

ESTD. 2007

VERONA

CUCINA ITALIANA

ANTIPASTI

TRADIZIONALI

Melenzane alla Parmigiana* <i>Oven baked eggplant, tomato sauce, 24 months aged Parmigiano Reggiano, buffalo mozzarella, basil</i>	15€
Cipollata* <i>Onion soup, tomato, smoked bacon, parmesan cheese, slow cooked egg, basil</i>	13€
Insalata Caprese* <i>Buffalo mozzarella, organic tomato, basil pesto, extra virgin olive oil</i>	16€
Vitello Tonnato* <i>Thinly sliced veal, tuna sauce, capers, crispy bread</i>	19€

NON TRADIZIONALI

Insalata di Burrata Affumicata* <i>Smoked burrata, culatello, green asparagus, tomato, crispy bread, black olive powder, balsamic</i>	17€
Carpaccio di Manzo* <i>Thinly sliced beef tenderloin, roasted tomato, almond cream, 24 months aged Parmigiano Reggiano, arugula</i>	20€
Insalata di Astice e Burrata <i>Canadian lobster, burrata cheese, pickled vegetables, avocado cream</i>	25€
Lasagnetta Fritta* <i>Crispy pasta, slow cooked suckling pig, béchamel sauce, natural jus reduction</i>	17€
Gamberi Scottati* <i>Poached prawns, parmesan soup, lemon confit, ginger-lemon foam</i>	19€

PIZZE

TRADIZIONALI

Regina* <i>Tomato sauce, mozzarella, fresh tomato, buffalo mozzarella, basil</i>	16€
Siciliana* <i>Tomato sauce, parmesan cheese, anchovies, cherry tomatoes, capers, oregano</i>	15€
Quattro Formaggi* <i>Tomato sauce, buffalo mozzarella, parmesan cheese, gorgonzola, pecorino</i>	16€
Toscana* <i>Tomato sauce, mozzarella, spicy salami, cherry tomato, buffalo mozzarella, rosemary</i>	16€

NON TRADIZIONALI

Funghi e Tartufo* <i>Creamy mushroom sauce, mozzarella, sautéed mushrooms, black truffle</i>	17€
Pancetta Iberica e Porri* <i>Creamy leek and parmesan sauce, mozzarella, cured Iberian pork belly</i>	16€
Pinsa Romana di Ricotta, Spinaci e Salsiccia* <i>Ricotta flat bread, spinach, fresh italian sausage, parmesan cheese</i>	16€
Carpaccio* <i>Tomato sauce, mozzarella, beef carpaccio, arugula, Parmigiano Reggiano, black truffle</i>	21€

Service, bread and appetizers 2 € per person.

*If you have any special diet or any doubts regarding food allergies, please advise our staff prior to ordering.
Prices include 7% Local Tax IGIC*

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PASTE E RISOTTI

TRADIZIONALI

Tagliatelle alla Puttanesca* Tomato sauce, garlic, taggiasca olives, capers, anchovies, parsley, chile pepper, white wine	20€
Rigatoni alla Bolognese* Beef and pork ragout, Parmigiano Reggiano, basil	20€
Spaghetti alle Vongole* Clams, garlic, parsley, white wine, extra virgin olive oil	25€
Lasagna Emiliana* Fresh egg pasta, beef and pork ragout, bechamel sauce, parmesan cheese	19€

NON TRADIZIONALI

Gnocchi al Ragú D'Agnello* Potato gnocchi, lamb ragout, rosemary, parmesan cheese	24€
Risotto ai Funghi di Stagione e Tartufo Nero* Acquerello rice, seasonal mushrooms, black truffle, pecorino cheese	22€
Gnudi di Ricotta Parmigiano e Zucchine* Ricotta Gnudi, parmesan cheese, sautéed baby zucchini, pine nuts	22€
Strozzapreti Ai Frutti di Mare* Fresh pasta, prawn, squid, clams, mussel, bittarga cheese, garlic, chile pepper, cherry tomato, seafood broth, parsley, white wine	27€

SECONDI PIATTI

TRADIZIONALI

Cacciucco alla Livornese Casserole of bass, squid, clam, mussel, red prawn, seafood broth, casse tomato, chile pepper, garlic, toasted rustic bread	28€
Milanese di Vitello Breaded veal loin, baby leaves salad and green apple, cherry tomato, parmesan cheese, 20 years aged balsamic vinegar	34€
Bistecca alla Fiorentina (min 2 persons) Veal T-bone, pont neuf potatoes, seasonal vegetables, red wine sauce (price per person)	37€

NON TRADIZIONALI

Sogliola con Meniere di Mandorle Agli Agrumi Sole, almond butter, lime, orange, white asparagus, orange gel	34€
Pollo alla Ligure* Slow cooked chicken, confit shallots, taggiasca olives, cherry tomato, herbs, pine nuts, potato croquettes	25€
Guancia di Manzo Brasata* Stewed beef cheeks, "Bonita" potato, seasonal mushrooms	25€

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