

FISH COURSES

Grilled seafood selection <i>langoustine, king prawns, scallops and fish of the day fillet</i>	26
Karkadè scented snapper filett, <i>borage cream and its crumble</i>	25
Traditional pike in gardesana sauce <i>with corn cream</i>	20
Octopus tentacle in corn flakes breading, <i>coconut cream and cuttlefish ink oil</i>	24

DESSERT

All Desserts will be anticipated
by a pre-dessert: **Pinot Nero Brut Caseo
granita on an orange coulis**

Millefeuille <i>with chantilly cream and chocolate sauce</i>	9
Pistachio bisquit with raspberries and yuzu <i>cream, pineapple and cardamom</i>	9
Our own Tiramisù	9

Vietnamese origin milk chocolate mousse
on semi candied apricot cake 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 |

Coconut bisque, compote of pineapple,
*mango and passion fruit, light coconut
cream and sweet basil pesto* 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, pea gelée, marinated egg yolk
and horseradish mousse 24

Salted cod
served with grilled polenta 18

Dentex and Garda lemon tartare
on strawberry and tomato gazpacho,
steamed green asparagus and Sake 23

Caldo e freddo di mare
Steamed tropical prawn tails
and wild smoked salmon carpaccio
with arugula salad, green apple
and Grana Padano 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

Monograno Matt Felicetti spaghetti
with sea urchin, yellow datterino tomatoes
and banana and chilli crumble 22

Traditional filled pasta
with white asparagus
on a rosemary and sage cheese fondue 16

Spelled flour tagliatelle, hare stew,
chocolate, dried apricots
and candied ginger 16

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

RISOTTI

(minimum for two people)

Risotto with Amarone wine sauce 16

Nettles Risotto, smoked scallop
and buffalo stracciatella from Campania 18

OUR SOUP

Pea soup with Culatello
aged in Amarone wine and small black
garlic wholemeal dumplings 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

Lamb rump cooked low-temperature, its
Gin flavored juice, grilled white asparagus
and smoked paprika 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. 600 g)
euro 10 /100g

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