

APPETIZERS

ARTICHOKE TART - 14

On Parmesan fondue and crispy bacon

SAOR TRIO - 15

CHICKEN / SARDINES / LATE RADICCHIO IN "SAOR"
with pine nuts and raisins

CREAMED COD - 14

with CRISPY POLENTA

BEEF TARTARE - 16

Traditionally seasoned 120g

KNIFE TARTARADE - 16

Knife-chopped BEEF TARTARE 120g

GRATINATED SCALLOPS from HOSTARIA PIAVE - 15

COLD MEATS PLATE: LOCAL SALAMI - 16

SAN DANIELE PROSCIUTTO and LARD

with GIARDINIERA

PRIMI

BIGOLI with MARINATED ANCHOVIES - 14

and BREADCRUMBS

GNOCCHI with "CORTE" SAUCE - 14

TAGLIOLINI with ADRIATIC GUNNERS - 14

with Tomato

TRADITIONAL BOLOGNESE PIE - 14

with SPINACH PUFF PASTRY

ONION SOUP GRATINATED - 13

with BREAD CROUTONS and FONTINA VALDOSTANA DOP

All the pasta is produced by us

SECONDI

BRAISED BEEF on SOFT POLENTA - 22
with sautéed chicory and baked potatoes

SPRING SALAD (waiting for) - 16
SALAD with FENNEL, APPLE, AVOCADO, TAGGIASCA OLIVES
SPRING ONIONS, FRIED CHICKPEAS, RASPBERRY
SAUCE with SHAVINGS OF STRAVECCHIO CHEESE

COD "VICENTINA" STYLE - 22
with POLENTA

OCTOPUS - 22
CRISPY OCTOPUS ON CREAM OF POTATOES
MAYONNAISE WITH COOKING WATER, DRIED TOMATOES
CRISPY BREADCRUMBS and BASIL SAUCE

BEEF TAGLIATA - 22
BEEF TAGLIATA on VALPOLICELLA RIPASSO SAUCE
with baked potatoes

CONTORNI

REPASSED CHICORY - 6
BAKED POTATOES - 6
SWEET AND SOUR LATE RADICCHIO - 6
MIXED SALAD - 6
FRIED POLENTA - 6

DESSERT

GRANDFATHER PAOLO'S TIRAMISU' - 7
TRADITIONAL TIRAMISU' - 7
ZAETI COOKIES with Cream - 7
ZAETI COOKIES with Passito Wine - 8
CHOCOLATE SALAMI - 7
PANNA COTTA with RASPBERRY Sauce - 7
LEMON ICE CREAM SORBET with LICORICE liqueur and Coffee Powder - 6
PINEAPPLE - A Quarter - 5
PINEAPPLE - A Quarter with BORSCHI San Marzano liqueur - 7