



byblos art hotel

VILLA AMISTÀ



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VERONA



The Saor Restaurant is an overwhelming mix of local flavours and scents, with typical ingredients of the Veronese territory of Valpolicella.

The cuisine philosophy of the Saor, led by the Executive Chef Mattia Bianchi, reflects the high quality of the Amistà Restaurant.

Starters

Buffalo burrata DOP, datterini tomatoes and basil sauce € 20

Fried local calamari, prawns and soy mayonnaise € 22

*Grass fed beef tartare, smoked egg yolk sauce,
pecan nuts and baby onions* € 24

Salads

Byblos Chicken Salad € 20
Lettuce salad, free-range chicken, croutons, almonds and Lessinia's saffron

Byblos Pokè € 22
Tricolor quinoa, avocado, arugula and citrus-marinated salmon



First Courses

Ravioli stuffed with salt cod, datterini tomatoes, pine nuts and Soave sauce € 25

Tagliatelle “metodo Massi”, wild mushrooms and parsley sauce € 24

Calamarata pasta “metodo Massi”, zucchini and Lessinia’s smoked ricotta € 22

Spaghettoni with cacciucco sauce, scallops and peas € 25



Main Courses

Turbot fillet, pine nuts, basil and Taggiasche olives € 30

Venetian-style rabbit leg, bianco perla corn polenta and baby spinach € 28

*Grass fed beef fillet, aromatic herbs, bell peppers
and Valpolicella wines sauce* € 36

Verona's asparagus, organic hen's egg and hollandaise sauce € 26



Dessert

Tiramisù € 12

Yoghurt's semifreddo with red fruits and white chocolate € 14

Ice creams and sorbets € 4
Lemon, starwberry, chocolate, vanilla and hazelnut per scoop

Sliced fresh fruits € 12



Beverage

Water	€ 6
Coffee	€ 5
Soft drinks	€ 8
Coke, Coke Zero, Fanta, Thè	

Vini

Champagne & Sparkling Wines	Bott	Cal
Champagne, Henry Brochain, Brut	€ 130	€ 25
Champagne, Duclert, Tendance Rosé	€ 140	€ 30
Franciacorta, Bellavista, Alma Assemblage 1	€ 95	€ 20
Ca Rovere, Brut, Millesimato 2019	€ 70	€ 16
White Wines		
Gorgo, San Michelin, Custoza 2022	€ 50	€ 12
Tenuta sant'Antonio, Monte di Colognola, Soave 2023	€ 50	€ 12
Tommasi, Fornaci, Lugana 2023	€ 65	€ 14
Zymè, From Black to White 2021	€ 65	€ 14
Rosè Wines		
Ca dei Frati, Rosa dei Frati 2022	€ 50	€ 12
Costaripa, Rosamara 2023	€ 65	€ 14
Red Wines		
Cantina di Caldaro, Kaltern, Pinot Nero Riserva 2020	€ 55	€ 12
Scriani, Valpolicella Classico 2023	€ 55	€ 12
Lapostolle, Cuvée Alexandre, Cabernet Sauvignon 2004	€ 90	€ 18
Bertani, Amarone Classico, 2012	€ 240	€ 42



* "The semi-finished products used for the preparation of the dishes are of frozen origin or have been subjected to rapid freezing at negative temperatures on-site in accordance with Regulation 853/04."

** The fish served raw or practically raw is subjected to rapid freezing at negative temperatures as provided for by Regulation 853/04."

*** For any information regarding substances and allergens it is possible to consult the proper documentation which will be provided, upon request, by our staff



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