A' LA CARTE MENU'

STARTERS		€
Selection of our historical appetizers		25,00
Foie gras escalope with fresh fruit and Sauternes sauce		27,00
Marinated egg yolk on potato cream with black truffle from Lessinia		25,00
Fried Mondragone buffalo mozzarella with cherry tomatoes, basil, and peppers		22,00
Parmesan Eggplant millefeuille		20,00
FIRST COURSES		
Amarone risotto with Monte Veronese cheese cream		24,00
Risotto with porcini mushrooms and black truffle from Lessinia		26,00
Valeggio Tortellini with butter and sage		23,00
Maccheroncini pasta with rabbit morsels		22,00
Ravioli filled with Monte Veronese cheese, fresh tomato, lime, and mint		23,00
MAIN COURSES		
Braised pork cheek with soft polenta		25,00
Beef rib steak with garlic and thyme sautéed vegetables		28,00
T-bone steak Fiorentina with roasted potatoes	(priced per 100g)	8,50
Beef fillet with Amarone and potatoes and basil puré		32,00
Rossini beef fillet with foie gras escalope, spinach, Madeira sauce, and truffle		42,00
Lamb chops from grill with mixed greens and vinaigrette		28,00
Chateaubriand with Béarnaise sauce and roasted potatoes(min. 2 people)	per portion	32,00
Sliced beef with selection of grilled vegetables		27,00
DESSERTS		
Our tiramisu		
Fresh fruit tartlet with white chocolate mousse		10,00
Our millefeuille with raspberry sauce		10,00
Crème brûlée		10,00
Marinated pineapple with amarena cherries, caramelized orange, and sorbet		10,00
The bonet with chocolate and Amaretti with caramel sauce		10,00
		10,00