

*and fish of the day filet* 26

**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**  
*with chantilly cream and chocolate sauce* 9

**“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”.



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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)

48 euro per person

## STARTERS

Warm braised radicchio, chestnuts honey and grana Cheese wrapped in Parma Ham 24 months PDO 16

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 24

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 16

Garda Lemon tagliolini in a lobster and pink pepper sauce 22

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 16

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 24

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