



APPETIZERS

SELECTION OF COLD CUTS, POLENTA AND CHEESE, RADICCHIO FLAN, MIXED PICKLED VEGETABLES AND RED ONION MARMALADE	12 €
SMOKED EEL SALAD, FENNEL AND CITRUS FRUITS FROM LAKE GARDA	12 €
CALAMARI AND PRAWNS COOKED IN FRANCIACORTA DOCG, BREAD AND POTATOES	12 €
VINEYARD SNAILS, LARD, SHALLOTS AND LUGANA	10 €
MARINATED HORSE MEAT FILLET, BEETROOT AND MUSHROOMS IN OIL	10 €
EGG, JERUSALEM ARTICHOKE, ARTICHOKE AND VERMOUTH	10 €

RICE AND PASTA

DURUM WHEAT SPAGHETTI WITH MONTISOLA SARDINES	15 €
AMARONE RICE, HARE STEW AND LIQUORICE	15 €
GNOCCHI, CHEESE AND BLACK PEPPER, HORSERADISH AND LEMON WITH PRAWNS	10 € 15 €
VALEGGIO TORTELLINI IN RABBIT BROTH	12 €
VALEGGIO TORTELLINI, CREAM AND PARMESAN	12 €

MEAT AND FISH

BREADCRUMBED CINTA SENESE PORK TOMAHAWK STEAK, CHERRY TOMATOES AND CRINKLY SALAD	15 €
HAY-BAKED MUTTON RIB AND BALSAMIC RADICCHIO	15 €
BRAISED PORK CHEEK* WITH SOFT POLENTA AND POLENTA NACHOS (* FROM FREE GRAZING ANIMALS)	15 €
BARDOLINO SALTED TONGUE MEAT AND POTATO PURÉE	15 €
FISH&CHIPS	15 €
GRASS FED BARBECUED BURGER ON A BUN WITH MONTEVERONESE CHEESE HAY-BAKED MUTTON RIB AND BALSAMIC RADICCHIO	12 €

DESSERT

6 €

GOURMET PIZZAS

From Paolo Ghidini, Pizzeria al Fienile

BUFALA SUPER	14 €
Organic tomato / mozzarella di bufala / cherry tomatoes / ricotta cheese / grana cheese / basil	
MORTAZZA	14 €
Schiacciata / stracciatella cheese / mortadella lamb's lettuce	
ZAIANA	14 €
Organic tomato / capers / anchovies / olives / cherry tomatoes oregano and basil	
LIGURE	14 €
Organic Fior di latte cheese / yellow cherry tomatoes / pesto genovese pine nuts / Shavings of pecorino cheese / Shavings of grana cheese basil	
CRUDAIOLA	12 €
Schiacciata / mozzarella di bufala / capers / cherry tomatoes / cold tomato coulis / basil / sprouts	
FRESCA	9 €
Organic Fior di latte cheese / pesto genovese / cold tomato coulis / basil	
MARGHERITA	8 €
Organic fior di latte cheese / organic tomato / basil	
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.