



À L A C A R T E M E N U

APPETIZERS:

Mixed cutting board with cold cuts and cheeses, honey and mustard	€ 13	 Gluten free
Bruschetta (toasted bread) with creamed cod	€ 12	
Polentine with goat gorgonzola	€ 10	 Gluten free

FIRST DISHES:







Pappardelle with hare salmi*	€ 15
Tortelli pumpkin* (hand made) with butter and sage	€ 16
Gnocchetti with Asiago cream cheese, crispy speck and nuts	€ 14
Fresh bigoli with pumpkin cream* and crispy bacon	€ 14
Paccheri with pistachio cream, swordfish* and shavings of Grana Padano DOP	€ 16

Possibility to choose "Gluten Free" pasta or rice (Rigatoni, Penne and Fusilli)



NOTE: We inform our customers that in the food and drinks administered in this restaurant, ingredients and adjuvants considered allergens may be contained. For information, contact the staff

SECOND DISHES:

Grilled tuna steak* with fennel salad	€ 20	 Gluten free
Stockfish stewed cod with grilled polenta	€ 22	 Gluten free
Sliced beef* with baked potato	€ 19	 Gluten free
Beef rib* 450 gr.	€ 22	 Gluten free
Donkey stew* with grilled polenta	€ 20	 Gluten free
Vegetables	€ 5	 Gluten free
covered and 1/2 lt. water	€ 2,5	

La SUPER GRIGLIATA!

The best of grilled tradition in a single dish:

pork ribs, pork neck, würstel, spiced chicken legs, bacon, sausage, polenta, fried potatoes, tartar sauce and bbq

€ 24

DESSERT (all home made)

Tiramisu: classic, with chocolate drop, and other delicious flavors

SPECIALTY OF THE RESTAURANT

€ 6

Other cakes and desserts

€ 6

CHEESE

Platter of mixed cheeses to choose among: Asiago, Calepina (tipo caciotta), Grana, Taleggio, served with honey, mustard and walnuts

€ 7

*subject to availability the product may be frozen

OTHER COOKING PROPOSALS:

Short pasta or spaghetti: with ragù (bolognese), tomato, arrabbiata (hot tomato sauce), aglio olio e peperoncino (garlic, pepper and oil), classic lasagna bolognese	€ 9
Grilled meats: beef steak, pork chop, chicken breast	€ 12

WINE LIST

BOTTLE BY THE GLASS

LUGANA MOLIN (Ca' Maiol)	€	24,00	€	6,00
LUGANA D.O.C. (Famiglia Olivini)	€	17,00	€	5,00
GAMBELLARA CA' FISCHELE (Dal Maso)	€	17,00	€	5,00
NEGRESCO (Ca' Maiol)	€	23,00	€	6,00
ROSSO I.G.T. IL GUARDIANO (Famiglia Olivini)	€	17,00	€	5,00
TAI ROSSO COLLI BERICI D.O.C. "MONTEMITORIO" (Dal Maso)	€	17,00	€	5,00
GARDA CLASSICO CHIARETTO D.O.C. (Famiglia Olivini)	€	17,00	€	5,00
SEBASTIAN Brut (Ca' Maiol)	€	17,00		
DURELLO LESSINI D.O.C. Spumante BRUT (Dal Maso)	€	17,00		

WINE ON DRAFT

0,5 lt.

1 lt.

Bianco fermo alla spina "Maccari 10,5% vol."	€	3,50	€	7,00
Rosso fermo alla spina "Maccari 10,5% vol."	€	3,50	€	7,00
Bianco frizzante alla spina "Maccari 10,5% vol."	€	4,50	€	9,00
Rosso frizzante "Montelvini 11,5%vol"	€	4,50	€	9,00
Rosé alla spina "Montelvini 11,5%vol"	€	4,50	€	9,00

OTHER DRINKS

bar price list

ALBERGO TRATTORIA ITALIA

WELCOME!



Thank you for choosing us, we are pleased to have you as guests!