

# Menu

## APPETIZERS

- Platter of local cold cuts with homemade giardiniera 10€
- Platter of local cheeses with homemade mustard 8€
- Knifed beef meat (75 g) with capers, olives and herb mayonnaise 8€
- Whipped Codfish on crispy polenta and black olive powder 10€
- Bruschette with fresh tomato and olives 7€

## FIRST COURSES

- Cocchinelle della Costa degli Ulivi 10€  
(homemade short pasta with tomato, sausage and olives)
- Bigoli with orange-scented duck ragout 12€
- Pappardelle with granny's ragout 12€
- Risotto with Recioto wine and pear compote (min. 2 pax) 14€

## SECOND COURSES

- "Garronese Veneta" beef steak with baked potatoes (about 600g) 26€
- Braised Beef in Amarone wine with celeriac cream  
and Jerusalem artichoke chips 18€
- Lamb chops with honey reduction and braised spring onion 22€
- Aubergine parmigiana 14€

## DESSERT

- Tiramisù 6€
- Iced Eggnog with limoncello 6€
- Cheesecake with raspberry sauce 7€
- Sbrisolona with a glass of Recioto wine 8€
- Pomegranate sorbet 4€

