



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 € 1.30

STARTER

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

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 € 12

CANTABRIC ANCHOVY PLATTER € 14

(Cantabric anchovies, butter and bread crostini)

FIRST DISHES

TRADITIONAL BAKED LASAGNA € 11

BIGOLI WITH "MUSSO" € 14

TAGLIOLINI WITH GRANDMA LUCIANA'S RAGÙ € 11

TAGLIOLINI WITH BLACK LESSINIA TRUFFLE € 16

MACCHERONCINI WITH DUCK RAGÙ € 13

SECOND DISHES

PARMIGIANA TRIPE € 11

HOMEMADE ROAST BEEF (GARRONESE VENETA) WITH RUSTIC OVEN POTATOES € 15

BRAISED PORK CHEEK BRAISED IN AMARONE WINE WITH GRILLED POLENTA € 22

BRAISED PORK CHEEK WITH MASHED POTATO € 17

VENETIAN GARRONESE ® BEEF TARTARE (200GR) € 16

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

COOKED SALTED MEAT WITH BEANS € 14

GRILLED SCAMORZA CHEESE WITH HOME-MADE COOKED VEGETABLES € 12

VENETIAN GARRONESE BEEF SLICE WITH BAKED POTATOES € 22

SALADS

Insalata Perbacco (mixed salad, grilled chicken breast, walnuts, dry tomatoes, olives) €13

Insalata Ricca (mixed salad, olives, tuna, Monte Veronese's cheese) €13

Insalata Caprese (tomato, mozzarella, basil) €9

SIDES € 5.50

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

ALWAYS AVAILABLE FROM THE KITCHEN FOR YOUR CHILDREN:

TOMATO PASTA, PASTA WITH RAGU' OR BUTTER € 9

COTOLETTA OR NUGGETS AND FRENCH FRIES COOKED € 11

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