

ESTD. 2017

VERONA

CUCINA ITALIANA

ANTIPASTI

Il Tagliere

Culatello di Zibello, truffle pecorino,
30 month aged Parmigiano Reggiano,
pickled vegetables 19€

Foie Mi Cuit

Foie gras mi cuit, tomato jam,
ginger bread, seasonal fresh fruit 23€ / 4€*

Carpaccio di Manzo Clasico

Thin sliced beef tenderloin,
Parmigiano Reggiano, arugula,
mustard vinaigrette, sliced mushrooms 19€

Insalata di Astice e Burrata

Lobster, burrata cheese,
pickled vegetables, avocado 25€ / 6€*

Gamberi Scottati

Steamed prawns, parmesan soup,
lemon confit, ginger-lemon foam 19€

Sardine Croccanti

Fried sardines, tomato sorbet,
capers emulsions 16€

Zuppetta di Moscardini e Cozze

Steamed Mussels, braised baby octopus,
roasted tomato and garlic sauce, croutons 18€

Melanzane alla Parmigiana

Hoven backed eggplant, tomato sauce,
24 month aged Parmigiano Reggiano,
buffalo mozzarella, basil 15€

Bruschetta Mediterranea

Crystal bread, burrata cheese,
arugula, fresh tomato, basil 14€

Zuppa di Pomodoro Ecologica

Tomato soup, sphere of Mozzarella di Bufala,
croutons, extra virgin olive oil 12€

PIZZE

Regina

Tomato sauce, mozzarella, fresh tomato,
buffalo mozzarella, basil 14€

Boscaiola

Tomato sauce, mozzarella, ricotta cheese,
Parma ham, porcini mushrooms 17€

Sureña

Tomato sauce, mozzarella,
burrata cheese, arugula, fresh tomato 16€

Funghi e Tartufo

Creamy mushrooms sauce, mozzarella,
sautéed mushrooms, black truffle 17€

Bianca Affumicata

Mozzarella, parmesan cheese, scamorza,
buffalo mozzarella, Italian sausage, basil pesto 16€

Siciliana

Tomato sauce, parmesan cheese,
anchovies, cherry tomatoes, capers, oregano 14€

Quattro Formaggi

Tomato sauce, mozzarella,
parmesan cheese, gorgonzola, pecorino 15€

Calzone Napolitana

Tomato sauce, mozzarella, ricotta cheese,
cooked ham, boiled egg, onion 16€

Vegetariana

Tomato, mozzarella, artichoke, eggplant, zuc-
chini, mushrooms 15€

If you have any special diet or any doubts regarding food allergies, please advise our staff prior to ordering. * Half board supplement.

Prices include 7% Local Tax IGIC

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PASTE E RISOTTI

Gnocchi al Ragù d'Agnello
Potato gnocchi, lamb ragoût,
rosemary, parmesan cheese 22€

Tortellini d'Anatra e Foie
Duck filled homemade tortellini,
duck consommé, grape 26€

Strozzapreti ai Frutti di Mare
Mix seafood, garlic, cherry tomato,
basil, white wine 29€ /
5€*

Spaghettoni Astice e Bottarga
Lobster, bottarga, lobster jus 32€ /
8€*

Risotto ai Funghi di Stagione
Acquerello rice, seasonal mushrooms,
truffle pecorino 21€

I CLASSICI

Rigatoni alla Bolognese 20€
Beef and pork ragout, Parmigiano Reggiano

Lasagna Emiliana 19€
Classic lasagna with fresh pasta

Spaghetti alla Carbonara 20€
Bacon, free range eggs, black pepper,
Parmigiano Reggiano

Spaghetti alle Vongole 24€
Clams, garlic, parsley, white wine,
extra virgin olive oil

Penne Arrabiata 20€
Tomato sauce, garlic, olives,
capers, white wine, parsley

SECONDI PIATTI

Salmone Arrosto 24€
Pan roasted salmon, potato foam,
tomato marmalade, mushrooms,
black olives, chilly, lime

Branzino alla Calabrese 29€ /
6€*
Pan seared sea bass, potato, black olives,
capers, basil oil, "Nduja" sauce

Milanese di Vitello 29€ /
6€*
Breaded veal loin, parsnips purée,
pickled vegetables

Agnello da Latte 34€ /
10€*
Baby lamb shoulder, confit potato,
wild mushrooms ragout

Saltimbocca di Pollo 23€
Free range chicken, sage, Parma ham,
spinach sauce, roasted potato

Filetto di Manzo e Foie 34€ /
10€*
Angus beef tenderloin, pan seared foie gras,
pumpkin, seasonal vegetables, truffle- port
wine sauce

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