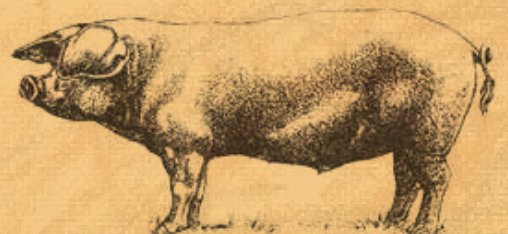












# the Mixed Boiled Meat on Thursday

winter 2018/2019





**An appointment with the local tradition**


## The serving trolley of boiled meats offers

- Partridge and cross of beef \*\* \* 
- Cooked salami\* 
- Cotechino and cooked shoulder\* 
- Little head of veal \* 
- Filled gurnard <sup>(1,3,9)</sup> \* 
- Beef tongue \* 
- Pork foot \* 
- Tail ox \* 

\*Processed by Carletto Piazza

## Combining with

- Homemade green sauce of vegetable <sup>(1,4,9,12)</sup>
- Homemade cinnamon ketchup <sup>(12)</sup> 
- Spicy mustard <sup>(12)</sup> 
- Homemade soft spicy pepper and onion sauce <sup>(1,12)</sup>

 gluten free

## Wine by the Glass



Every week,  
will be proposed  
three different wines  
both of territory  
that national.

## Wine list



Our cellar offers a wide  
range of wines from  
the national and  
international territory.

Homemade bread and focaccia <sup>(1,7)</sup>

Coffe  
Mineral Water (still or sparkling)

**SINGLE DISH PROPOSED AT LUNCH AND DINNER**  
**€ 25,00 - Wine and Beverages excluded**

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**CLOSED ON MONDAY TO DINNER AND TUESDAY**