HOME MADE BREAD € 2

La Civetta

SERVICE AND COVERED € 0

TO BEGIN...

Royal apetizer with cured ham " Contadino", buffalo Burrata Bio 0Km and delights of the season (x 2 people) € 19

Cured ham "Contadino" 0Km 18 months with Buffalo Bio mozzarella cheese 0Km and tomatoes € 9

Home-made seasonal vegetables in sweet and sour € 5

Selection of 3 cured meats freshly sliced: home-made Coppa, home-made salami, Sud Tirol Speak € 7.5

Selection of cow and goat cheese Bio 0Km with mustards € 10

BEEF TARTARE

With salt, white pepper, basilic pesto, Stracciatella cheese and Confit tomatoes € 15

With salt, white pepper, mustard apple, Monte Veronese cheese and red lattuce compote € 15

With salt, white pepper, pistachio mousse and Pecorino Romano cheese € 15

With salt, white pepper, caramelized onions, Caprino Bio cheese quenelle and Ailanthus honey € 15

MELTED CHEESE

Cheese platter with 4 tastings of melted cheese € 11

5 CEREALS POLENTA

With melted creamy cheese € 6

With sweet Gorgonzola cheese € 6

With sausage Bolognese € 6

With mushrooms € 6

SIDE DISHES

Baked potatoes € 4

Mixed salad € 4

Grilled zucchini € 4

Cooked vegetables of the day € 4

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FRESH HOME-MADE PASTA

Malfatti with fresh herbs, fried butter and Grana Padano cheese 24 months € 11

Ravioli with horse meat, hazelnut butter and smoked ricotta cheese 0Km € 13

Maccheroncini only yolk with duck Bolognese sauce € 11

Bronze drawn bigoli with black cabbage, Stracciatella cheese and Cantabrico anchovies € 11

Whole wheat tortellone with asparagus, goat Robiola cheese and Bio saffron sauce € 13

Gnocchi with melted Catelmagno cheese and Redone red wine pears € 11

I CROSTONI

MEDITERRANEO: gourmet bruschetta with tomato sauce, Buffalo mozzarella Bio 0Km € 7

VEGETARIANO: gourmet bruschettawith tomato sauce Buffalo mozzarella Bio 0Km, fresh cherry tomatoes, artichokes, sautéed mushrooms and caramelized onions € 8.5

NUVOLA: gourmet bruschetta double leavening with pistachio cream, baconey, buffalo Stracciatella cheese Km0 € 8.5

TREMOSINE: gourmet bruschetta double leavening with Tremosine cheese, asparagus and crispy guanciale € 8.5

ROMAGNOLO: gourmet bruschetta with tomato sauce, Buffalo mozzarella Bio 0Km, Contadino raw ham , caramelized figs and rocket € 8.5

TIROLESE: gourmet bruschetta with tomato sauce, Buffalo mozzarella Bio 0Km, Sud TIROL speck, Provolone Dop and sautéed mushrooms € 8.5

FIORE DEL CANTABRICO: gourmet bruschetta double leavening, zucchini cream, buffalo mozzarella cheese Km0, pumpkin flowers, Cantabrico anchovies € 8.5

MEAT

GRILLED

Chicked thighs with baked potatoes € 9

Mixed grill with chicken, pork sausage, pork ribs with baked potatoes € 11.5

Big mixed grill with chicken, pork sausage, pounded beef and horse meat with baked potatoes € 19

GRILLED WITH SALT or WITH AROMS BUTTER

Cut of beef € 14

Cut of horse € 14

Beef sirloin € 15.5

Scottona fillet € 24

ON NATURAL STONE

Sliced beef € 14

Sliced horse € 14

Scottona fillet € 24

Beef sirloin € 15.5

Scottona T-bone Fiorentina (about 1Kg) € 4.1 hg

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SPECIAL COOKING

Horse meat brased with Merlot Barricato, home made 5 cereal polenta with Vin Brulè € 14

Pork ribs with BBQ sauce and baked potatoes € 14.5

FOR KIDS

Home made pasta with tomato sauce € 5.5

Home made pasta with sausage Bolognese € 6

Home made pasta with butter € 5

Potato Gnocchi with sausage Bolognese € 6

Potato Gnocchi with tomato sauce € 6

Chicken with baked and potatoes € 7

Sausage with baked potatoes € 7

BARBECUE MENU'

€ 28 PER PERSON - MIN. 2 PEOPLE

Home made Coppa, home made Salami, Speck Sud Tirol, home made sweet and sour vegetables, semi seasonet cheese with mustards

Maccheroncino only oak with rosmaried Tastasal cheese

Mixed barbecue (chicken, pork sausage, pork ribs)

Side dishes

Bottle of water 0.75 ml

Coffee

HORSE MENU'

€ 28 PER PERSON - MIN. 2 PEOPLE

Home made Coppa, home made Salami, Speck Sud Tirol, home made sweet and sour vegetables, semi seasoned cheese with mustards

Horse meat ravioli with, halzelnut butter and smoked Ricotta cheese 0Km

Horse meat braised with Merlot Barricato, 5 cereals polenta with Vin Brulè

Bottle of water 0.75 ml

Coffee

HOME MADE BREAD € 2

La Civetta

SERVICE AND COVERED € 0

CICCIA MENU'

€ 30 PER PERSON - MIN. 2 PEOPLE

Home made Coppa, home made Salami, Speck Sud Tirol, home made sweet and sour vegetables, semi seasoned cheese with mustards
Sliced beefa on natural stone
Sliced horse on natural stone
Beef sirloin on natural stone
Side dishes
Bottle of water 0.75 ml
Coffee

DESSERTS

Tiramisù with Mascarpone cream and chocolate flakes € 5

Millephillo with chocolate, ganache whith, cinnamon and flambè pears € 5

Dessert of the day € 5

Pannacotta with caramelized strawberries and balsamic vinegar € 5

Cheesecake with crumble, pineapple and lime (gluten and lactose free) € 5

BIANCOLATTE ICE CREAM

With caramelized wild berries 0Km € 5

With Gran Marnier liquor and meringues € 5

Grain of toasted hazelnut and caramel € 5

With white and dark chocolate € 5

With pineapple and lime € 5

Drowned in coffee € 5

DESSERT WINE

BOTTLE OF PASSITO € 16

Incrocio Manzoni e Riesling 13° € 4 Pasini winery

Lugana e Moscato 12° € 4 Bulgarini winery

DRINKS

Soft drinks 0.33 lt € 2.5

Still or Sparkling water 0.75 lt € 2.5

Sparkling wine Extra dry 1/2 lt € 9.5

Sparkling wine Extra dry 1/4 lt € 5.5

HOME MADE BREAD € 2

SERVICE AND COVERED € 0

FROM OUR VINEYARDS

WHITE WINE:

Still Chardonnay 0.75 lt € 12

Still Chardonnay 1/2 lt € 8

Still Chardonnay 1/4 lt € 4

RED WINE " Redone" :

Merlot, Groppello, Barbera 0.75 lt € 12

Merlot, Groppello, Barbera 1/2 lt € 8

Merlot, Groppello, Barbera 1/4 lt € 4

RED WINE " Strupel" :

Cabernet grapes aged in oak barrels for 12 months 0.75 lt € 22

Cabernet grapes aged in oak barrels for 12 months 1/2 lt € 15

Cabernet grapes aged in oak barrels for 12 months 1/4 lt € 7.5

RED WINE " Merlot" :

Merlot Igt aged in Rovere 0.75 lt € 15

Merlot Igt aged in Rovere 1/2 lt € 10

Merlot Igt aged in Rovere 1/4 lt € 5

THE ENOTECA

WHITE WINE:

Lugana Doc 13° € 20 Colli Vaibò Bulgarini Winery

Lugana Doc 13° € 20 Olivini Winery

Lugana I Frati 13° € 23 Ca Dei Frati Winery

Sauvignon Crestale 13.5° € 23 Boselli Alto Mincio Winery

RED WINE:

Cabernet Sauvignon Doc 14° € 18 Colli Vaibò Bulgarini Winery

Lambrusco Mantovano Dop 11° € 14 Riserva Concari Lebovitz Winery

Garda Marzemino Doc 13° € 18 Riserva Cobue Winery

Groppello Doc 13° € 18 Riserva Pasini Winery

Merlot Vigna del Moro 13.5° € 22 Boselli Alto Mincio Winery

Valpolicella classico Doc "Il Genio" 12.5° € 22 Monte Faustino Winery

Valpolicella Ripasso Superiore Doc " Fornser " 14.5° € 35 Monte Faustino Winery

Brocchettine Igt Benaco Bresciano vendemmia tardiva 14.5° € 28 Pasini Winery

Amarone Valpolicella Classico Docg "Il Maestro" 16.5° € 50 Monte Faustino Winery

HOME MADE BREAD € 2

SERVICE AND COVERED € 0

THE ENOTECA

ROSE' WINE:

Chiaretto Riviera Garda Doc 12.5° € 17 Colli Vaibò Bulgarini Winery

Riviera Garda Bresciano Doc 12.5° € 19 Ca Dei Frati Winery

SPARKLING WINE:

Spumante Moscato 6.5° € 12

Cardonnay 11.5° € 15 Carlo Zenegaglia Winery

Prosecco Superiore Brut Valdobbiadene Docg 11° € 18 Il Colle Winery

Couvée dei Frati Brut Classico Vsq 13° € 28 Ca Dei Frati Winery

Couvée dei Frati Rosè Brut Classico Vsq 13° € 28 Ca Dei Frati Winery

Franciacorta Prima Couvée Docg 12.5° € 30 Monterossa Winery

Franciacorta Satèn Brut (Bio) 12° € 38 Barone Pizzini Winery

Franciacorta Brut Nature zero (Bio) 12° € 38 Barone Pizzini Winery

AGRICULTURAL BEERS "LA MARTINA"

LA CONTADINA : Hefeweizen beer, 500 ml € 6

L' ALLEGRA : Killer Pils beer, 500 ml € 6

GRAPPA FOR OUR PRODUCTION

LA ROSA : Soft grappa 40° € 4

LA NELA : Dry grappa 40° € 4

LA NELA : Aged grappa 42° € 4.5

SHOP

BOTTLE 700 ml € 26.9

BOTTLE 200 ml € 26.9

Report any food intolerances

*Some products may be frozen

By ordering a second course directly, the waiting time is at least 25 minutes