
amadeus
Dal 1994



Gran Panaro Amadeus

The meat is served with seasonal vegetables **Minimum 2 people**

Sliced steak board €23,00 per person



Menu

Starters

Cold cuts platter ..... € 7,00
with homemade pickled vegetables (9,12)

Sopressa vicentina ..... € 7,00
with toasted polenta and courgettes in oil (12)

Breaded aubergine and mozzarella ..... € 7,00
with fresh tomato soup (1,7)

Battered courgette flowers ..... € 10,00
with burrata and Sauris ham (1,3,7,8)

Baccalà mantecato ..... € 10,00
creamed salt cod with croutons and polenta chips (1,4,7,12)

Seafood salad ..... € 12,00
with celery, Taggiasca olives and cherry tomatoes (2,4,9,10)

Smoked salmon ..... € 9,00
with seed crackers and Greek yogurt (1,4,7,10,11)

Fantasia di mare Amadeus ..... € 16,00
(seafood salad, smoked salmon, prawns in cocktail sauce, creamed salt cod and smoked swordfish (1,2,4,14)

First courses

First courses are served with 140 g of pasta; on request, a large portion (200 g) for 2€ extra

Bigoli al ragù ..... € 10,00
homemade egg pasta with duck or traditional ragù (1,3,7,9)

Maccheroncini ..... € 10,00
homemade egg pasta with fried courgettes, speck and cheese & pepper cream (1,3,7)

Strozzapreti al basilico ..... € 9,00
homemade egg pasta, aubergine pâté, cherry tom., buffalo mozz. (1,3,7)

Ricotta gnocchi ..... € 12,00
homemade) with rocket pesto, king prawns and confit tomatoes (1,3,7)

Fettuccine ..... € 9,00
with pepper cream, smoked ricotta and olive powder (1,3,9)

Risotto ..... € 10,00
seasonal (1,2,4,7,8,9,14)

Linguine al limone ..... € 12,00
with lemon cream, raw tuna and pistachios (1,2,3,7)

Scialatelli alla marinara* ..... € 16,00
with cuttlefish, octopus, king prawns and large prawns (1,2,4,14)

suitable for vegetarians

spicy

* *product may be frozen or deep-frozen*

Cover 2€



Menu

Main courses

All main courses are served with grilled polenta

Grilled Dobbiaco cheese ..... **€ 14,00**
with polenta and grilled vegetables (7)

"Medieval" pork chop ..... **€ 14,00**
pork chop with rib

Rib-eye steak ..... **€ 25,00**
beef (approx. 600 g)

Grilled spring chicken ..... **€ 15,00**

Spare ribs ..... **€ 15,00**
Iberian pork with barbecue sauce (9)

Sliced beef with rosemary ..... **€ 17,00**

Sliced beef steak ..... **€ 18,00**
with rocket, cherry tomatoes and Grana (7,12)

Sliced steak board ..... **€ 23,00**
with seasonal side dishes *23 € per person, min. 2 people*

Baked sea bass ..... **€ 17,00**
with potatoes, cherry tomatoes and Taggiasca olives (4)

Mixed fried fish* ..... **€ 15,00**
with small fish (1,2,4,14)

Fried squid and prawns* ..... **€ 16,00**
(1,2,4,14)

Fried squid* ..... **€ 15,00**
(1,4,14)

"Amadeus" vegan plate ..... **€ 14,00**
seasonal vegetables with chickpea burger and vegan mayonnaise (6,11)

Side dishes

Roast potatoes ..... **€ 4,00**

French fries* (1) ..... **€ 4,00**

Mixed salad ..... **€ 4,00**

Seasonal side dishes ..... **€ 4,00**

suitable for vegetarians

spicy

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Menu

For children

Maccheroncini ..... € 6,00
homemade egg pasta with duck (1,3)

Gnocchi with ragù* (1,3,9) ..... € 6,00

Pasta with tomato sauce (1,9) ..... € 5,00

Frankfurters and fries* (1,10) ..... € 7,00

Breaded cutlet and fries* (1,3) ..... € 7,00

Cod balls with fries* (1,4) ..... € 7,00

Beef steak with fries* (1) ..... € 8,00

Chicken nuggets with fries* (1) ..... € 7,00

Hamburger, cheeseburger or hot dog ..... € 7,00
with fries, no sauces, tomato or lettuce (1,11)*

Cold dishes

Prosciutto with buffalo mozz. (7) ..... € 13,00

Prosciutto and melon (in season) ..... € 11,00

Ham and melon (in season) ..... € 9,00

Prosciutto and mozzarella (7) ..... € 11,00

Caprese (7) ..... € 9,00

Caprese with buffalo mozz. (7) ..... € 11,00

Bresaola, rocket and Grana (7) ..... € 13,00

Roast beef, rocket and Grana (summer) (7) ..... € 13,00

Rare roast beef (summer) (7) ..... € 11,00

Carpaccio, rocket and Grana (summer) (7) ..... € 13,00

suitable for vegetarians

spicy

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Menu

Large salads

La delizia di mare ..... € 13,00
lettuce, tom., carrots, celery, seafood salad, lemon dressing, parsley (9,14)

Biricchina ..... € 9,50
lettuce, crab meat, tomato, mozzarella, olives, sweetcorn (2,4,7)

Insuperabile ..... € 9,50
lettuce, tomato, carrots, boiled egg, tuna and cannellini beans (3,4)

Greca ..... € 8,50
lettuce, rocket, tomato, feta, olives (7)

La Griglia ..... € 8,50
lettuce, aubergine, courgettes and peppers grilled, shaved Grana (7)

Lady ..... € 9,50
lettuce, tomato, mozzarella, carrots, rocket, tuna (4,7)

Pescatora ..... € 9,50
lettuce, tomato, mozzarella, shrimps, cocktail sauce (2,3,4,5,7)

Mediterranea ..... € 9,50
lettuce, tomato, mozzarella, tuna, olives (4,7)

Sirenetta ..... € 10,50
lettuce, mozzarella, crab meat, shrimps, salmon (2,4,7)

Marlene ..... € 9,50
lettuce, cabbage, chicken, apple, walnuts, yogurt sauce (7,8)

Speciale ..... € 9,50
lettuce, tomato, chicken breast, rocket, Grana, croutons (1,7)

Crispy ..... € 10,50
breaded cutlet, lettuce, tom., carrots, Grana, cocktail sauce (1,3,5,7)

Fried food

Rustic skin-on potatoes (1) ..... € 4,50

Breaded mini mozzarella* (1,3,7) ..... € 4,50

Crab claws* (1,2,4) ..... € 5,50

Stuffed Ascolana olives* (1,3) ..... € 4,50

French fries* with sauce (1) ..... € 4,00

Onion rings* (1) ..... € 4,50

Mixed fried starter* (recommended for 2 people) **(1,2,3,4,7)** ..... € 13,00

suitable for vegetarians

spicy

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Draught beers



Forst Kronen (1)
Alc. 5.2% vol.

Glass 20 cl	€ 3,00
Glass 40 cl	€ 5,50
Tankard 1 l	€ 12,00
Jug 1.5 l	€ 17,00
Jug 3 l	€ 32,00

Rounded, full-bodied and refreshing.
A special beer with a full, aromatic malt flavour, a golden yellow colour and a light, delicate hop note. The aftertaste has a subtle herbal fragrance which, together with a sweet hint on the lips, makes you want another sip. Brewed to an old recipe, it lives up to every expectation of the true beer connoisseur.



Weihenstephaner
HEFE WEISSE (1)
Alc. 5.4% vol.

Glass 30 cl	€ 4,00
Glass 50 cl	€ 6,50
Tankard 1 l	€ 12,00
Jug 1.5 l	€ 17,00
Jug 3 l	€ 32,00

Weihenstephaner Hefe Weiss comes from the oldest brewery in the world and is one of the most famous German beers. An unfiltered, pale blonde wheat beer with fresh aromas of banana, intense wheat notes and a hint of spice. Full on the palate yet refreshing, with genuine wheat flavours and fruity, spicy notes from German yeast. The taste of almost a thousand years of brewing knowledge.



Goose Midway
Session IPA (1)
Alc. 4.1% vol.

Glass 25 cl	€ 4,00
Glass 50 cl	€ 7,00
Tankard 1 l	€ 13,00
Jug 1.5 l	€ 19,00
Jug 3 l	€ 36,00

Midway Session IPA on tap is a light, fruity beer from the Goose Island Beer Company, a well-known Chicago brewery famous for its high-quality craft beers. This IPA has a bright golden colour and a light, lasting head. It offers a perfect balance of citrus notes, such as lemon and grapefruit, and aromatic hops for unmistakable freshness. With a lower alcohol content than traditional IPAs, Midway is easy to drink and ideal for anyone looking for a refreshing option without compromising on flavour.
The delicate bitter finish makes it perfect for long evenings with friends.



St.Idesbald Rousse (1)
Alc. 7% vol.

Glass 33 cl	€ 4,50
Glass 50 cl	€ 6,50
Tankard 1 l	€ 12,00
Jug 1.5 l	€ 17,00
Jug 3 l	€ 32,00

Deep reddish-brown, with a dense, compact beige head.
Sweet notes of malt and caramel. Rounded taste with coffee notes from the roasted malt and a dry, slightly bitter finish. Ideal with game, aged cow's milk cheeses and chocolate or coffee desserts.

Bottled beers

Beck's Original Pils (1)	**€ 4,00**
Alcohol-free beer (1)	**€ 4,00**

Drinks on tap

Pepsi, Schweppes Orange, Schweppes Lemon,	small	**€ 2,50**
Schweppes Tonic, lemon/peach iced tea	medium	**€ 4,00**

Canned drinks

Coca-Cola, Cola Zero, 7up, Fanta, lemon/peach iced tea, Lemonsoda		**€ 3,00**
PEACH JUICE in a bottle		**€ 3,00**
Still and sparkling mineral water	0.50 l	**€ 1,50**
	0.75 l	**€ 2,80**

House wines

	Glass	1/4	1/2	1 LIT.
House white wine, still (12)	**€.2,00**	**€.3,50**	**€.6,50**	**€.12,00**
House red wine, still (12)	**€.2,00**	**€.3,50**	**€.6,50**	**€.12,00**
Raboso, sparkling (12)	**€.2,00**	**€.3,50**	**€.6,50**	**€.12,00**
Durello, sparkling (12)	**€.2,00**	**€.3,50**	**€.6,50**	**€.12,00**

Panini

Small toastie **€ 5,00**
ham and mozzarella (1,7)

Toscano **€ 6,00**
ham and mozzarella (1,7)

Filled Toscano **€ 6,50**
ham, mozzarella and mushrooms (1,7)

Tasty Toscano **€ 7,00**
ham, mozzarella, onion, mushrooms, lettuce and mayonnaise (1,5,7)

Hamburger* with fries **€ 8,00**
meat, tomato, lettuce and ketchup (1,5,11)

Cheeseburger* with fries **€ 8,50**
meat, cheese, tomato, lettuce and mayonnaise (1,5,7,11)

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Classic pizzas

Asparagi tomato, mozzarella, asparagus (1,7)	**€ 7,50**
Bufala tom., mozz., buffalo mozzarella PDO (1,7)	**€ 9,00**
Capricciosa tomato, mozzarella, ham, mushrooms, artichokes, salami (1,7,12)	**€ 9,00**
Carciofi tomato, mozzarella, artichokes (1,7,12)	**€ 7,50**
Crudo tomato, mozzarella, prosciutto (1,7)	**€ 8,50**
Diavola tomato, mozzarella, spicy salami (1,7)	**€ 7,50**
Funghi tomato, mozzarella, sautéed mushrooms (1,7)	**€ 7,50**
Frutti di mare tomato, mozzarella, seafood (1,7)	**€12,00**
Gamberetti tomato, mozzarella, shrimps (1,2,4,7)	**€ 9,00**
Margherita tomato, mozzarella (1,7)	**€ 6,00**
Marinara tomato, garlic, oregano (1)	**€ 5,50**
Melanzane tomato, mozzarella, grilled aubergine (1,7)	**€ 7,50**
Patatosa tomato, mozzarella, fries* (1,5,7)	**€ 8,00**
Peperoni tomato, mozzarella, roasted peppers (1,7)	**€ 7,50**
Porcini tomato, mozzarella, porcini (1,7,12)	**€ 9,00**
Prosciutto tomato, mozzarella, ham (1,7)	**€ 7,50**
Prosciutto e Funghi tomato, mozzarella, ham, mushrooms (1,7)	**€ 8,00**
Ricotta e Spinaci tom., mozzarella, ricotta, spinach (1,7)	**€ 8,50**
Rucola e Grana tomato, mozzarella, rocket, Grana (1,7)	**€ 8,50**
Siciliana tom., mozz., capers, black olives, anchovies (1,7)	**€ 8,50**
Speck tomato, mozzarella, speck (1,7)	**€ 8,00**
Tonno tomato, mozzarella, tuna (1,4,7)	**€ 7,50**
Tonno e Cipolla tomato, mozzarella, tuna, onion (1,4,7)	**€ 8,50**
Verdure Miste tom., mozz., aubergine, courgettes, peppers, onion, roast potatoes, spinach and cherry tomatoes (1,7)	**€10,00**
Wurstel tom., mozz., frankfurters (1,7,10)	**€ 7,50**
Zucchine tomato, mozzarella, grilled courgettes (1,7)	**€ 7,50**
4 Formaggi tomato, mozzarella, Piave, gorgonzola, Asiago (1,7)	**€ 9,00**
5 Formaggi tom., mozz., Piave, gorgonzola, Asiago, ricotta (1,7)	**€ 9,50**
4 Stagioni tom., mozz., ham, mushrooms, salami, artichokes (1,7,12)	**€ 9,00**

Wholemeal dough € 1,00

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Special pizzas

Affamata tom., mozz., ham, mushrooms, frankfurters, salami, sausage **(1,7,10)**	**€10,00**
Alpina tom., mozz., honey mushrooms, cream, speck **(1,7)**	**€10,00**
Amadeus tom., mozz., aubergine, artichokes, asparagus, mushr., peppers, salami **(1,7,12)**	**€10,00**
An tomato, mozzarella, pancetta, peas **(1,7)**	**€ 8,00**
Andy tom., mozzarella, wild mushrooms, truffle, mascarpone **(1,7)**	**€ 12,00**
Anna tomato, mozzarella, radicchio, stracchino, salami **(1,7)**	**€ 9,00**
Atomica tom., mozz., ham, mushrooms, salami, frankfurters, asparagus, egg (1,3,7,10)	**€ 10,00**
Bel paese tom., mozz., prosciutto, rocket, Grana **(1,7)**	**€ 10,00**
Benny tomato, mozzarella, smoked salmon, ricotta, julienned courgettes, sesame **(1,4,7,11)**	**€ 10,00**
Bomba tom., mozz., salami, honey mushrooms, radicchio, speck **(1,7)**	**€ 10,00**
Boscaiola pancetta, salami, wild mushrooms, Grana **(1,7,9)**	**€ 9,50**
Brontolo tom., mozz., gorgonzola, ham, mushrooms, salami **(1,7)**	**€ 9,50**
Calzone tomato, mozzarella, ham, mushrooms, artichokes **(1,7,12)**	**€ 8,50**
Calzone Amadeus tomato, mozzarella, ham, mushrooms, ricotta, salami **(1,7)**	**€ 9,00**
Caprese tom., mozz., cherry tom., buffalo mozz., basil **(1,7)**	**€ 9,50**
Chiacchierone tom., mozzarella, sausage, honey mushrooms, onion **(1,7)**	**€ 9,50**
Chips tomato, mozzarella, frankfurters, fries* **(1,5,7,10)**	**€ 8,50**
Ciano tomato, mozzarella, sausage, radicchio, brie **(1,7)**	**€ 9,00**
Contadina tomato, mozzarella, gorgonzola, pancetta, salami, onion **(1,7)**	**€ 9,00**
Delicata tom., mozz., burrata, confit tomatoes, prosciutto, basil **(1,7,12)**	**€12,00**
Estate tom., mozz., cherry tomatoes, salami, oregano **(1,7)**	**€ 8,50**
Euro tomato, mozzarella, sausage, radicchio, Asiago **(1,7)**	**€ 9,50**
Fantasia tom., mozz., porchetta, frankfurters, peppers, Grana **(1,7,10)**	**€ 9,50**
Fantastica tom., mozz., spinach, ham, sausage, smoked ricotta, provola **(1,7)**	**€10,00**
Fiorita tom., mozz., courgettes, provola, prosciutto **(1,7)**	**€10,00**
Gaetano tom., mozzarella, aubergine, peppers, gorgonzola **(1,7)**	**€ 9,00**
Mazzancolle Panna e Zucchine tomato, mozzarella, king prawns, cream, courgettes **(1,2,4,7)**	**€10,50**
Gio tomato, mozzarella, sausage, peppers, leek **(1,7)**	**€ 8,50**
Golosa tom., mozz., salami, gorgonzola, prosciutto **(1,7)**	**€ 10,00**

Wholemeal dough € 1,00

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Cover 2€



Special pizzas

Gorgonzola Salamino e Noci tomato, mozzarella, gorgonzola, salami, walnuts **(1,7,8)**	€ 9,00
Gustosa tomato, mozzarella, pancetta, salami, mushrooms, peppers, onion, Grana **(1,7)**	€ 10,00
Ingorda tom., mozz., 4 cheeses, honey mushrooms, rocket, Grana **(1,7)**	€ 11,00
Mascarpone speck e noci tom., mozz., mascarpone, nuts, speck **(1,7,8)**	€ 10,00
Mediterranea tom., mozz., rocket, stracchino, Grana **(1,7)**	€ 9,00
Montanara tomato, mozzarella, Asiago, sopressa, porcini **(1,7,12)**	€ 11,00
Ninja tom., mozz., roast potatoes, frankfurters, brie **(1,7,10)**	€ 9,50
Ortolana tom., mozz., aubergine, courgettes, peppers **(1,7)**	€ 9,00
Parigina tom., mozz., cherry tomatoes, brie, rocket **(1,7)**	€ 9,00
Paolo tom., mozz., grilled aubergine, provola, sausage **(1,7)**	€ 9,00
Parmigiana tomato, mozzarella, aubergine, tomato sauce, Grana, salami **(1,7)**	€ 8,00
Patate e Salsiccia tom., mozz., roast potatoes, sausage **(1,7)**	€ 8,50
Philadelphia noci salamino tom., mozz., cream cheese, walnuts, salami **(1,7,8)**	€ 8,50
Pietro tom., mozzarella, radicchio, porcini, lardo **(1,7,12)**	€ 10,00
Porkis tom., mozz., frankfurters, salami, porchetta, roast potatoes **(1,7,10)**	€ 9,50
Pulcina tomato, mozzarella, ham, sweetcorn, cream **(1,7)**	€ 9,00
Quasimodo tom., mozzarella, porchetta, walnuts, burrata **(1,7,8)**	€ 10,00
Roberta tomato sauce, buffalo mozz., basil, confit tomatoes **(1,7)**	€ 9,50
Romana tom., confit tomatoes, anchovies, Taggiasca olives, oregano **(1,4,7)**	€ 9,00
Sabrina tom., mozzarella, stracchino, shrimps, rocket **(1,2,4,7)**	€ 10,00
Saporita tom., mozzarella, pancetta, salami, peppers, onion **(1,7)**	€ 9,00
6 peccati tomato, mozzarella, ham, mushrooms, peppers, frankfurters, spicy salami, capers **(1,7,10)**	€ 10,00
Speck e Brìè tomato, mozzarella, speck, brie **(1,7)**	€ 9,00
Spettacolo tom., mozz., roasted peppers, porcini, salami **(1,7,12)**	€ 10,00
Stracchino rucola tomato, mozzarella, stracchino, rocket **(1,7)**	€ 8,50
Stracchino zucchine tom., mozz., stracchino, courgettes **(1,7)**	€ 8,50
Tiziano tom., mozz., chiodini, gorgonzola, onion, pepper **(1,7)**	€ 9,00
Tonnata tom., mozz., peas, tuna, onion, salami **(1,4,7)**	€ 9,50
Tartufo tomato, mozzarella, truffle **(1,7)**	€ 10,00
Vicentina tom., mozz., sopressa, polenta, chiodini, Asiago **(1,7)**	€ 12,00

Wholemeal dough € 1,00

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Special pizzas

Vecchio Bosco tom., mozz., porcini, honey mushrooms **(1,7,12)**	**€ 10,00**
Verdure e non solo tom., mozz., mixed vegetables, mushr., artichokes, asparagus **(1,7,12)**	**€ 12,00**
Zingara tom., mozzarella, roasted peppers, black olives, salami, gorgonzola **(1,7)**	**€ 10,00**

White pizzas

Cavallina mozz., shredded horse meat, shaved Grana, rocket **(1,7)**	**€ 10,50**
Ducale mozzarella, roast potatoes, brie, lardo, truffle **(1,7)**	**€ 13,00**
Rosemary focaccia with prosciutto (1)	**€ 7,50**
Laura mozzarella, smoked salmon, cream cheese, rocket **(1,4,7)**	**€ 10,50**
Leggera mozz., basil, cherry tom., oregano, prosciutto **(1,7)**	**€ 9,50**
Nick mozz., smoked swordfish, green olives, cherry tomatoes **(1,7)**	**€ 9,50**
Nordica mozzarella, leek, cream cheese, smoked salmon, almonds **(1,4,7,8)**	**€ 10,50**
Priscilla mozz., king prawns, julienned courgettes, confit tomatoes, stracchino **(1,2,4,7,12)**	**€ 12,00**
Scot mozzarella, Asiago, leek, schiacciata **(1,7)**	**€ 10,00**
Silana mozzarella, roasted peppers, spicy salami, provola **(1,7)**	**€ 10,00**
Stracchino e crudo mozz., stracchino, prosciutto**(1,7)**	**€ 9,50**
Trevigiana mozzarella, radicchio, mascarpone, pancetta **(1,7)**	**€ 9,00**
Veneta mozzarella, gorgonzola, wild mushrooms, sausage **(1,7,9)**	**€ 10,00**

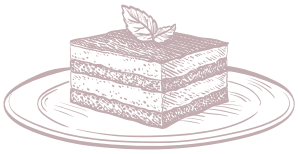
Pizza extras

Extra toppings	**€1,00/5,00**
Wholemeal (1)	**€ 1,00**
Double dough (1)	**€ 2,00**
Rolled out, 40 cm diameter 50% surcharge on the menu price (1)	
Giant pizza: twice the pizza price (1)	**+ € 2,00**
Kids' pizza (1)	**- € 0,50**

Wholemeal dough € 1,00

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Our desserts

Chocolate profiteroles (1,3,7) ..... **€ 4,00**

Tartufo bianco, tartufo nero (7) ..... **€ 4,00**

Coconut ice cream (7) ..... **€ 4,50**

Ice cream (7) per scoop ..... **€ 1,50**

Coffee cream (summer only) **(7)** ..... **€ 3,50**

Sorbets lemon, mango, raspberry and green apple ..... **€ 4,00**

Homemade

Tiramisù (1,3,7) **€4,50**

Panna Cotta With chocolate, raspberry, toffee or berry sauce **(7)** **€4,00**

Chocolate fondant molten centre with raspberry sauce and fior di latte ice cream **(1,7)** **€6,00**

Semifreddo – coconut with mango and passion fruit sauce **(3,7)** **€5,00**

– pistachio with chocolate sauce **(3,7,8)** **€5,50**

Fritter with Nutella or Chantilly cream (1,5,7) **€ 5,00**

Fresh pineapple **€ 4,00**

Our meringata with chocolate or berries (3,7) **€ 5,50**

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Wine list

Prosecco & sparkling

Novè Brut Blanc de Noir - Rossetti Scrivani | Pinot Noir 100% Vol. 12,5%
A full-bodied wine with good acidity and aromas of yeast and fruit. Pairs well with shellfish or oily fish such as eel or Vicenza-style salt cod.

€ 24,00 75 cl

Prosecco extra dry DOC - Val D'Oca | Glera 100% Vol. 11%
A young, aromatic sparkling wine with a fresh bouquet of white fruit. Light in alcohol and delicate on the palate with a gentle sweetness. Ideal as an aperitif with vegetable or fish starters.

€ 20,00 75 cl / € 3,50 glass

Durello Lessini Extra Brut 36 months Millesimato - Corte Moschina | Durella 100% Vol. 12,5%
Aromas of green and white fruit with balsamic hints; mouth-watering on the palate, very dry with a clean finish. A great aperitif, perfect with cured meats and at its best with oily fish such as Vicenza-style salt cod; also good with fried food.

€ 26,00 75 cl

Franciacorta DOCG Brut - Contadi Castaldi | Chardonnay 80% Pinot Noir 10% Pinot Blanc 10% Vol. 12,5%
A lively, fragrant brut. Straw yellow with greenish highlights and a fine, persistent perlage. Fresh on the nose, with floral notes of linden, hints of citrus, white peach and green pepper. Excellent as an aperitif and with starters, fish dishes, shellfish and fried food.

€ 32,00 75 cl

White

Lugana DOC - Ottella | Trebbiano di Lugana 100% Vol. 12%
Tropical fruit and citrus notes define the bouquet of this wine. The palate shows the savoury character of its home territory and a solid structure that can evolve. Pair with sesame-crusted tuna steak.

€ 22,00 75 cl / € 4.00 glass

Gewürztraminer Trentino DOC - Isera | Gewürztraminer 100% Vol. 13%
Grown in the best clay-rich hillside areas, it produces a straw-yellow wine with golden highlights. Fruity and floral bouquet with typical tropical and rose notes. Full, enveloping and harmonious on the palate. Pairs with fish or shellfish, Cantonese rice or pumpkin tortelli.

€ 24,00 75 cl / € 4.00 glass

San Michele Soave Classico D.O.C. - CÀ Rugate / Garganega 100% Vol. 12%
White-vinified and fermented in stainless steel at 16-18°C for about 8-12 days. A fragrant nose of sweet almonds, elderflower and chamomile; the first sip reveals fresh acidity, bright citrus notes and a pure, clean finish with concentrated minerality. A fabulous wine as an aperitif or with fresh seafood, creamy cheeses or summer leaf salads.

€ 18,00 75 cl / € 3.50 glass

PLEASE NOTE: "wines may vary depending on supplier availability"

Wine list

Red

Montemitorio Tai Rosso Colli Berici Doc - Dal Maso | Tai Rosso 100% Vol 13%
Ruby red. Intense, fruity bouquet with hints of berries and pleasant spice. Pairs well with rich pasta dishes, red meat and game.

€ 20,00 75 cl

Valpolicella Superiore DOC - Tedeschi | Corvina, Corvinone, Rondinella and other local native varieties (such as Oseleta, Negrara and Rossignola). Vol 13,5%
Deep, bright ruby red. Fruity and aromatic, with notes of cherry, berries and delicate spice. Structured yet smooth. Pairings: excellent throughout the meal, wonderful with Mediterranean cuisine, cured meat platters, rich pasta dishes (such as bigoli al ragù), white and red meat or fresh cheeses.

€ 26,00 75 cl

Carmenère Merlot Igt "Mosca Rossa" - Corte Moschina | Carmenère, Merlot 100%. Vol 13%
Deep ruby red, with aromas of red fruit and undergrowth and spicy notes; fresh and enveloping on the palate. For aperitifs, pasta with game, meat dishes and aged cheeses.

€ 22,00 75 cl

Pinot Noir - San Michele Appiano | Pinot Noir 100% Vol 13,5%
Captivating notes of blackberry, blueberry and raspberry on the nose. Generous on the palate, fruity and spicy, fresh with fine tannins. Perfect with meat-based pasta and main courses.

€ 26,00 75 cl

Chianti Classico 'Peppoli' - Marchesi Antinori | Sangiovese 90%, Merlot and Syrah 10%
A medium-bodied red of good intensity, aged for 9 months in large casks. Floral, balsamic and spicy aromas, with smooth, well-integrated tannins in a soft, pleasant and very balanced sip. Ideal with pasta in meat sauces, medium-aged cheeses and soups. An excellent everyday wine.

€ 26,00 75 cl

Valpolicella Ripasso Campo Bastiglia - Cà Rugate | 45% Corvina 40% Corvinone 15% Rondinella Vol 14,5%
Ripasso is a traditional method: after pressing the dried Amarone grapes, the pomace is re-fermented with a young wine. It is then aged for about 8 months, half in tonneaux and half in steel. Grilled or roasted red meat, medium-aged cheeses, pasta with meat sauces. IDEAL for: Aperitif

€ 26,00 75 cl

Sweet sparkling

Fiori D'Arancio DOCG - San Nazario | Moscato Giallo 100% Vol. 6%
Bright straw yellow. Moscato Giallo, known locally as Fiori D'Arancio, increasingly defines the Euganean Hills. The vineyard lies in a cool but dry area to preserve the grape's fruity, aromatic character. The grapes are destemmed, crushed and macerated on the skins for a few hours; then only the must ferments at a controlled temperature.

€ 16,00 75 cl

PLEASE NOTE: "wines may vary depending on supplier availability"

ALLERGEN KEY

The menu indicates the allergens in the products served, as required by Annex II of European Regulation 1169/2011, which identifies the 14 main food allergens:

1. Cereals: all cereals containing gluten, such as wheat, rye, barley, oats, spelt and kamut, their hybridised strains and products thereof.

2. Crustaceans: proteins from prawns, shrimps, scampi, crabs, spiny lobsters and lobsters. Products containing ingredients derived from crustaceans must also be avoided.

3. Eggs: cooked or raw, including in products such as egg pasta, biscuits, cakes, omelettes, mayonnaise, creams, breaded food, flans, etc.

4. Fish: the allergy may occur with all types of fish and fish products, except fish gelatine used as a carrier for vitamin preparations or as a fining agent in beer and wine.

5. Peanuts: the main sources are peanut oil, peanut butter, peanut flour and peanut milk used in creams, snacks, nougat, etc.

6. Soy: allergenic proteins are found in all soy products, except: refined soybean oil and fat, natural mixed tocopherols, natural D-alpha tocopherol, natural D-alpha tocopherol acetate and natural D-alpha tocopherol succinate from

soy, vegetable oils derived from phytosterols and phytosterol esters from soy, and plant stanol ester produced from soy vegetable oil sterols.

7. Milk and products based on milk or lactose, except whey used to make alcoholic spirits and lactitol.

8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and products thereof, except those used to make alcoholic spirits.

9. Celery: in pieces or in products such as soup mixes, sauces and vegetable concentrates.

10. Mustard: found among the main ingredients of sauces and condiments, especially mustard and mostarda.

11. Sesame: whole seeds are often used in bread, but traces of sesame are also found in some types of

flour;
12. Sulphur dioxide and sulphites: only at concentrations above 10 mg/kg or 10 mg/l as SO2 (used as preservatives); found in canned fish, pickles, food in oil or brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.

13. Lupin: now present in many vegan foods such as roasts, sausages, flours and similar products based on this protein-rich legume.

14. Molluscs: in dishes with queen scallops, razor clams, scallops, date mussels, clams, sea snails, mussels, murex, oysters, limpets, warty venus, tellins and their derivatives.

Please note that in our kitchen, where the food on this menu is prepared, substances listed in Annex II of Regulation 1169/2011 that may cause allergies or intolerances are used to varying degrees. The dishes and drinks offered may therefore contain traces of these substances even if they are not an “ingredient” of the individual dish.