

## Fish Courses

Fried scallops on a bed of stewed black cabbage and toasted almonds	28
Mullet millefeuille with seasonal vegetables and creamy orange	27
The catch of the day and seasonal vegetables	from 27 to 32

## Dessert

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

Foret noir <i>Chocolate sponge cake with dark and white chocolate mousse, black cherries, white chocolate chantilly cream, gianduia curls and pistachio cremino</i>	10
Mon amour <i>polenta, apple jam with mulled wine, hazelnuts with caviar of Ciaculli late mandarin</i>	10

Maccarville <i>Macaron with maron glacé and chantilly cream</i>	10
Millefeuille <i>with zabaione light cream and chocolate sauce</i>	9
Our own Tiramisù	9
Crunchy almond tuille basket <i>served with ice cream and wild berries marinated with maraschino liquor</i>	9
Dark chocolate flan <i>with a white chocolate soft heart and served with a toffee sauce</i>	9
Sliced pineapple with sage ice cream and candied citron	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 undergone a temperature shock treatment as prescribed by the law, they are marked with "-18°".



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**BORGO ANTICO**  
*Ristorante Bottega Contina*

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)

58 euro per person  
(water, coffee and wine  
not included)

## Starters

- Parma ham 24 months PDO,  
Valpolicella wine warm braised radicchio  
and chestnuts honey  
on a Grana cheese fondue 18
- Culatello ham aged in Amarone wine  
with dried grapes and Amarone jus 22

Knife-cut Garronese beef tartare,  
shallot sauce, creamed Grana Padano cheese,  
black Lessinia truffle  
and toasted hazelnuts 26

Salted cod  
served with grilled polenta 20

Fennel and citrus salad,  
steamed prawn tails, dill marinated salmon  
and cuttlefish 28

Seared octopus, mashed pumpkin,  
goat cheese, tasty almonds  
and octopus crackers 24

Il Casaro  
Cheeses selection from Verona alpine huts  
served with mustard, Amarone jam  
and honey 18

Il Norcino  
selection of cold cuts  
from the Lessinia region 18

## 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 18

"Pacchero" short pasta  
on a red farmhouse sauce, artichokes,  
dark pumpkin and toasted  
sliced almonds 18

Homemade filled pasta  
stuffed with green broccoli, vanilla red  
prawns cooked in low temperature  
and its bisque 22

Chestnut flour tagliatelle pasta,  
marinated and stewed hare, candied citron  
and cocoa Grue waffle 18

## Risotti

(minimum for two people)

Risotto with Amarone wine sauce 16

Risotto with spinach chlorophyll,  
river char and lemon confit 18

## Our Soup

Purple potatoes cream, egg yolk gel,  
Stracchino cheese  
and turmeric flavored croutons 16

## Meat Courses

Grilled beef tenderloin from Veneto  
served in Amarone wine sauce  
with potato mousseline 26

Braised beef with Ripasso wine sauce  
with Polenta from Storo 21

Deer cooked in low temperature,  
blueberry balsamic vinegar,  
braised pumpkin and its chips 28

Brandy flambéed Chateaubriand  
with béarnaise sauce  
and sautéed seasonal vegetables  
(minimum for 2 people - min. 600 g)  
euro 11 /100g

Grilled T-Bone Steak  
and sautéed seasonal vegetables  
(1,100 kg - minimum for 2 people)  
euro 8 /100g