



## ANTIPASTI

<i>Baby artichokes salad and Parmesan flakes</i>	€ 22
<i>Creamed cod fish and polenta chips</i>	€ 24
<i>Caprese with buffalo mozzarella and tomatoes</i>	€ 16
<i>Raw ham S. Daniele with parmesan cheese</i>	€ 20

## FIRST COURSES

<i>Spaghetto Oro Verrigni with basil pesto and clams</i>	€26
<i>Tagliatelle, broad beans, bacon and ewe's cheese</i>	€24
<i>Gratinated lasagna '900</i>	€24
<i>Zucchini cream and goat cheese</i>	€18

## MAIN COURSES

<i>Asparagus and poached eggs</i>	€22
<i>Angus beef entrecôte with sauté potatoes</i>	€28
<i>Thin sliced beef, rocket, tomatoes and parmesan</i>	€26
<i>Sea bass served in three different ways</i>	€30

## DESSERTS

<i>Traditional tiramisu</i>	€14
<i>Bavarian cream with lime and mint</i>	€14
<i>Gelati alla crema, vaniglia o cioccolato</i>	€12

*Gluten free products are available on request*

*Please inform our personnel in case of any food allergy or intolerance*

RISTORANTE & LOUNGE BAR



GIARDINO  
D'INVERNO

1970

## COCKTAILS

<i>Bellini (fresh white peach puree and prosecco)</i>	€14
<i>Rossini (fresh strawberry puree and prosecco)</i>	€14
<i>Spritz Veneziano</i>	€10
<i>Americano</i>	€14
<i>Martini Cocktail</i>	€18
<i>Cocktail of the day</i>	€16
<i>Non-alcoholic fruit cocktail</i>	€12

## SNACKS

<i>Focaccia with buffalo mozzarella and cherry tomatoes</i>	€ 14
<i>Focaccia with Venetian sopressa and scamorza cheese</i>	€ 16
<i>Slice of margherita pizza (tomato and mozzarella cheese)</i>	€ 12
<i>Slice of ham and mushroom pizza</i>	€ 16