



MENÙ

Our cuisine is simple and genuine, using high quality products and following mostly the Venetian tradition through the skillful "Grandma's" recipes and the exquisite recipes of Our Chefs, aiming to satisfy everyone's palate.

Service € 2.50 / Water € 2.50 / Coffee € 1.20

STARTER

PERBACCO PLATTER (selection of cured meats and cheeses from Lessinia including fried dumpling)

SMALL € 16

MEDIUM € 27

LARGE € 33

for 2/3 people

for 4/5 people

for 6/7 people

RAW SALTED MEAT WITH ARUGULA AND MONTE VERONESE CHEESE € 10

CANTABRIC ANCHOVY PLATTER € 13

(Cantabric anchovies, butter and bread crostini)

FIRST DISHES

TRADITIONAL BAKED LASAGNA € 10

BIGOLI WITH "MUSSO" € 12

TAGLIOLINI WITH GRANDMA LUCIANA'S RAGÙ € 10

FRESH HOMEMADE TORTELLI FILLED WITH RICOTTA AND ASPARAGUS CREAMED WITH BUTTER SERVED WITH PARMESAN CRUMBLE € 14

MACCHERONCINI WITH DUCK RAGÙ WITH MORLACCO CHEESE FOAM € 11

CEREAL AND LEGUME SOUP € 11

SECOND DISHES

PARMIGIANA TRIPE € 11

BRAISED PORK CHEEK BRAISED IN AMARONE WINE WITH MASHED POTATO € 20

VENETIAN-STYLE LIVER WITH POLENTA € 16

VENETIAN GARRONESE® BEEF TARTARE (200GR) € 15,

lightly seasoned with oil, salt and pepper, served with caper flowers and mustard on the side

COOKED SALTED MEAT WITH BEANS € 13

GRILLED SCAMORZA CHEESE WITH RADICCHIO € 13

VENETIAN GARRONESE BEEF SLICE WITH BAKED POTATOES € 20

SALADS

Insalata Perbacco (mixed salad, grilled chicken breast, walnuts, dry tomatoes, olives) €12

Insalata Ricca (mixed salad, olives, tuna, Monte Veronese's cheese) €12

Insalata Caprese (tomato, mozzarella, basil) €8

SIDES € 5.00

FRENCH FRIES COOKED / GRILLED VEGETABLES / BAKED POTATOES / MIXED SALAD

ALWAYS AVAILABLE FROM THE KITCHEN FOR YOUR CHILDREN:

TOMATO PASTA, PASTA WITH RAGU' OR BUTTER € 8

COTOLETTA OR NUGGETS AND FRENCH FRIES COOKED € 10

Information about substances that cause allergies or intolerances are available by contacting the staff