

La Fontanina Osteria
Osteria con uso di libera cucina

On request route of tasting menu of day € 75,00
6 taste (for everyone at the table)

STARTERS:

<i>La nuvola '99</i> (Crispy basket with egg cooked in low temperature, truffle from Lessinia, Monte Veronese cheese and onion cream)	€ 20,00
<i>Fassona raw meat tartar with pears, hazelnut, mustard sauce on radicchio from Treviso salad</i>	€ 18,00
<i>Escalope of foies gras with pears caramelized and Recioto sweet wine sauce and panettone chips</i>	€ 25,00
<i>Baccalà (salt cod) from Venezia style over cicory salad, black garlic, anchovies and crispy black polenta</i>	€ 18,00
<i>Scallops roasted over pumpkin cream, mushrooms and "Tastasal" (sausage)</i>	€ 22,00
<i>Selection anchovies from Cantabrico sea with toasted bread and burrata cheese</i>	€ 18,00

THE OUR PASTA:

<i>Agnolotti '99</i> (Home made ravioli with Grana Padano and black truffle from Lessinia hill)	€ 18,00
<i>Mille foille of pasta with pumpkin from Mantua, Castelmagno cheese and mushrooms</i>	€ 18,00
<i>Home made noodles (tagliatelle) sauce of day</i>	€ 16,00
<i>Potatoes gnocchi with sauce of the day</i>	€ 18,00
<i>Home made bigoli with anchovies from Cantabrico sea, bread crubs and burrata cheese</i>	€ 18,00
<i>Borlotti beans soupe, scent of rosemary and sea food ragout</i>	€ 18,00

MAIN COURSES:

<i>The ours Tripe! (Tribute to grandfather Aldo)</i>	€ 16,00
<i>Guinea-Fowl '99 with Porcini mushrooms and smoked potatoes pure</i>	€ 27,00
<i>Braised beef with Amarone red wine sauce, onion caramelized and crispy polenta</i>	€ 25,00
<i>Veal cheek cooked at low temperature on truffle, foies gras and Portowine sauce</i>	€ 27,00
<i>Tuna fillet "in Panache" (crost bread) with artichokes, mint and Jerusalem artichoke sauce</i>	€ 27,00

For any information on substances and allergens it is possible to consult the appropriate documentation that will be provided on request by the service staff
WE KINDLY ASK OUR CUSTOMERS TO CONSUME AT LEAST TWO COURSES PER PERSON. THANKS