomato, lime and mint	22,00
Maccheroncini pasta with rabbit morsels	20,00
Spaghettoni with Pecorino cheese, black pepper, prawns and lime	24,00
Tomato soup with buffalo mozzarella mousse, garlic almonds and basil bread	18,00
MAIN COURSES	
Mixed grilled meats with toasted polenta	28,00
Florentine T-bone steak with roasted potatoes (price per 100 g)	8,50
Beef tartare with egg yolk cream, red onion gel, broad beans and olive crisp	26,00
Grilled sliced beef steak with rosemary-infused olive oil and seasonal vegetables	26,00
Grilled rib-eye steak with sautéed vegetables flavored with garlic and thyme	26,00
Beef fillet in Amarone wine sauce with potato and basil purée	32,00
Grilled lamb chops with mixed salad and vinaigrette dressing	24,00
Chateaubriand with Béarnaise sauce and roasted potatoes (min. 2 , price per portion)	32,00
Marinated beef carpaccio with fresh celery and mustard sauce	25,00
Grilled octopus on basil potato purée, confit cherry tomatoes and Taggiasca olive	25,00
Oven-baked sea bass fillet scented with pink peppercorns and sautéed vegetables	30,00
DESSERTS	
Our homemade Tiramisù	8,00
Fresh fruit tartlet with white chocolate mousse	10,00
Our millefeuille with raspberry sauce	10,00
Marinated pineapple with Amarena cherries, caramelized orange and sorbet	10,00
Traditional Bonet chocolate and amaretti pudding with caramel sauce	10,00
Crème brûlée	8,00