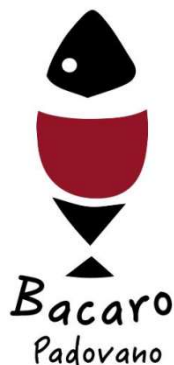


The Autumn Menu



STARTERS

Hen “in Saòr” with bread croutons (Saòr: cooked Onion, Raisin and Pine Nuts) *	€ 9
Cured meats and olives (local artisanal cold meats) *	€ 8 - € 12
Regional cheeses with pear and red onion compote ✓	€ 6
Bread salad and cherry tomatoes with capers and black olives (with optional addition of Anchovy in oil)	€ 8
Sardines in “Saòr” *	€ 8
Pepper Prawns with zucchini julienne and fresh Burrata	€ 11
Moscardini^ “da barca” (small octopus with apple Vinegar)	€ 9

FIRST DISHES

Bigoli (typical egg-pasta) with Duck ragout *	€ 10
Tagliolini with lemon and zucchini cream ✓	€ 8
Pasta and Beans ✓	€ 8
Bigoli “in Salsa” * (with Anchovy and Onion sauce) *	€ 8
Seafood Tagliolini with clams, mussels and prawns	€ 12

MAIN COURSES

Hen cooked in red wine with Polenta *	€ 15
Bacaro Burger with Potatoes , Burlino cheese and marinated aubergine (200 gramms, 90% Sorana beef shoulder, 10% bacon, no bread)	€ 12
Cut of Beef and sautéed zucchini (200 grams)	€ 17
Palette of cooked seasonal vegetables with Polenta and Asiago cheese ✓	€ 10
Stuffed Squid and potatoes	€ 15
Cuttlefish^ with black sauce and polenta *	€ 14

SIDE DISHES

Seasonal vegetables	€ 4 - € 6
Mixed salad ✓	€ 4

HOMEMADE CAKES and DESSERTS

Dessert of the day	€ 5
Recioto di Soave (sweet white wine) with “Figassa” cheese *	€ 6
Recioto di Valpolicella (sweet red wine) with Vezzena cheese	€ 7
Cover charge	€ 2

* traditional dishes - (^) Product frozen on board - ✓ vegetarian dish