

# PRE-OPERA MENU

## STARTERS

SMOKED MACKEREL, PICKLED RED ONION  
PINE NUTS, GOAT CHEESE AND GREEN APPLE

SEASONAL VEGETABLES AND HERBS

BOILED VENETO BEEF (SCOTTONA)  
WITH GREEN SAUCE, HORSERADISH AND GAZPACHO-STYLE  
BREADCRUMBS

## MAIN COURSES

COD FILLET GENTLY COOKED IN OIL  
HERB POTATOES, CRISPY CHARD AND MEDITERRANEAN SAUCE

TRADITIONAL STUFFED ARTICHOKE  
SAUTÉED BABY SPINACH AND SALMORIGLIO SAUCE

STUFFED CHICKEN THIGH  
EGG AND SAGE EMULSION, GLAZED ASPARAGUS

## FIRST COURSES

GRATINATED PACCHERO PASTA WITH SHELLFISH  
MOLLUSKS, BURRATA AND CITRUS

POTATO GNOCCHI WITH FRESH TOMATO AND BASIL

PAPPARDELLE WITH FARMHOUSE RAGÙ GARDA LEMON AND DILL

## DESSERT

SLICED FRESH FRUIT

TIRAMISU

FROZEN BERRY CHEESECAKE

2 COURSES  
(APPETIZER + FIRST OR MAIN COURSE)  
€ 60,00

3 COURSES  
(APPETIZER + FIRST OR MAIN COURSE + DESSERT)  
€ 80,00