



# OSTERIA PERBACCO

SANT'AMBROGIO X VALPOLICELLA

*Our cuisine is rooted in traditional recipes handed down from our grandmothers,  
made of simple gestures and authentic flavors.*

*Today, with the passion and creativity of our chef,  
we renew and enrich them to offer more refined and appealing dishes,  
respectful of tradition but designed to satisfy every palate,  
from those who love classic flavors to those who seek new harmonies.  
A cuisine that blends tradition and innovation, to truly satisfy everyone.*

## TO START

Creamed cod on crispy polenta with lime zest (4,7) .....	€ 14
Beef tartare from Garronese Veneta on asparagus, with cow milk cream and crunchy tarallo (1,7,10) .....	€ 16
Eggplant millefeuille (7) .....	€ 12

## FIRST COURSES

Gnocchi with creamy donkey ragù (1,3,7,9) .....	€ 14
Tagliolini with traditional red ragù "Nonna Luciana" (1,3,9) .....	€ 11
Egg pasta with duck ragù (1,3,9) .....	€ 13
Spaghettoni with Cantabrian anchovies, turnip tops and almond (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 (9,12) .....	€ 17
Baked asparagus wrapped in pancetta, with agretti omelette and horseradish (3,7,10) ...	€ 13
Trout with seasonal vegetables (4) .....	€ 16
Grilled Garronese Veneta beef tagliata with roasted baby potatoes .....	€ 22
PerBacco salad 2.0 (mixed salad, sun-dried tomatoes, artichokes, taggiasca olives, shredded chicken, walnuts and toasted almonds) (8) .....	€ 13

## DELI, SIDE DISHES & COLD PLATES

Selection of cured meats with giardiniera (9) .....	€ 14
Cheese tasting with jams (7) .....	€ 14
Carne salada with rocket and Monte Veronese cheese (7) .....	€ 12
Roast beef with roasted potatoes .....	€ 15
Side dishes of the day .....	€ 5,50