

Cod cooked in low temperature
lemongrass cooking oil, Jerusalem
artichoke puree, sautéed shiitake mushrooms
and toasted hazelnuts 25

Traditional pike in gardesana sauce
with corn cream 20

Argentine prawn tails in phyllo dough
and guacamole sauce 24

DESSERT

All Desserts will be anticipated
by a pre-dessert: **Prosecco granita**
on an orange coulis

Millefoglie 9
with chantilly cream and chocolate sauce

“Biancomangiare” with karkadè gelée,
cranberry sauce and pistachio sponge 9

Our own Tiramisù 9

“Old England”... Brownie with dark
chocolate and hazelnuts, eggnog cream
and Alkermes gelée 9

Crunchy almond tuille basket
served with ice cream and wild berries
marinated with maraschino liquor 9

Dark chocolate flan
with a white chocolate soft heart
and served with a toffee sauce 9

Petit tarte au citron meringuée,
sage and papaya 9

Seasonal Fruit salad
with your choice of ice cream 9

USEFUL INFORMATION: Only in case of limited
fresh items availability we may use frozen products.
A list of food allergens can be found in our updated
cookbook, where the food allergens are marked with
an “A”. The fish and other ingredients that has under-
gone a temperature shock treatment as prescribed by
the law, they are marked with “-18”.



Ristorante Borgo Antico
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BORGO ANTICO
Ristorante Bottega Cantina

BORGO ANTICO IS A TRADITIONAL RESTAURANT
OFFERING POETRY IN COOKING.
THE UNIQUE SKILLS OF THE CHEFS
OFFER TASTY RECIPES
THAT CHANGE ACCORDING TO THE SEASONS.

TASTING MENU

Selection of cold cuts
from the Lessinia region

Risotto with Amarone wine sauce
(minimum for two people)

Braised Beef with Ripasso wine sauce

Borgo Antico's Sbrisolona
(typical dry pastry)

46 euro per person

STARTERS

Warm braised radicchio,
chestnuts honey and grana Cheese wrapped
in Parma Ham 24 months PDO 15

Vinappeso
culatello ham aged in Amarone wine 22

Knife-cut Garronese beef tartare,
shallot sauce, pumpkin gelée di zucca, black
truffle and e cardamom, Perla blu cheese aged
in Gin and rosemary rice crumbles 23

Salted cod
served with grilled polenta 18

Mandarin flavoured ricciola,
pickled baby vegetables with raisins
and onion, mango and dill cream 23

Caldo e freddo di mare
Steamed tropical prawn tails
and wild smoked salmon carpaccio
with arugula salad, green apple
and Parmigiano Reggiano shaves 26

Il Casaro
Cheeses selection from Verona alpine huts
served with mustard,
Amarone jam and honey 16

Il Norcino
selection of cold cuts
from the Lessinia region 16

FIRST COURSES

All of our pasta is House-made by our chefs

Homemade potato dumplings
in a cheese fondue with black truffle
from Lessinia region 15

Garda Lemon tagliolini in a lobster
and pink pepper sauce 20

Homemade ravioli filled with snails
and porcini mushrooms on a spicy
pizzaiola sauce and fine herbs 16

Spelled flour bigoli pasta
with stewed boar and thyme scented
candied pineapple 15

Maccheroncini pasta with cherry tomatoes,
basil pesto and black olives 14

I RISOTTI (minimum for two people)

Risotto with Amarone wine sauce 15

Risotto with grappa, shrimp carpaccio
and dark chocolate 18

OUR SOUP

Pumpkin cream,
celery, crunchy culatello aged in wine
and smoked ricotta 14

Seasonal vegetables soup
and cereals 12

MEAT COURSES

Beef tenderloin in Amarone wine sauce
with new potatoes sautéed with butter 26

Braised beef with Ripasso wine sauce
with Polenta from Storo 19

Duck breast and foie gras,
mountain pine scented pumpkin cream
and blueberries 26

Grilled sliced beef sirloin
on a bed of mixed green salad, Maldon salt
and oven-roasted new potatoes 22

Brandy flambéed Chateaubriand with
béarnaise sauce and sautéed seasonal
vegetables (minimum for 2 people)
(min. 600g) euro 10 /100g

Grilled T-Bone Steak (1,100 kg)
and sautéed seasonal vegetables
(minimum for 2 people) euro 7 /100g

FISH COURSES

Grilled seafood selection
langoustine, king prawns, scallops
and fish of the day filet 26