



MENU'

STARTERS

EURO

- COUNTRY HOUSE' COLD CUT AND CHEESES 12.00
- TOMATOES & MOZZARELLA WITH BASIL 10.00
- CARNE SALA' (SALTED RAW MET) WITH WILD ROCKET
➤ AND GRANA CHEESE 10.00
- BRESAOLA WITH DRESSED RICOTTA 10.00
- SOPPRESSA VENETA (TYPICAL SALAMI) WITH POLENTA 8.00

FIRST COURSES

- PACCHERI COUNTRY HOUSE WITH TOMATOES SAUCE
AND PECORINO CHEESE 10.00
- BIGOLI WITH DUCK SAUCE 12.00
- TAGLIATELLE WITH PORCINI MUSHROOMS 10.00
- SICILIAN SPAGHETTI WITH CAPERS AND OLIVES 10.00
- RISOTTO ZUCCHINI AND STRACCHINO CHEESE 12.00
- RISOTTO WITH GARDALAKE'S FLAVOR CREW (2 PEOPLE MIN) 14.00

SECOND COURSES

➤ CREAMED COD VENETO STYLE	18.00
➤ GRILLED LAVARELLO	14.00
➤ GRILLED TROUT	12.00
➤ CHIKEN BREAST ESCALOPE WITH BUTTER NUTS AND MUSHROOMS	14.00
➤ SLICED BEEF WITH WILD ROCKET AND MONTE VERONESE CHEESE gr.250	18.00
➤ GRILLED BEEF FILLET gr.250	18.00
➤ GRILLED RIB EYE OF CHIANINA STEAK gr.500	20.00
➤ GRILLED LAMB RIBS	20.00

SIDE DISHES

➤ GRILLED VEGETABLES	6.00
➤ MIXED SALAD	5.00
➤ TOMATOES WITH TROPEA RED ONION	4.00
➤ BAKED POTATOES	5.00
➤ FRENCH FRIES	5.00

DESSERTS

➤ TIRAMISU'	6.00
➤ CHEESE CAKE & BERRIES	5.00
➤ CATALAN CREAM	5.00
➤ PANNA COTTA AND STRAWBERRY MOUSSE	5.00
➤ SBRISOLONA WITH GRAPPA	4.00
➤ SORBY LEMON AND STRAWBERRY	4.00
➤ <u>SERVICE PER PERSON</u>	<u>2.00</u>