

BABY MENÙ

Small plates



PETER PAN - 7€ ^(1,3,7,9)
Pasta with tomato sauce

BIANCANEVE (SNOW WHITE) - 7€ ^(1,3,7,9)
Pasta with butter/oil

BRACCIO DI FERRO (POPEYE) - 10€ ^(1,7,9)
Mini beef or chicken burger with cheese and French fries*

CAPITAN UNCINO (CAPTAIN HOOK) - 7€ ^(3,7,9)
Hot dog sausage with French fries*

PIPPO (GOOFY) - 8€ ^(1,3,7)
Breaded chicken cutlet** with French fries*
(Large cutlet +4€)

NUGGY - 8€ ^(1,3,7)
Chicken nuggets with French fries



DESSERT

Dulcis in fundo

Homemade Tiramisù with Cantucci ^(1,3,7,8) TRY IT WITH SALTED CARAMEL +1€	6€
Homemade Tiramisù* with pistachio ^(1,3,7,8)	6€
Almond semifreddo** with warm Nutella ^(3,7,8)	6€
 Spoon cheesecake ^(3,7,8) with: mixed berries*, Nutella, salted caramel or strawberries	6€
Selection of dry pastries Perbellini ^(1,3,7,8)	4,5€
Millefoglie pastry Perbellini ^(1,3,7,8)	6€
Perbellini Sbrisolada cake ^(1,3,7,8) TRY IT WITH GRAPPA +3€	4,50€
Chocolate salami* ^(1,3,7,8,12)	5€
 Semifreddo* with mango and passion fruit ⁽⁷⁾	6,00€
Chocolate Soufflé* with soft melted caramel center and coconut ice cream ^(1,3,7,8)	6€
 White chocolate ice cream* jar with toffee and hazelnut swirl ^(7,8)	5€
Alcoholic sorbet* ^(7,12)	4€
Espresso affogato with cream ice cream ⁽⁷⁾	4,50€
 Vegan cake* with mango and coconut ⁽⁸⁾	6€
 Illy coffee cream ⁽⁷⁾	3€



menù

SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES: **1.** Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) / **2.** Crustacean / **3.** Eggs / **4.** Fish / **5.** Peanuts / **6.** Soybeans / **7.** Milk and milk-based products (including lactose) / **8.** Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) / **9.** Celery / **10.** Mustard / **11.** Sesame seeds / **12.** Sulphur dioxide and sulphites (if present above 10mg/kg or 10mg/litre) / **13.** Lupin / **14.** Molluscs

In compliance with EU Regulation No. 1169/2011 and subsequent amendments and integrations, information regarding the presence of substances and products that may cause allergies or intolerances in the offered dishes and drinks is available in the specific documentation that will be provided, upon request, by the staff. Some ingredients are originally frozen or deep-frozen*, others undergo blast chilling**. Please ask the staff to consult the list.

DUE TO THE VARIOUS MIXED PREPARATIONS IN THE KITCHEN, THE FOLLOWING INGREDIENTS MAY BE PRESENT IN THE DISHES: CEREALS CONTAINING GLUTEN, EGGS, PEANUTS, MILK, NUTS, MUSTARD, SESAME, LUPIN, SOYBEANS, CRUSTACEANS, FISH, MOLLUSCS, CELERY AND DERIVED PRODUCTS.

CICCHETTI HOSTERIA

Perfect for sharing



Cicchetto with Apulian Burrata, confit cherry tomatoes and Cantabrian anchovies ^{1,4,7}	€4
Cicchetto with Venetian Garronese beef tartare and summer black truffle ¹	€4
Cicchetto with Soave Culaccia ham, stracciatella and confit cherry tomatoes ^{1,7}	€4
Cicchetto with smoked salmon and dried tomatoes robiola cheese ^{1,4,7}	€4
Cicchetto Fish and fruit with red prawn tartare and passion fruit ^{1,2}	€4
Gnocco fritto* with mortadella, burrata and pistachio ^{1,7,8}	€4



APPETIZERS

the best way to begin

Casaro board: selection of cured meats and cheeses LA CASARA ^{7,8,12}	14€
Grand Italian Board (mixed cured meats and cheeses with gnocco fritto and homemade pickled vegetables), recommended for 2 people ^{1,7,8,12}	25€
Beef tartare with burrata cream, confit cherry tomatoes and crispy guanciale ^{7,10}	14€
Soave Culaccia ham with smoked burrata and black truffle ⁷	16€
Smoked salmon carpaccio on toasted brioche bread, with dried tomato robiola mousse ^{1,4,7}	12€
Eggplant meatballs on tomato sauce, pecorino cream and basil ^{1,7,9}	12€
Tuna tartare with avocado and soy gelée on a rice wafer ^{4,6}	16€
Homemade pickled vegetables ^{9,12}	4€
Gnocco fritto ¹	4€

FIRST COURSES

fresh egg pasta



Mezzi paccheri alla amatriciana dell'hoste ^{1,3,7,9}	€12
Mezzi paccheri alla Carbonara with crispy guanciale ^{1,3,7,9}	€12
Fig-filled Tortelli** with shavings Monte Veronese Vecchio cheese and pecorino cream ^{1,3,7,9}	€12
Maccheroncini with pistachio pesto, smoked salmon tartare and burrata ^{1,3,4,7,8}	€12
Red beetroot gnocchetti with lemon stracciatella and red prawn* tartare ^{1,2,3,7,9}	€14
Linguine with lobster* (min. 2 people) ^{1,2,7,9}	€19 p.p
Risotto according to season and local availability (min. 2 people)	€14 p.p.



SALAD

light and tasty

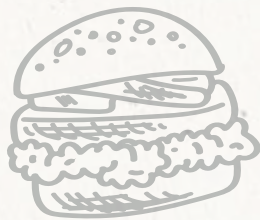
BENTONNATA ⁽⁴⁾ Green salad, fennel, baby spinach, avocado, seared tuna** fillet, pumpkin seeds and confit cherry tomatoes	15€
CONTADINA ^(1,3,7,9) Green salad, shredded chicken, Grana cheese shavings, slices of toasted bread, scrambled egg, Taggiasca olives and yogurt sauce	12€
BURRATINA ^(2,7,9) Green salad, julienne fennel, smoked burrata, tomato and pan-seared prawns*	14€
NORVEGESE ^(4,7,8) Green salad, radicchio, smoked salmon, robiola cheese, caramelized cherry tomatoes and hazelnuts	12€
VEGANA ^(1,6) Green salad, mixed baby greens, confit cherry tomato, vegan chicken* strips, fennel and apple	12€

SECOND COURSES

from grill with love



Sliced chicken steak on cheese cream and pan-seared porcini ^{7,9}	€17
Sliced pork pluma steak with fried leek and tomato concassé ^{1,7,9}	€18
Sliced Venetian Garronese beef steak with rocket and Padano cheese shavings ^{7,9}	€18
Thinly sliced larded beef steak, soy-marinated, served with chimichurri mayonnaise ^{3,6,9}	€18
Low-temperature cooked pork ribs, served grilled or with BBQ sauce with roasted potatoes (approx. 700g) ^{9,10}	€18
Pork hock served with roasted potatoes ^{5,9,12}	€17
Grilled beef fillet or with Truffle ^{7,9}	€23
Grilled Venetian Garronese Sorana ribeye steak (approx. 500g) ⁹	€25
Grilled Venetian Garronese Sorana T-bone steak 1.2Kg (recommended for 2) ⁹	€60
Griddtled Tomino cheese with grilled vegetables and roasted potatoes ⁷	€10
Plant-based vegan tagliata* with fried leek, tomato concassé and vegan bacon crumble ^{1,6,8}	€16
Sliced tuna steak* with mixed baby greens, confit cherry tomato and soy-wasabi crumb ^{4,6,7,8}	€20
Seared octopus tentacles* on a baby fennel and dill salad ¹⁴	€23



BURGER&CO.

100% Chianina beef
ALWAYS SERVED WITH FRENCH FRIES

CLASSICO - 13€ ^(1,3,7)

200g of 100% Chianina PGI beef burger, Monte Veronese PDO cheese, tomato and iceberg lettuce

CHEF - 14€ ^(1,3,7,12)

200g of 100% Chianina PGI beef burger, Monte Veronese PDO cheese, balsamic vinegar stewed onions and bacon

LESSINIA - 15€ ^(1,3,7)

200g of 100% Chianina PGI beef burger, Monte Veronese PDO cheese, truffle cream, sunny-side-up egg and seared speck

AMATRICIANO - 15€ ^(1,3,7,12)

200g of 100% Chianina PGI beef burger, Pecorino Romano PDO cheese, balsamic stewed onions, tomato, bacon and iceberg lettuce

BIG BOSS - 19€ ^(1,3,7)

300g of 100% Chianina PGI beef burger, Monte Veronese PDO cheese, sunny-side-up egg, fried onion rings*, brie, bacon, tomato and iceberg lettuce

TARTARE BURGER - 17€ ^(1,3,7,9,10)

160g of raw Venetian Garronese beef tartare flavored with truffle, Grana cheese shavings, rustic honey mustard and arugula

PORKY'S - 16€ ^(1,3,7,9)

200g of pulled pork**, potato rösti and crispy onion

CRISPY POLLO - 16€ ^(1,3,7)

200g of crispy fried chicken* burger, burrata, tomato and iceberg lettuce

ITALICO - 16€ ^(1,3,7,8,9)

200g of freshly minced chicken breast burger with stracciatella, tomato, basil pesto and crispy onion

MONTANARO - 16€ ^(1,3,7,9)

200g of freshly minced chicken breast burger, brie cheese, pan-seared porcini and seared speck

GAMBERONE - 17€ ^(1,2,3,4,7)

180g of prawn** burger, stracciatella, iceberg lettuce and confit cherry tomatoes

VEGAN - 16€ ^(1,9)

Served with vegan bun
180g of vegan* burger, vegan mayo, crispy onion, rocket and chopped tomatoes concassé

NEW!

IL BRO-NTE - 17€ ^(1,3,7)

200g of chicken burger, stracciatella, mortadella and pistachios crumb

NEW!

SALMONATO - 17€ ^(1,3,4)

200g of salmon burger, guacamole, fried leek and tomato concassé

NEW!

QUELLO DELL'HOSTE - 17€ ^(1,3,7)

200g of beef burger, brie cheese, grilled zucchini, Alpine speck and dried tomato mayonnaise

NEW!

CHERRY - 17€ ^(1,3,5,7,9)

200g of beef burger, Monte Veronese Stravecchio cheese, cherry compote and baby spinach

AVAILABLE ALSO WITH GLUTEN FREE BREAD