

# OSTERIA PERBACCO

Our cuisine is rooted in our grandmother's traditional recipes, made of simple gestures and authentic flavors. Today, together with our chef, we reinterpret them with creativity, offering dishes that combine tradition and innovation, designed to satisfy every palate.

## Starters

Creamed cod on crispy polenta with lime zest (4,7) — €14

Venetian Garronese beef tartare with asparagus, creamy cheese and tarallo crunch (1,7,10) — €16

Eggplant millefeuille (7) — €12

## First Courses

Gnocchi with creamy donkey ragù (1,3,7,9) — €14

Tagliolini with grandma Luciana's tomato ragù (1,3,9) — €11

Egg pasta with duck ragù (1,3,9) — €13

Spaghettoni Senatore Cappelli with anchovies, turnip tops and almonds (1,4,8) — €14

Tagliolini with Monte Veronese cheese and black truffle (1,3,7) — €16

## Main Courses

Amarone braised beef with mashed potatoes (7,9,12) — €22

Slow-cooked pork fillet, brown sauce, fried artichoke and baby potatoes (9) — €17

Baked asparagus with agretti omelette and horseradish (3,7,10) — €13

Salmon trout with house vegetables (4) — €16

Grilled Garronese beef tagliata with roasted baby potatoes — €22

PerBacco Salad 2.0 (salad, sun-dried tomatoes, artichokes, olives, chicken, walnuts, almonds and Lessinia Grana cheese) (7,8) — €13

## Deli, sides and cold dishes

Selection of cured meats with giardiniera (9) — €16

Cheese tasting with jams (7) — €14

Raw carne salada with rocket and Monte Veronese cheese (7) — €12

Roast beef with roasted potatoes — €15

Side dishes of the day — €5.50

Cover charge €2.50 per person