



TASTING MENU PREELLA

50€

LOCAL BROGNA MUTTON

Black truffle / Monte Veronese cheese / Porcini and Cardoncelli mushrooms

TORTELLINO DI VALEGGIO

Chicken broth / Parmigiano Reggiano cheese

BRAISED MEAT

Cheek / barolo / soft and crunchy polenta

DESSERT

WINE PAIRING BY THE GLASS
EURO 18



SPECIALTIES

LOCAL BROGNA MUTTON

Black truffle / Monte Veronese cheese / Porcini and Cardoncelli mushrooms 19€

STURGEON

18€

Cauliflower / lemon / herring caviar

SALTED CODFISH

18€

Extra virgin olive oil / parsley / crispy-crunchy pepper

BBQ ARTICHOKE

15€

Calissano vermouth/ rosemary / grilled topinambur

LOCAL COLD CUTS

15€

Mortadella Favola / cured 'maiale tranquillo'* ham / Pavoncelli cooked ham

* from free-grazing animals

RICE AND PASTA

TAGLIOLINO PASTA WITH 3 MEAT SAUCES

22€

Duck / liver / poultry

GNOCCO DI PATATE (potato dumpling?)

19€

Bagoss cheese / black trombette mushroom / mortadella

CARBONARA

18€

Monteisola sardines / local Garda egg / speck

RISOTTO

16€

Amarone / cimbrian cheese / mountain butter

TORTELLINO VALEGGIO PASTA

16€

Chicken broth / Parmigiano Reggiano



MEAT AND FISH

FIorentina STEAK for 2 people 60€
Aromatic herbs / beans / vegetables

ROYALE HARE 28€
Foie gras / black truffle

OSSOBUCO (marrowbone) 24€
Lemon / aromatic herbs

BRAISED MEAT 20€

Beef cheek / barolo / soft and crunchy polenta

FISH
From the daily catch of local fisher people on Lake Garda
EURO according to the market

DESSERT

Dessert of the Day 8€



PIZZE GOURMET

From Paolo Ghidini, Pizzeria al Fienile

MARGHERITA	8€
Organic Fior di latte cheese / organic tomato / basil	
MUSHROOMS	16€
Organic tomato / Organic Fior di latte cheese / grilled seared ham / porcini mushrooms	
CANTABRICA	16€
Organic tomato / Organic Fior di latte cheese / Cantabrian anchovies oregano and basil	
RADICCHIO VERONESE*	16€
Organic Fior di latte cheese / radicchio veronese / Monte Veronese Cheese / Tastasal (local sausage?)	
ZUCCHINE	15€
Organic Fior di latte cheese / zucchini / tomato breadcrumbs Organic semi dry cherry tomato / Shavings of Monte veronese cheese / Monte veronese cheese-filled crust	
FOUR TOMATOES	15€
Organic dry cherry tomato cream / Organic Fior di latte cheese / Organic semi dry cherry tomato / basil drops / cherry tomatoes / tomato bread	
VENTRICINA COLD MEAT (?)	15€
Organic Fior di latte cheese / tomato / Vasto salami sausage	
Homemade leavened bread, olive oil and service	3€

*The product may be frozen.

We kindly ask you to inform our staff of any allergies or intolerances you might have. The complete list of allergies can be provided on request.

In accordance with UE reg. 853/2004, fish products served raw have been preventively frozen for 24 hours at a temperature lower than -20°C.



DRINKS LIST

ONCE UPON A TIME

SPRITZ	5€
Aperol / Prosecco Bolla DOCG / Soda	
NEGRONI SBAGLIATO	5€
Bitter / Vermouth Calissano Rosso / Prosecco Bolla DOCG	
BICICLETTA	5€
Bitter / Ca' Preella Soave DOC Lamberti / Soda	
AMERICANO	5€
Bitter / Vermouth Calissano Rosso / Soda	
GIOSTRA D'ALCOL	5€
Bitter / Barbera d'Asti Ca' Bianca / Cedrata Tassoni	
SPRITZ VENEZIANO	5€
Select / Prosecco Bolla DOCG / Soda	
MI-TO	5€
Punte e Mes / Bitter	
APERTAS	5€
Aperol / Cedrata Tassoni	
GARIBALDI	5€
Bitter / Spremuta di arancia	

SOMETHING'S DIFFERENT

SUNSET	7€
Americano Cocchi Rosato / Rosè Cavicchiolio extra dry Spremuta di pompelmo rosa	
VITTORIALE	7€
Italicus / Lamberti Rosè extra dry / Spremuta di pompelmo rosa Bitter alle olive	
ASIAGO	7€
Kranebet Rossi / Bitter Tassoni, Vermouth Calissano Rosso / China Rossi	
ELIXIR	7€
Rye Whisky/ Bitter Tassoni / Vermouth Calissano Rosso infuso al tè nero e hibiscus / Jerry Thomas Bitter (lasciato invecchiare 90 giorni in botte di rovere)	

OSTERIA PREELLA

BEERS

OTUSLOLIPA 4.5%	6€
Birra chiara ad alta fermentazione, aromatica	
OTUSPILS 5.2%	6€
Birra chiara a bassa fermentazione, in stile tedesco	
OTUSBLANCHE 5.0%	6€
Birra Bianca ad alta fermentazione, molto profumata	
OPTUSRED 6.7%	6€
Birra ambrata scura a bassa fermentazione, in stile bok	

SOFT DRINKS

ACQUA SAN PELLEGRINO 0,75L / ACQUA PANNA 0,75L	4€
ACQUA PERRIER 0,33L	3€
COCA COLA 0 / COCA COLA	4,5€
SAN PELLEGRINO CHINÒ / SAN PELLEGRINO GASSOSA	4,5€
SAN PELLEGRINO ARANCIATA	4,5€
SAN PELLEGRINO ARANCIATA AMARA BIO	
SAN PELLEGRINO TONICA AGRUMI	4,5€
SAN PELLEGRINO TONICA ROVERE	

GRAPPA

GRAPPA NOVELLA	5€
GRAPPA AMARONE	6€
GRAPPA MOSCATO	6€
GRAPPA BAROLO	6€

OSTERIA PREELLA

AMARI

SAMBUCA	4€
LIMONCELLO	4€
LIQUIRIZIA	4€
CHINA	4€
AMARO ASIAGO	4€
AMARO AVERNA RISERVA	5€
AMARO BRAULIO	5€
AMARO DEL CAPO	5€
AMARO MONTENEGRO	4€
CHARTREUSE GIALLA	7€
CHARTREUSE VERDE	7€

VODKA

VODKA SKYY	8€
VODKA GREY GOOSE	10€
VODKA BELVEDERE	10€

I NOSTRI GIN

GIN BIG GINO Italia	8€
GIN HENDRICK'S Scozia	10€
GIN MARE Spagna	10€
GIN SABATINI Italia	10€
E altri...	

In abbinamento proponiamo toniche Premium San Pellegrino



OSTERIA PREELLA

RUM

RUM J. WRAY BIANCO	8€
RUM J. WRAY GOLD	9€
RUM DON PAPA 7yo	12€
RUM DIPLOMATICO RISERVA	12€
RUM LA HECHICHERA EXTRA	12€

TEQUILA

TEQUILA ESPOLON SILVER	5€
TEQUILA ESPOLON REPOSADO	8€

WHISKEY

WHISKEY BOURBON JIM BEAM	8€
WHISKY BULLET RYE	10€
WHISKY NIKKA	12€
WHISKY MACALLAN AMBER	10€
WHISKY JOHNNIE WALKER GREEN	10€
WHISKY CAOL ILA MOCH	12€



CAFFETTERIA

CAFFÈ	2€
CAFFÈ MACCHIATO	2,5€
CAFFÈ CORRETTO	3€
CAPPUCCINO	3€
TÈ E TISANE	4€