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BENVENUTI AL RISTORANTE



Di seguito potrete visionare in anteprima il nostro menù, disponibile tutte le sere a partire dalle h18.30.

Ci trovate vicino ai campi da tennis.

Consigliamo la prenotazione, da effettuarsi preferibilmente via whatsapp al numero +39 3884915368, oppure telefonicamente.

Vi informiamo anticipatamente che il nostro personale provvederà a rispondervi a partire dalle h17.30.

L'intero menù è disponibile anche per l'asporto, da effettuarsi preferibilmente sul posto negli orari di apertura.

In alternativa potete effettuare il vostro ordine tramite whatsapp entro e non oltre le h18.30. A partire da tale orario, infatti, il ristorante sarà aperto al pubblico e non garantiamo la visualizzazione dei messaggi.

La prenotazione è in ogni caso da considerarsi confermata solo previa ricezione del messaggio di conferma.

Menu

• ANTIPASTI •

Gran tartare di manzo (200g), maionese al lime, filetto di acciuga e nocciole
carne di manzo, sale, pepe, nocciole, maionese al lime, acciughe (3,4,8,10,12)

17,00€

Carpaccio di salmone da noi marinato alla barbabietola, sesamo,
finocchi e maionese vegana al curry
*carpaccio di salmone, marinatura di barbabietola, sale e zucchero, finocchi, maionese, curry,
semi di sesamo (3,4,10,11,12)*

16,00€

Caprese

*pomodoro, mozzarella di bufala (200g)
(7)*

11,00€

• MENU BIMBO •

10,00€

Penne al pomodoro / in bianco / al ragù
*semola di grano duro, sedano, carote, cipolle, sale, pomodoro / olio / carne macinata mista,
pomodoro, vino rosso (1,9,12)*

Hamburger bimbo con patatine fritte

**carne di manzo, *pane per hamburger, scamorza, pomodoro, *patatine, sale, olio (1,7,11)*

Cotoletta con patatine fritte

*carne di tacchino/pollo, farina, uova, pangrattato, *patatine, olio, sale (1,3)*

°Compreso nel menù bimbo: acqua naturale / gasata o bibita

Coperto
1,50€

*I prodotti contrassegnati con * potrebbero essere surgelati*

• PRIMI •

Risotto dello chef

(chiedere al personale per gli ingredienti e gli allergeni)

Carbonara

semola di grano duro, pecorino, uova, guanciale, pepe

(1,3,7)

15,00€

Casoncelli alla Bresciana

semola di grano duro, uova, carne macinata mista, pane, burro, salvia, formaggio

(1,3,7,9,12)

15,00€

Tagliatelle alla bolognese

semola di grano duro, uova, sedano, carote, cipolla, carne macinata mista, vino rosso, pomodoro, olio, sale

(1,3,9,12)

13,00€

Pacchero con crema gialla, gamberi, stracciata di bufala e olio al prezzemolo

*semola di grano duro, datterino giallo, zafferano, *gamberi, stracciata di bufala, prezzemolo, olio, sale*

(1,2,7)

17,00€

Linguine alle vongole con pomodorini e bottarga

semola di grano duro, vongole, pomodorini, aglio, bottarga, prezzemolo, vino

(1,4,12,14)

18,00€

• SECONDI •

Tagliata di black angus americano con rucola e grana
carne di manzo, rucola, grana (7)

21,00€

Hamburger Elica con patatine fritte

**hamburger di scottona, pane per hamburger artigianale con semi, insalata, pomodoro,
scamorza affumicata, pancetta, *patatine, olio per friggere (1,7,11)*

17,00€

Tentacoli di polpo su crema di ceci e polvere di paprika affumicata

tentacoli di polpo, ceci, olio, sale, paprika affumicata (14)

20,00€

Fritto misto

*calamari, mazzancolle, latterini, farina oo, semola di grano duro, olio per friggere, zucchine, sale
(1,2,4,14)*

19,00€

Trota salmonata su crema di patate americane e polvere di olive nere

filetto di trota, olio, sale, patate americane, olive nere (4)

18,00€

Vitello tonnato

carne di vitello, salsa tonnata di tonno, maionese, capperi e acciughe (3,4,10,12)

16,00€

• PIZZE •

4 formaggi <i>pomodoro, mozzarella, zola, taleggio, parmigiano (1,7)</i>	10,50€
4 stagioni <i>pomodoro, mozzarella, prosciutto cotto, carciofi, olive, funghi (1,7,12)</i>	10,50€
bufalina <i>pomodoro, mozzarella di bufala, pomodorini (1,7)</i>	10,50€
calabrese <i>pomodoro, mozzarella, salame piccante (1,7)</i>	9,50€
capricciosa <i>pomodoro, mozzarella, prosciutto cotto, olive, funghi, carciofi, peperoni (1,7,12)</i>	10,50€
cattiva <i>pomodoro, mozzarella, salame piccante, acciughe, capperi, olive (1,4,7)</i>	12,00€
crudo <i>pomodoro, mozzarella, prosciutto crudo (1,7)</i>	9,50€
focaccia olio e.v.o. e origano <i>(1)</i>	6,00€
hawaii <i>pomodoro, mozzarella, prosciutto cotto, ananas (1,7,12)</i>	10,00€
lacrima <i>pomodoro, mozzarella, spianata calabra, salame piccante, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>pomodoro, mozzarella (1,7)</i>	7,50€
mare e monti <i>pomodoro, mozzarella, porcini, *gamberetti (1,7,2)</i>	12,00€
marinara <i>pomodoro, intingolo all'aglio e prezzemolo (1)</i>	7,00€
monzese / monzese e scamorza <i>pomodoro, mozzarella, salsiccia / scamorza (1,7)</i>	9,50/10,50€
napoli <i>pomodoro, mozzarella, acciughe, origano (1,4,7)</i>	9,50€
ortolana <i>pomodoro, mozzarella, zucchine, melanzane, peperoni (1,7)</i>	9,50€

pancetta e scamorza <i>pomodoro, mozzarella, pancetta, scamorza affumicata (1,7)</i>	10,50€
porcini / porcini e brie <i>pomodoro, mozzarella, porcini / brie (1,7)</i>	10,00/11,00€
prosciutto e funghi <i>pomodoro, mozzarella, prosciutto cotto, funghi (1,7,12)</i>	9,50€
pugliese <i>pomodoro, mozzarella, cipolla (1,7)</i>	9,00€
rustica <i>pomodoro, mozzarella, salame piccante, peperoni (1,7)</i>	9,50€
salame dolce <i>pomodoro, mozzarella, salame dolce (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, salsiccia, friarielli con aglio e peperoncino (1,7)</i>	10,00€
saporita <i>pomodoro, mozzarella, salame piccante, cipolle, gorgonzola (1,7)</i>	10,50€
speck e brie / speck e zola <i>pomodoro, mozzarella, speck, brie / zola (1,7)</i>	10,00€
stefano <i>pomodoro, mozzarella, salame dolce, scamorza affumicata, porcini, grana (1,7)</i>	14,00€
tonno e cipolla <i>pomodoro, mozzarella, tonno, cipolla (1,4,7,12)</i>	10,00€
trevigiana <i>pomodoro, mozzarella, taleggio, radicchio, speck (1,7)</i>	11,00€
valtellina <i>pomodoro, mozzarella, bresaola, rucola, scaglie di grana (1,7)</i>	10,50€
wurstel / wurstel e patatine <i>pomodoro, mozzarella, wurstel / patatine fritte (1,7)</i>	9,00/10,00€
zola <i>pomodoro, mozzarella, gorgonzola (1,7)</i>	9,00€

Pizza special, chiedere al personale

*Ingredienti base della pizza: acqua, farina, olio EVO, sale, lievito di birra (1,7)

• CONTORNI •

5,50€

Insalata mista di stagione
verdure miste (per l'assortimento chiedere al personale)

Patatine fritte / Patate al forno
**patatine, olio per friggere, sale (1) / patate, olio, sale*

Spinaci all'olio
**spinaci, olio, sale*

• DOLCI DELLA CASA •

Tiramisù della casa
uova, mascarpone, latte, zucchero, cacao, caffè, farina (1,3,7)
7,00€

Panna cotta della casa con farcitura di frutti di bosco, o pistacchio, o
scaglie di cioccolato fondente
latte, zucchero, panna, colla di pesce, amido, vaniglia, uovo
(7,3,8)
6,00€

Brownies con panna montata
farina, uova, zucchero, latte, burro, lievito, cioccolato (1,3,7)
7,00€

Semifreddo allo yogurt con caramello salato e crumble di arachidi
panna, latte, zucchero, yogurt greco, sale, burro, farina, arachidi (1,7,8)
6,50€

Comunicare al personale particolari allergie o intolleranze

• BEVANDE •

CALICI DI VINO


calice di Curtefranca bianco 	7,00€
calice di Curtefranca rosso 	7,00€
calice di Chiaretto rosé	7,00€
calice di Prosecco	6,00€

VINI IN BOTTIGLIA



ROSSI

Riposato Veneto Casa Giona	20,00€
Curtefranca rosso DOC Ferghettina 	23,00€
Valpolicella Superiore DOC Domini Veneti	25,00€
Valpolicella Ripasso DOC Domini Veneti	30,00€

BIANCHI

Pinot Grigio DOC Lavis	21,00€
Ribolla Gialla IGT Attems	25,00€
Curtefranca Bianco DOC Contadi Castaldi 	27,00€
Lugana DOC Cà dei Frati	29,00€
Lugana DOC Cà dei Frati (Demi 0,375lt)	16,00€

BOLLICINE

Prosecco Millesimato	20,00€
Franciacorta Brùt Contadi Castaldi 	38,00€
Franciacorta Satèn Contadi Castaldi 	42,00€

ROSE'

Rosa dei Frati Cà dei Frati	29,00€
Bardolino Chiaretto Monte Maino	26,00€

VINO DELLA CASA

rosso	calice 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
bianco fermo	calice 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
bianco mosso	calice 1/4 1/2 1lt	4,50/5,50/7,50/13,00€

BIRRE

ALLA SPINA

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN BOTTIGLIA

corona / corona 0.0 alcol	5,50€
heineken / beck's	5,00€

BAR

acqua gasata e naturale in vetro 75cl	3,00€
acqua gasata e naturale in pet 50cl (asporto)	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
the limone / the pesca	3,50€
succhi di frutta	3,50€
crodino 10cl	4,00€
campari soda 10cl	4,50€
calice di prosecco	6,00€
spritz aperol / campari	7,00€

CAFFETTERIA

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng o orzo piccolo / grande	2,00/2,20€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

LIQUORI

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averna / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4,50€

Allergeni

- 1) **Glutine** cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati e derivati

- 2) **Crostacei e derivati** sia quelli marini che d'acqua dolce: gamberi, scampi, aragoste, granchi, paguri e simili

- 3) **Uova e derivati** prodotti con uova: maionese, frittata, emulsionanti, pasta all'uovo, biscotti e torte anche salate, gelati e creme

- 4) **Pesce e derivati** inclusi i derivati, cioè tutti quei prodotti alimentari che si compongono di pesce

- 5) **Arachidi e derivati** snack confezionati, creme e condimenti

- 6) **Soia e derivati** latte, tofu, spaghetti, etc.

- 7) **Latte e derivati** ogni prodotto in cui viene usato il latte

- 8) **Frutta a guscio e derivati** mandorle, nocciole, noci comuni, noci di acagiù, noci pecan e del Brasile e Queensland, pistacchi

- 9) **Sedano e derivati** presente in pezzi oppure all'interno di preparati per zuppe, salse e concentrati vegetali

- 10) **Senape e derivati** si può trovare nelle salse e nei condimenti, specie nella mostarda

- 11) **Sesamo e derivati** oltre ai semi interi usati per il pane, possiamo trovare tracce in alcuni tipi di farine

- 12) **Anidride solforosa e solfiti** in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO₂. usati come conservanti, possiamo trovarli in: conserve di prodotti ittici, in cibi sott'aceto, sott'olio e in salamoia, nelle marmellate, nell'aceto, nei funghi secchi e nelle bibite analcoliche e succhi di frutta, vino

- 13) **Lupino e derivati** presente ormai in molti cibi vegan, sotto forma di farine e similari che hanno come base questo legume, ricco di proteine

- 14) **Molluschi e derivati** canestrello, cannolicchio, capasanta, cuore, dattero di mare, fasolaro, garagolo, lumachino, cozza, murice, ostrica, patella, tartufo di mare, tellina e vongola etc.

WELKOM IN HET RESTAURANT



Hieronder kunt u een voorbeeld van ons menu bekijken, dat elke avond vanaf 18.30 uur beschikbaar is.

U vindt ons bij de tennisbanen.

We raden aan om te boeken, bij voorkeur via WhatsApp op +39 3884915368, of telefonisch.

Wij informeren u van tevoren dat onze medewerkers vanaf 17.30 uur op u zullen reageren.

Het hele menu is ook beschikbaar voor afhaalmaaltijden, bij voorkeur ter plaatse tijdens openingstijden.

Als alternatief kunt u uw bestelling uiterlijk om 18.30 uur via WhatsApp plaatsen. Vanaf deze tijd is het restaurant zelfs open voor het publiek en garanderen we niet de weergave van berichten.

De reservering wordt in ieder geval pas als bevestigd beschouwd na ontvangst van het bevestigingsbericht.

Menu

• VOORGERECHTEN •

Grote tartar (200g), kalkmayonaise, ansjovisfilet en hazelnoten
Rundertartaar, zout, peper, hazelnoten, kalkmayonaise, ansjovis (3,4,8,10,12)

17,00€

Gemarineerde zalmcarpaccio met rode biet, sesam, venkel en
veganistische curry-mayonaise
zalmcarpaccio, rode biet, zout, suiker, venkel, mayonaise, curry, sesamzaad (4,3,10,11,12)

16,00€

Caprese

*tomaat, buffelmozzarella (200g)
(7)*

11,00€

• KINDERMENU •

10,00€

Penne met tomatensaus / boter / ragù
*Hartweizengrieff, Sellerie, Karotten, Zwiebeln, Tomate, Salz / gemischtes Hackfleisch, Sellerie,
Karotten, Zwiebeln, Tomate, Rotwein, Öl, Salz (1,9,12)*

Kinderhamburger met frietjes

**rundvlees, *hamburgerbroodje, Scamorza kaas, tomaat, *diepvriesfrietten, zout, olie (1,7,11)*

Kip- of kalkoenschnitzel met frietjes

*kalkoen-/kipvlees, bloem, eieren, paneermeel, *diepvriesfrietten, olie, zout (1,3)*

°Inbegrepen in het kindermenu: plat / bruisend water of frisdrank

*Coperto
1,50€*

*Producten gemarkeerd met * kunnen diepgevroren zijn*

• HOOFDGERECHTEN •

Risotto van de chef

(vraag het personeel naar ingrediënten en allergenen)

Carbonara

harde tarwegries, pecorino, eieren, guanciale, peper (1,7,3)

15,00€

Casoncelli alla Bresciana

harde tarwegries, eieren, gemengd gehakt, brood, boter, salie, kaas (1,3,7,9,12)

15,00€

Tagliatelle alla bolognese

harde tarwegries, eieren, selderij, wortelen, ui, gemengd gehakt, rode wijn, tomaat, knoflook (1,12,3,9)

13,00€

Pacchero met gele room, garnalen, buffelstracciata en peterselieolie

*harde tarwegries, gele datterino, saffraan, *garnalen, buffelstracciata, peterselie, olie, zout
(1,2,7)*

17,00€

Linguine alle vongole, cherrytomaatjes en bottarga

*harde tarwegries, mosselen, cherrytomaatjes, knoflook, bottarga, peterselie, wijn
(1,4,12,14)*

18,00€

• VLEES-EN VISGERECHTEN •

Tagliata van Amerikaans black angus met rucola und grana

Rundvlees, rucola, gesneden grana (7)

21,00€

Hamburger Elica met frietjes

**Rundvlees, ambachtelijk hamburgerbrood met zaden, salade, tomaat, gerookte scamorza, spek,
frituurvorst, olie (1,7,11)

17,00€

Octopus-tentakels op kikkererwtencrème met gerookt paprikapoeder

octopus tentakels, kikkererwten, olie, zout, gerookte paprika (14)

20,00€

Fritto misto

Inkvis, garnalen, laatsteini, bloem, harde tarwegries, olie, courgette, zout (14,4,2,1)

19,00€

Trota salmonata op zoete-aardappelroom met olijfpoeider

Forel, olie, zout, aardappelen, zwarte olijven (4)

18,00€

Vitello tonnato

kalfsvlees, mayonaise, tonijn, kappertjes, ansjovis (3,4,10,12)

16,00€

• PIZZE •

4 formaggi <i>tomaat, mozzarella, zola, taleggio kaas, parmezaanse kaas (1,7)</i>	10,50€
4 stagioni <i>tomaat, mozzarella, gekookte ham, artisjokken, olijven, champignons (1,7,12)</i>	10,50€
bufalina <i>tomaat, buffelmozzarella, kerstomaatjes (1,7)</i>	10,50€
calabrese <i>Tomaat, mozzarella, pittige salami (1,7)</i>	9,50€
capricciosa <i>tomaat, mozzarella, gekookte ham, olijven, champignons, artisjokken, paprika (1,7,12)</i>	10,50€
crudo <i>tomaat, mozzarella, prosciutto crudo (1,7)</i>	9,50€
cattiva <i>tomaat, mozzarella, pittige salami, ansjovis, kappertjes, olijven (1,4,7)</i>	12,00€
focaccia olio e.v.o. e origano <i>(1)</i>	6,00€
hawaii <i>tomaat, mozzarella, gekookte ham, ananas (1,7,12)</i>	10,00€
lacrima <i>tomaat, mozzarella, spianata calabra, pittige salami, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomaat, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomaat, mozzarella, stekelige paddenstoelen, *garnalen (1,7,2)</i>	12,00€
marinara <i>tomaat, olie met knoflook en peterselie (1)</i>	7,00€
monzese / monzese e scamorza <i>tomaat, mozzarella, worst / gerookte scamorza (1,7)</i>	9,50/10,50€
napoli <i>tomaat, mozzarella, ansjovis, oregano (1,4,7)</i>	9,50€

ortolana <i>tomaat, mozzarella, courgette, aubergine, paprika (1,7)</i>	9,50€
pancetta e scamorza <i>tomaat, mozzarella, spek, gerookte scamorza (1,7)</i>	10,50€
porcini / porcini e brie <i>tomaat, mozzarella kaas, stekelige champignons / brie (1,7)</i>	10,00/11,00€
prosciutto e funghi <i>tomaat, mozzarella, gekookte ham, champignons (1,7,12)</i>	9,50€
pugliese <i>tomaat, mozzarella, ui (1,7)</i>	9,00€
rustica <i>tomaat, mozzarella, pittige salami, paprika (1,7)</i>	9,50€
salame dolce <i>tomaat, mozzarella, zoete salami (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, worst, friarielli met knoflook en chili (1,7)</i>	10,00€
saporita <i>tomaat, mozzarella, pittige salami, uien, gorgonzola (1,7)</i>	10,50€
speck e zola / speck e brie <i>tomaat, mozzarella, speck, gorgonzola / brie (1,7)</i>	10,00€
stefano <i>tomaat, mozzarella, zoete salami, gerookte scamorza, porcini, grana (1,7)</i>	13,00€
tonno e cipolla <i>tomaat, mozzarella, tonijn, ui (1,4,7,12)</i>	10,00€
trevigiana <i>tomaat, mozzarella, taleggio kaas, radicchio, spek (1,7)</i>	11,00€
valtellina <i>tomaat, mozzarella, bresaola, rucola, graanvlokken (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>tomaat, mozzarella wurstel / friet (1,7)</i>	9,00/10,00€
zola <i>tomaat, mozzarella, gorgonzola (1,7)</i>	9,00€

Pizza special, vraag het personeel

*Pizzadeeg: water, bloem, olijfolie, zout, gist (1,7)

• BIJGERECHTEN •

5,50€

(Insalata mista) Gemengde seizoenssalade
Gemengde groenten (vraag het personeel voor typologie)

frietjes / gebakken aardappelen
**Aardappelen, frituurolie, zout / aardappelen, olie, zout*

spinazie met olijfolie
**Spinazie, olie, zout*

• DESSERTS •

Tiramisù della casa
Eieren, mascarpone, melk, suiker, cacao, koffie, meel (1,3,7)
7,00€

Panna cotta huis met bosvruchten / pistache / chocolade
melk, suiker, room, vislijm, zetmeel, vanille, ei (7,3,8)
6,00€

Brownies met slagroom
meel, eieren, suiker, melk, boter, gist, chocolade (1,3,6,7)
7,00€

Yoghurt semifreddo met zoute karamel en pindakruimels
melk, room, griekse yoghurt, zout, boter, meel, pinda's (1,7,8)
6,50€

Informeer ons over allergieën of intoleranties

• DRANKEN •

WIJNGLAZEN

glas Curtefranca bianco	7,00€
glas Curtefranca rosso	7,00€
glas Chiaretto rosé	7,00€
glas Prosecco	6,00€

WIJNEN IN FLESSEN

ROOD

Riposato Veneto Casa Giona	20,00€
Curtefranca rosso DOC Ferghettina	23,00€
Valpolicella Superiore DOC Domini Veneti	25,00€
Valpolicella Ripasso DOC Domini Veneti	30,00€

WIT

Pinot Grigio DOC Lavis	21,00€
Ribolla Gialla IGT Attems	25,00€
Curtefranca Bianco DOC Contadi Castaldi	27,00€
Lugana DOC Cà dei Frati	29,00€
Lugana DOC Cà dei Frati (Demi 0,375lt)	16,00€

BOLLICINE

Prosecco Millesimato	20,00€
Franciacorta Brùt Contadi Castaldi	38,00€
Franciacorta Satèn Contadi Castaldi	42,00€

ROSE'

Rosa dei Frati Cà dei Frati	29,00€
Bardolino Chiaretto Monte Maino	26,00€

HUIS WIJN

rood	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
wit droog	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
wit mild	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€

BIER

VAN DE VLASSE

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN DE FLES

corona / corona o.o alcol		5,50€
heineken / beck's		5,00€

BAR

Water (stil/sprankelend) 75cl	3,00€
Water (stil/sprankelend) 75cl	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
perzikthee / citroentheo	3,50€
vruchtensappen	3,50€
cro-dino 10cl	4,00€
campari soda 10cl	4,50€
spritz aperol / campari	7,00€

KOFFIEBAR

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng o orzo piccolo / grande	2,00/2,20€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

LIKEUREN

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averna / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4,50€

Allergens

- 1) **Gluten** cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives
- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like
- 3) **Eggs and derivatives** products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams
- 4) **Fish and derivatives** including derivatives, that are all those food products that are made up of fish
- 5) **Peanuts and derivatives** packaged snacks, creams and toppings
- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.
- 7) **Milk and derivatives** every product in which milk is used
- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios
- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates
- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard
- 11) **Sesame seeds and derivatives** in addition to the seeds used for bread, we can find traces in some types of dough
- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂ used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine
- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein
- 14) **Molluschi and derivatives** basket, cannicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc.

WILLKOMMEN IM RESTAURANT



Nachfolgend können Sie sich unsere Speisekarte ansehen, die jeden Abend ab 18.30 Uhr erhältlich ist.

Wir befinden uns in der Nähe von Tennisplätzen.

Wir empfehlen die Reservierung, vorzugsweise per WhatsApp unter der Nummer +39 3884915368 oder telefonisch. Wir informieren Sie im Voraus, dass unser Personal ab 17.30 Uhr für Sie da sein wird.

Das gesamte Menü ist auch zum Mitnehmen erhältlich, am besten vor Ort zu den Öffnungszeiten. Alternativ können Sie Ihre Bestellung über WhatsApp bis spätestens 18.30 Uhr aufgeben. Ab diesem Zeitpunkt ist das Restaurant für die Öffentlichkeit geöffnet und wir garantieren nicht, dass die Nachrichten angezeigt werden.

Die Reservierung gilt in jedem Fall erst nach Erhalt der Bestätigungsnachricht als bestätigt.

Menu

• VORSPEISEN •

Großer Tartare (200g) mit Limetten-mayonnaise, Sardellenfilet und Haselnüssen
Rindfleisch, Salz, Pfeffer, Haselnüsse, Sardellen, Limetten-mayonnaise (3,4,8,10,12)

17,00€

Mariniertes Lachs-Carpaccio mit Roter Bete, Fenchel, Sesam und
Curry-Mayonnaise
Lachs-Carpaccio, Rübensalz, Zucker, Fenchel, Mayonnaise, Curry, Sesamsamen (4,3,10,11,12)

16,00€

Caprese
Tomate, Büffelmozzarella (200g) (7)

11,00€

• KINDERMENÜ •

10,00€

Penne mit Tomatensauce / Butter / Ragù
*Hartweizengrieß, Sellerie, Karotten, Zwiebeln, Tomate, Salz / gemischtes Hackfleisch, Sellerie,
Karotten, Zwiebeln, Tomate, Rotwein, Öl, Salz (1,9,12)*

Hamburger mit Pommes frites
**Rindfleisch, *Brötchen, Scamorza Käse, Tomate, *Tiefkühlpommes, Salz, Öl (1,7,11)*

Schnitzel mit Pommes frites
*Puten oder Hähnchenfleisch, Mehl, Ei, Paniermehl, *Tiefkühlpommes, Öl, Salz (1,3)*

*°Inklusive im Kinder-Menü: Stilles/sprudelndes Wasser oder Softdrink
Produkte mit * können tiefgefroren sein*

Coperto
1,50€

• HAUPTGERICHTE •

Risotto des chef

(Bitte fragen Sie das Personal nach Zutaten und Allergenen)

Carbonara

Hartweizennudeln, Pecorino, Ei, Guanciale, Pfeffer (1,7,3)

15,00€

Casoncelli alla Bresciana

Hartweizennudeln, Eier, gemahltes Mischfleisch, Brot, Butter, Salbei, Käse (1,3,7,9,12)

15,00€

Tagliatelle alla bolognese

*Hartweizennudeln, Ei, Sellerie, Karotten, Zwiebeln, Hackfleisch, Rotwein, Tomate
(1,12,3,9)*

13,00€

Pacchero mit Safrancreme, Garnelen, Büffelmozzarella und petersilienöl

*Hartweizennudeln, gelber Datteln, Safran, *Garnelen, zerstreut von Büffel, Petersilie, Öl, Salz
(1,2,7)*

17,00€

Linguine alle vongole mit Kirschtomaten und Bottarga

*Hartweizennudeln mit Venusmuscheln, Kirschtomaten, Bottarga, Knoblauch, Petersilie, Wein
(1,4,12,14)*

18,00€

• FLEISCH- & FISCHGERICHTE •

Tagliata vom Black Angus mit Rucola und Grana
Rindfleisch, Rucola, Grana in Scheiben (7)

21,00€

Hamburger Elica mit Pommes

**Rindfleisch, Handwerklich Hamburger-Brot mit samen, Salat, Tomate, geräucherte Scamorza, Speck, *Pommes frites, Bratöl (1,7,11)*

17,00€

Oktopus-Tentakel auf Kichererbsencreme mit geräucherter Paprika

Tentakeln von Oktopus, Kichererbsen, Öl, Salz, geräucherter Paprika (14)

20,00€

Fritto misto

Tintenfisch, Garnelen, Latterini, Mehl, Hartweizennudeln, Bratöl, Zucchini, Salz (14,4,2,1)

19,00€

Trota salmonata auf Süßkartoffelcreme mit Olivenpulver

Lachsforelle, Öl, Salz, Kartoffeln, schwarze Oliven (4)

18,00€

Vitello Tonnato

Kalbfleisch, Mayonnaise, Thunfisch, Sardellen, Kapern (3,4,10,12)

16,00€

• PIZZE •

4 formaggi <i>Tomate, Mozzarella, Zola, Taleggio, Parmesankäse (1,7)</i>	10,50€
4 stagioni <i>Tomate, Mozzarella, Kochschinken, Artischocken, Oliven, Pilze (1,7,12)</i>	10,50€
bufalina <i>Tomate, Büffelmozzarella, Tomaten (1,7)</i>	10,50€
calabrese <i>Tomate, Mozzarella, scharfe Salami (1,7)</i>	9,50€
capricciosa <i>Tomate, Mozzarella, Kochschinken, Oliven, Pilze, Artischocken, Paprika (1,7,12)</i>	10,50€
crudo <i>Tomate, Mozzarella, Rohschinken (1,7)</i>	9,50€
cattiva <i>Tomate, Mozzarella, scharfe Salami, Sardellen, Kapern, Oliven (1,7,4)</i>	12,00€
focaccia olio e.v.o. e origano <i>(1)</i>	6,00€
hawaii <i>Tomate, Mozzarella, Gekochter Schinken, Ananas (1,7,12)</i>	6,00€
lacrima <i>Tomate, Mozzarella, Kalabrienplatte, scharfe Salami, Nduja, Jalapenos (1,7)</i>	12,00€
margherita <i>Tomate, Mozzarella (1,7)</i>	7,50€
mare e monti <i>Tomate, Mozzarella, Steinpilze, *Garnelen (1,7,2)</i>	12,00€
marinara <i>Tomate, Knoblauch und Petersilien-Öl (1)</i>	7,00€
monzese / monzese und scamorza <i>Tomate, Mozzarella, Wurst / geräucherte Scamorza (1,7)</i>	9,50/10,50€
napoli <i>Tomate, Mozzarella, Sardellen, Oregano (1,4,7)</i>	9,50€

ortolana <i>Tomate, Mozzarella, Zucchini, Aubergine, Paprika (1,7)</i>	9,50€
pancetta e scamorza <i>Tomate, Mozzarella, Speck, geräucherte Scamorza (1,7)</i>	10,50€
porcini / porcini e brie <i>Tomate, Mozzarella, Steinpilze / brie (1,7)</i>	10,00/11,00€
prosciutto e funghi <i>Tomate, Mozzarella, Kochschinken, Pilze (1,7,12)</i>	9,50€
pugliese <i>Tomate, Mozzarella, Zwiebel (1,7)</i>	9,00€
rustica <i>Tomate, Mozzarella, Salami, Paprika (1,7)</i>	9,50€
salame dolce <i>Tomate, Mozzarella, süsse Salami (1,7)</i>	9,50€
salsiccia e friarielli <i>Mozzarella, Wurst, Friarielli mit Knoblauch und chili (1,7)</i>	10,00€
saporita <i>Tomate, Mozzarella, Salami, Zwiebeln, Gorgonzola (1,7)</i>	10,50€
speck e zola / speck e brie <i>Tomate, Mozzarella, Speck, Gorgonzola / Brie (1,7)</i>	10,00€
stefano <i>Tomaten, Mozzarella, süsse Salami, geräucherte Scamorza, Steinpilze, Grana (1,7)</i>	13,00€
tonno e cipolla <i>Tomate, Mozzarella, Thunfisch, Zwiebel (1,4,7,12)</i>	10,00€
trevigiana <i>Tomate, Mozzarella, Taleggio, Radicchio, Speck (1,7)</i>	11,00€
valtellina <i>Tomate, Mozzarella, Bresaola, Rucola, Granatapfelschuppen (1,7)</i>	10,50€
wurstel /wurstel e patate <i>Tomate, Mozzarella-Wurst / Pommes frites (1,7)</i>	9,00/10,00€
zola <i>Tomate, Mozzarella, Gorgonzola (1,7)</i>	9,00€

Pizza special, fragen Sie das Personal

*Pizzateig: Wasser, Mehl, Olivenöl, Salz, Hefe (1,7)



• BEILAGEN •

5,50€

(Insalata mista) Gemischter Salat der Saison
Mischgemüse (für Typologie bitte beim Personal anfragen)

Pommes frites / Ofenkartoffeln
**Kartoffeln, Bratöl, Salz / Kartoffeln, Öl, Salz*

Spinat mit Olivenöl
**Spinat, Öl, Salz*

• DESSERTS •

Tiramisù della casa
Eier, Mascarpone, Milch, Zucker, Kakao, Kaffee, Mehl (1,3,7)
7,00€

Panna cotta des Hauses mit Waldfrüchten, oder Pistazie, oder
Schokolade
Milch, Zucker, Rahm, Fischleim, Stärke, Vanille, Ei
(7,3,8)
6,00€

Brownies mit Sahne
Mehl, Eier, Zucker, Milch, Butter, Hefe, Schokolade (1,3,6,7)
7,00€

Griechischer Joghurt-Semifreddo mit gesalzenem Karamell und
Erdnusscrumble
Sahne, Milch, Griechischer Joghurt, Salz, Butter, Mehl, Erdnüsse (1,7,8)
6,50€

Bitte informieren Sie uns über Allergien oder Unverträglichkeiten

• GETRÄNKE •

WEINGLÄSER

glas Curtefranca bianco	7,00€
glas Curtefranca rosso	7,00€
glas Chiaretto rosé	7,00€
glas Prosecco	6,00€

WEINE IN FLASCHEN

ROT

Riposato Veneto Casa Giona	20,00€
Curtefranca rosso DOC Ferghettina	23,00€
Valpolicella Superiore DOC Domini Veneti	25,00€
Valpolicella Ripasso DOC Domini Veneti	30,00€

WEIß

Pinot Grigio DOC Lavis	21,00€
Ribolla Gialla IGT Attems	25,00€
Curtefranca Bianco DOC Contadi Castaldi	27,00€
Lugana DOC Cà dei Frati	29,00€
Lugana DOC Cà dei Frati (Demi 0,375lt)	16,00€

BOLLICINE

Prosecco Millesimato	20,00€
Franciacorta Brùt Contadi Castaldi	38,00€
Franciacorta Satèn Contadi Castaldi	42,00€

ROSE'

Rosa dei Frati Cà dei Frati	29,00€
Bardolino Chiaretto Monte Maino	26,00€

HAUSWEIN

rot	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
weiß trocken	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
weiß lieblich	glas 1/4 1/2 1lt	4,50/5,50/7,50/13,00€

BIER

VOM FLASS

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

IN DER FLASCHE

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

BAR

Wasser (sprudel/still) 75cl	3,00€
Wasser (sprudel/still) 75cl	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
eistee pfirsich / zitrone	3,50€
fruchtsäfte	3,50€
crodino 10cl	4,00€
campari soda 10cl	4,50€
spritz aperol / campari	7,00€

CAFETERIA

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng o orzo piccolo / grande	2,00/2,20€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

SPIRITUOSEN

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averna / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4,50€

Allergens

- 1) **Gluten** cereals, wheat, rye, barley, oats, spelt, kamut, including ibrids and derivatives
- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like
- 3) **Eggs and derivatives** products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams
- 4) **Fish and derivatives** including derivatives, that are all those food products that are made up of fish
- 5) **Peanuts and derivatives** packaged snacks, creams and toppings
- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.
- 7) **Milk and derivatives** every product in which milk is used
- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios
- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates
- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard
- 11) **Sesame seeds and derivatives** in addition to the seeds used for bread, we can find traces in some types of dough
- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂ used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jems, vinegar, dried mushrooms and soft drinks and fruit juices, wine
- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein
- 14) **Molluschi and derivatives** basket, cannolicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc.

WELCOME TO RESTAURANT



Below you can preview our menu,
available every evening starting from
6.30 pm.

You can find us near the tennis courts.

We recommend booking, preferably via
WhatsApp on +39 3884915368, or by
telephone.

We inform you in advance that our staff
will respond to you starting from 5.30
pm.

The entire menu is also available for
takeaway, preferably to be done on site
during opening hours.

Alternatively you can place your order
via WhatsApp no later than 6.30 pm. In
fact, starting from this time, the
restaurant will be open to the public
and we do not guarantee the display of
messages.

The reservation is in any case to be
considered confirmed only upon
reception of the confirmation message.

Menu

• ENTREES •

Beef tartare (200g) with lime-flavored mayonnaise, anchovy fillet and nuts

beef meat, salt, lime-flavored mayonnaise, pepper, nuts, anchovy (3,4,8,10,12)

17,00€

Marinated salmon carpaccio, with beetroot, fennel, sesame seeds and vegan
curry mayonnaise

salmon carpaccio, beetroot salt, sugar, fennel, mayonnaise, curry, sesame seeds (4,3,10,11,12)

16,00€

Caprese

Tomato, Bufala mozzarella (200g) (7)

11,00€

• KIDS MENU •

10,00€

Penne with tomato sauce / plain / bolognese sauce

*hard wheat semolina, celery, carrots, onions, tomato, salt / mixed minced meat, celery, carrots,
onions, tomato, red wine, oil, salt (1,9,12)*

Kids hamburger with french fries

**beef meat, *burger bread, scamorza cheese, tomato, *fries, salt, oil (1,7,11)*

Cutlet with french fries

*turkey/chicken meat, flour, eggs, breadcrumbs, *fries, oil, salt (1,3)*

°Included in the kids menu: water still / sparkling or soft drink

Coperto

1,50€

*Products marked with * may be frozen*

•FIRST DISHES•

Risotto dello chef

(ask for the chef's risotto of the week, the ingredients, the allergens and the price)

Carbonara

hard wheat semolina, pecorino, eggs, guanciale, pepper (1,7,3)

15,00€

Casoncelli alla Bresciana

hard wheat semolina, eggs, mixed minces meat, bread, butter, sage, cheese(1,3,7,9,12)

15,00€

Tagliatelle alla bolognese

hard wheat semolina, eggs, celery, carrots, onion, mixed minced meat, red wine, tomato (1,12,3,9)

13,00€

Pacchero with yellow cream, prawns, bufala stracciata and parsley oil

*hard wheat semolina, yellow cherry tomato, zaffran, *prawns, bufala stracciata, parsley, oil, salt (1,2,7)*

17,00€

Linguine with clams, cherry tomatoes and bottarga

hard wheat semolina, salt, clams, cherry tomatoes, bottarga, parsley, garlic, wine (1,4,12,14)

18,00€

• SECOND DISHES •

American black angus tagliata with rocket and parmesan

beef meat, rocket, parmesan (7)

21,00€

Elica hamburger with french fries

**beef meat, artisan burger bread with seeds, lettuce, tomato, smoked scamorza, bacon, *fries, frying oil (1,7,11)*

17,00

Grilled octopus tentacles on chickpea cream and smoked paprika powder

octopus tentacles, chickpea, oil, salt, smoked paprika (14)

20,00€

Fritto misto

calamari, shrimps, silversides, flour, hard wheat semolina, frying oil, zucchini, salt (14,4,1,2)

19,00€

Salmon trout on sweet potatoes cream and black olives powder

trout, oil, salt, sweet potatoes, black olives (4)

18,00€

Vitello tonnato

Veal meat, tuna sauce with mayonnaise, anchovies and capers (3,4,10,12)

16,00€

• PIZZA •

4 formaggi <i>tomato, mozzarella, zola cheese, taleggio cheese, parmesan (1,7)</i>	10,50€
4 stagioni <i>tomato, mozzarella, ham, artichokes, olives, mushrooms (1,7,12)</i>	10,50€
bufalina <i>tomato, bufala mozzarella, cherry tomatoes (1,7)</i>	10,50€
calabrese <i>tomato, mozzarella, spicy salami (1,7)</i>	9,50€
capricciosa <i>tomato, mozzarella, ham, olives, mushrooms, artichokes, bell peppers (1,7,12)</i>	10,50€
crudo <i>tomato, mozzarella, parma ham (1,7)</i>	9,50€
cattiva <i>tomato, mozzarella, spicy salami, anchovies, capers, olives (1,4,7)</i>	12,00€
focaccia oil and oregano <i>(1)</i>	6,00€
hawaii <i>tomato, mozzarella, ham, pineapple (1,7,12)</i>	10,00€
lacrima <i>tomato, mozzarella, "spianata calabra", spicy salami, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomato, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomato, mozzarella, porcini, *shrimps (1,7,2)</i>	12,00€
marinara <i>tomato, garlic and parsley oil (1)</i>	7,00€
monzese / monzese e scamorza <i>tomato, mozzarella, sausage / scamorza cheese (1,7)</i>	9,50/10,50€
napoli <i>tomato, mozzarella, anchovies, oregano (1,4,7)</i>	9,50€

ortolana <i>tomato, mozzarella, zucchini, aubergines, bell peppers (1,7)</i>	9,50€
pancetta e scamorza <i>tomato, mozzarella, bacon, smoked scamorza (1,7)</i>	10,50€
porcini / porcini e brie <i>tomato, mozzarella, porcini / brie (1,7)</i>	10,00/11,00€
prosciutto e funghi <i>tomato, mozzarella, ham, mushrooms (1,7,12)</i>	9,50€
pugliese <i>tomato, mozzarella, onions (1,7)</i>	9,00€
rustica <i>tomato, mozzarella, spicy salami, red/yellow peppers (1,7)</i>	9,50€
salame dolce <i>tomato, mozzarella, sweet salami (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, sausage, friarielli with garlic and chili pepper (1,7)</i>	10,00€
saporita <i>tomato, mozzarella, spicy salami, onions, zola cheese (1,7)</i>	10,50€
speck e zola / speck e brie <i>tomato, mozzarella, speck, zola cheese / brie cheese (1,7)</i>	10,00€
stefano <i>tomato, mozzarella, sweet salami, smoked scamorza, porcini, parmesan (1,7)</i>	13,00€
tonno e cipolla <i>tomato, mozzarella, tuna, onions (1,4,7,12)</i>	10,00€
trevigiana <i>tomato, mozzarella, taleggio cheese, radicchio, speck (1,7)</i>	11,00€
valtellina <i>tomato, mozzarella, bresaola, rocket, parmesan flakes (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>tomato, mozzarella, wurstel / french fries (1,7)</i>	9,00/10,00€
zola <i>tomato, mozzarella, zola cheese (1,7)</i>	9,00€

Special pizza, ask the staff

*Our pizzas basic ingredients: water, flour, EVO oil, salt, brewer's yeast (1,7)

• *SIDES* •

5,50€

Seasonal mixed salad
mixed vegetables (ask the staff)

French fries / Baked potatoes
**fries, frying oil, salt /potatoes, oil, salt*

Spinaches in oil
**spinaches, oil, salt*

• *DESSERTS* •

Tiramisù della casa
eggs, mascarpone, milk, sugar, cocoa, coffee, flour (1,3,7)
7,00€

Home made panna cotta with berry filling, or pistachio, or dark
chocolate chips
milk, sugar, cream, isinglass, starch, vanilla, egg (7,3,8)
6,00€

Brownies with whipped cream
flour, eggs, sugar, milk, butter, yeast, chocolate (1,3,6,7)
7,00€

Yogurt semifreddo with salted caramel and peanut crumble
cream, milk, greek yogurt, salt, butter, flour, peanuts (1,7,8)
6,60€

Inform the staff about any allergy or intolerance

• BEVERAGES •

GLASSES OF WINE

glass Curtefranca bianco	7,00€
glass Curtefranca rosso	7,00€
glass Chiaretto rosé	7,00€
glass Prosecco	6,00€

WINE IN BOTTLE

RED

Riposato Veneto Casa Giona	20,00€
Curtefranca rosso DOC Ferghettina	23,00€
Valpolicella Superiore DOC Domini Veneti	25,00€
Valpolicella Ripasso DOC Domini Veneti	30,00€

WHITE

Pinot Grigio DOC Lavis	21,00€
Ribolla Gialla IGT Attems	25,00€
Curtefranca Bianco DOC Contadi Castaldi	27,00€
Lugana DOC Cà dei Frati	29,00€
Lugana DOC Cà dei Frati (Demi 0,375lt)	16,00€

BOLLICINE

Prosecco Millesimato	20,00€
Franciacorta Brùt Contadi Castaldi	38,00€
Franciacorta Satèn Contadi Castaldi	42,00€

ROSE'

Rosa dei Frati Cà dei Frati	29,00€
Bardolino Chiaretto Monte Maino	26,00€

HOUSE WINE

red	glass 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
white still	glass 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
white sparkling	glass 1/4 1/2 1lt	4,50/5,50/7,50/13,00€

BEERS

DRAFT

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

BOTTLE

corona / corona o.o alcol	5,50€
heineken / beck's	5,00€

BAR

Water (sparkling/still) 75cl	3,00€
Water (sparkling/still) 75cl	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
lemon / peach tea	3,50€
fruit juices	3,50€
crodino 10cl	4,00€
campari soda 10cl	4,50€
spritz aperol / campari	7,00€

CAFETERIA

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng o orzo piccolo / grande	2,00/2,20€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

LIQUORS

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averna / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4,50€

Allergens

- 1) **Gluten** cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like
- 3) **Eggs and derivatives** products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams
- 4) **Fish and derivatives** including derivatives, that are all those food products that are made up of fish
- 5) **Peanuts and derivatives** packaged snacks, creams and toppings
- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.
- 7) **Milk and derivatives** every product in which milk is used
- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios
- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates
- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard
- 11) **Sesame seeds and derivatives** in addition to the seeds used for bread, we can find traces in some types of dough
- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂ used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jams, vinegar, dried mushrooms and soft drinks and fruit juices, wine
- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein
- 14) **Molluschi and derivatives** basket, cannolicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc.

BIENVENUES AU RESTAURANT



Vous pouvez voir ci-dessous notre menu,
disponible tous les soirs à partir de
18h30.

Nous sommes près des courts de tennis.

Nous suggérons la réservation, à faire de
préférence par whatsapp au numéro +39
3884915368, ou par téléphone.

Nous vous informons à l'avance que
notre personnel vous répondra dès
17h30.

Le menu entier est également
disponible à emporter, de préférence
sur place pendant les heures
d'ouverture.

Alternativement, vous pouvez passer
votre commande via whatsapp au plus
tard à h18.30. À partir de cette heure, le
restaurant sera ouvert au public et nous
ne garantissons pas l'affichage des
messages.

La réservation n'est en tout cas
considérée comme confirmée qu'après
réception du message de confirmation.

Menu

• ENTRÉES •

Gran tartare de bœuf (200g), mayonnaise au lime, filet d'anchois et noisettes
viande de bœuf, sel, poivre, noisettes, mayonnaise au lime, anchois (3,4,8,10,12)

17,00€

Carpaccio de saumon mariné à la betterave, graines de sésame, fenouil et
mayonnaise végétalienne au curry

carpaccio de saumon, betterave sel, sucre, fenouil, mayonnaise, curry, graines de sésame (4,3,10,11,12)

16,00€

Caprese

Tomate, Bufala mozzarella (200g)

(7)

11,00€

• MENU ENFANTS •

10,00€

Penne à la tomate / au beurre / à la bolognaise

*semoule de blé dur, céleri, carottes, oignons, tomate, sel / viande hachée mixte, céleri, carottes,
oignons, tomates, vin rouge, huile, sel (1,9,12)*

Hamburger enfant avec frites

**Viande de bœuf, *pain pour hamburger, Scamorza (fromage), tomate, *frites, sel, huile (1,7,11)*

Côtelette avec frites

*viande de dinde/poulet, farine, œufs, chapelure, chips gel, huile, sel, *frites (1,3)*

°Compris dans le menu enfant : eau naturelle / pétillante ou soft drink

*Les produits marqués d'un * peuvent être surgelés*

Coperto

1,50€

• PREMIER PLATS •

Risotto dello chef

(demander au personnel les ingrédients et les allergènes)

Carbonara

semoule de blé, œufs, viande hachée mélangée, pain, beurre, bacon, fromage (1,3,7)

15,00€

Casoncelli alla Bresciana

semoule de blé, œufs, viande hachée mélangée, pain, beurre, sauge, fromage (1,3,7,9,12)

15,00€

Tagliatelle alla bolognese

*semoule de blé dur, œufs, céleri, carottes, oignon, viande hachée mixte, vin rouge, tomate
(1,12,3,9)*

13,00€

Pacchero avec crème jaune, crevettes, bouffée de buffle et huile au persil

*semoule de blé dur, datterino giallo, safran, *crevettes, bouffe de bufflonne, persil, huile, sel
(1,2,7)*

17,00€

Linguine aux palourdes avec tomates cerises et bottarga

*semoule de blé, palourdes, tomates cerises, ail, bottarga, persil, vin
(1,4,12,14)*

18,00€

• PLATS PRINCIPAUX •

Tagliata de black angus américain avec roquette et parmesan

Viande de boeuf, roquette, parmesan (7)

21,00€

Hamburger Elica avec des frites

**viande de bœuf, pain artisanal pour hamburger avec des graines, salade, tomate, scamorza fumé, bacon, *frites, huile à frire (1,7,11)*

17,00

Tentacules de poulpe grillés sur crème de pois chiches et poudre de paprika fumé

tentacules de poulpe, ceci, huile, sel, paprika fumé (14)

20,00€

Fritto misto

calmars, crevettes, laitues, farine, semoule de blé, huile pour frire, courgettes, sel (14,4,1,2)

19,00€

Truite saumonée sur crème de pommes de terre américaines et poudre d'olives noires

truite, huile, sel, patate douces, olives noires (4)

16,00€

Vitello tonnato

viande de veau, sauce de thon avec mayonnaise, anchois et câpres (3,4,10,12)

16,00€

• PIZZA •

4 formaggi <i>tomate, mozzarella, zola, taleggio, parmesan (1,7)</i>	10,50€
4 stagioni <i>tomate, mozzarella, jambon cuit, artichauts, olives, champignons (1,7,12)</i>	10,50€
bufalina <i>tomate, mozzarella de bufflonne, tomates cerises (1,7)</i>	10,50€
calabrese <i>tomate, mozzarella, salami épicé (1,7)</i>	9,50€
capricciosa <i>tomate, mozzarella, jambon cuit, olives, champignons, artichauts, poivrons (1,7,12)</i>	10,50€
crudo <i>tomate, mozzarella, jambon cru (1,7)</i>	9,50€
cattiva <i>tomate, mozzarella, salami épicé, anchois, câpres, olives (1,4,7)</i>	12,00€
focaccia oil and oregano <i>(1)</i>	6,00€
hawaii <i>tomate, mozzarella, jambon cuit et ananas (1,7,12)</i>	10,00€
lacrima <i>tomate, mozzarella, spianata calabra, salami épicé, nduja, jalapenos (1,7)</i>	12,00€
margherita <i>tomate, mozzarella (1,7)</i>	7,50€
mare e monti <i>tomate, mozzarella, cèpes, *crevettes (1,7,2)</i>	12,00€
marinara <i>tomate, huile d'ail et persil (1)</i>	7,00€
monzese / m onzese e scamorza <i>tomate, mozzarella, saucisse / scarmorza (1,7)</i>	9,50/10,50€
napoli <i>tomate, mozzarella, anchois, origan (1,4,7)</i>	9,50€

ortolana <i>tomate, mozzarella, courgettes, aubergines, poivrons (1,7)</i>	9,50€
pancetta e scamorza <i>tomate, mozzarella, bacon, scamorza fumé (1,7)</i>	10,50€
porcini / porcini e brie <i>tomate, mozzarella, cèpes / brie (1,7)</i>	10,00/11,00€
prosciutto e funghi <i>tomate, mozzarella, jambon cuit, champignons (1,7,12)</i>	9,50€
pugliese <i>tomate, mozzarella, oignon (1,7)</i>	9,00€
rustica <i>tomate, mozzarella, salami épicé, poivrons (1,7)</i>	9,50€
salame dolce <i>tomate, mozzarella, salami doux (1,7)</i>	9,50€
salsiccia e friarielli <i>mozzarella, saucisse, friarielli avec ail et piment (1,7)</i>	10,00€
saporita <i>tomate, mozzarella, salami épicé, oignons, gorgonzola (1,7)</i>	10,50€
speck e zola / speck e brie <i>tomate, mozzarella, speck, gorgonzola (1,7)</i>	10,00€
stefano <i>tomate, mozzarella, salami doux, scamorza fumé, cèpes, grana (1,7)</i>	13,00€
tonno e cipolla <i>tomate, mozzarella, thon, oignon (1,4,7,12)</i>	10,00€
trevigiana <i>tomate, mozzarella, taleggio, radicchio, speck (1,7)</i>	11,00€
valtellina <i>tomate, mozzarella, bresaola, roquette, parmesan (1,7)</i>	10,50€
wurstel /wurstel e patatine <i>Tomate, mozzarella wurstel / frites (1,7)</i>	9,00/10,00€
zola <i>tomate, mozzarella, gorgonzola (1,7)</i>	9,00€

Nouveauté : pizza special, demandez au personnel

*Ingrédients de base de la pizza : eau, farine, huile EVO, sel, levure de bière (1,7)

• *CONTOURS* •

5,50€

Salade mixte de saison
légumes mélangés (pour le type demander au personnel)

Frites / pommes au four
**pommes de terre, glace, huile pour frire, sel / pommes de terre, sel, huile*

Épinards à l'huile
**épinards, huile, sel*

• *DESSERTS* •

Tiramisù della casa
œufs, mascarpone, lait, sucre, cacao, café, farine (1,3,7)
7,00€

Panna cotta de la maison avec garniture de baies, ou pistache, ou
flocons de chocolat noir
lait, sucre, crème, colle de poisson, amidon, vanille, œuf (7,3,8)
6,00€

Brownies à la crème fouettée
farine, œufs, sucre, lait, beurre, levure, chocolat (1,3,6,7)
7,00€

Parfait au yaourt grec avec caramel salé et crumble aux cacahuètes
crème, lait, yaourt grec, sucre, sel, beurre, farine, cacahuètes (1,7,8)
6,50€

Informez le personnel des allergies ou intolérances particulières

• BOISSONS •

VERRE DE VIN


verre Curtefranca bianco 	7,00€
verre 	7,00€
verre Chiaretto rosé	7,00€
verre Prosecco	6,00€

VIN EN BOUTEILLE



ROUGE

Riposato Veneto Casa Giona	20,00€
Curtefranca rosso DOC Ferghettina 	23,00€
Valpolicella Superiore DOC Domini Veneti	25,00€
Valpolicella Ripasso DOC Domini Veneti	30,00€

BLANC

Pinot Grigio DOC Lavis	21,00€
Ribolla Gialla IGT Attems	25,00€
Curtefranca Bianco DOC Contadi Castaldi 	27,00€
Lugana DOC Cà dei Frati	29,00€
Lugana DOC Cà dei Frati (Demi 0,375lt)	16,00€

BOLLICINE

Prosecco Millesimato	20,00€
Franciacorta Brùt Contadi Castaldi 	38,00€
Franciacorta Satèn Contadi Castaldi 	42,00€

ROSE'

Rosa dei Frati Cà dei Frati	29,00€
Bardolino Chiaretto Monte Maino	26,00€

VIN DE LA MAISON

rouge	glass 1/4 1/2 1lt	4,50/5,50/7,50/13,00€
blanc	glass 1/4 1/2 1lt	4,50/5,50/7,50/13,00€

BIÈRE

PRESSION

chiara Stella Artois	0,20/0,40/1 lt	3,50/5,50/9,00€
rossa Leffe	0,33 lt	5,00€
ipa Goose Island	0,33 lt	5,50€

BOUTEILLE

corona / corona o.o alcol		5,50€
heineken / beck's		5,00€

BAR

Eau (pétillante/naturelle) 75cl	3,00€
Eau (pétillante/naturelle) 75cl	1,30€
coca cola / coca cola zero	3,50€
fanta / sprite / lemon soda	3,50€
citrôn / pêche thé	3,50€
jus	3,50€
crodino 10cl	4,00€
campari soda 10cl	4,50€
spritz aperol / campari	7,00€

CAFFETTERIA

caffè espresso / macchiato	1,50€
caffè doppio	2,50€
caffè decaffeinato	1,80€
caffè corretto	2,00€
caffè americano	2,00€
cappuccino / cappuccino decaffeinato	2,00/2,20€
bicchere di latte / latte macchiato	1,50/2,50€
ginseng o orzo piccolo / grande	2,00/2,20€
the caldo / camomilla	3,50€
crema caffè / sorbetto	4,00€

LIQUEURS

limoncello / meloncello

4,00€

amaro montenegro / amaro averna / amaro lucano / amaro del capo
averna / braulio / grappa bianca / anima nera / sambuca
mirto / vecchia romagna / baileys / fernet branca / branca menta
jagermeister / amaretto disaronno / grappa barrique / jack daniel's

4,50€

Allergens

- 1) **Gluten** cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
- 2) **Crustaceans and derivatives** both marine and fresh water: shrimps, langoustines, lobsters, crabs, hermit crabs and the like
- 3) **Eggs and derivatives** products with eggs: mayonnaise, omelette, emulsions, egg pasta, biscuits and pies also salted, ice creams and creams
- 4) **Fish and derivatives** including derivatives, that are all those food products that are made up of fish
- 5) **Peanuts and derivatives** packaged snacks, creams and toppings
- 6) **Soy and derivatives** milk, tofu, spaghetti, etc.
- 7) **Milk and derivatives** every product in which milk is used
- 8) **Nuts and derivatives** almonds, hazelnuts, common nuts, acagiù nuts, pecans and Brazil and Queensland pistachios
- 9) **Celery and derivatives** present in pieces or inside the preparations for soups, sauces and vegetable concentrates
- 10) **Mustard and derivatives** can be found in sauces and topping especially in mustard
- 11) **Sesame seeds and derivatives** in addition to the seeds used for bread, we can find traces in some types of dough
- 12) **Sulphur dioxide and sulphites** in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂ used as preservatives, we can find them in: preserves of fish products, in food within vinegar, in oil and pickled, in jams, vinegar, dried mushrooms and soft drinks and fruit juices, wine
- 13) **Lupino and derivatives** now present in many vegan foods, in the form of chickens and similar that have as their basis this legume, rich in protein
- 14) **Molluschi and derivatives** basket, cannolicchio, scallop, heart, sea date, fasolaro, garagolo, snail, mussel, mule, oyster, patella, seatruffle, tellina and clam etc.