

Hotel Menu of the Day

SATURDAY 13 SEPTEMBER



APPETIZERS

Selection of hot and cold appetizers

FIRST COURSE

- 🔻 🕶 Hotel Menu of the Day
- Strangolapreti (spinach gnocchi) with butter, sage and tomato sauce
- Polenta gnocchi with sausage sauce and Parmesan cheese flakes 1,7,9,
 - Porcini mushroom Panzerotti with butter and sage 1,3,7,9

SOUP

Cream of chickpea soup 1,9

MAIN COURSE

- Grilled vegetables, polenta and local Spressa cheese

FISH

Breaded and fried prawn tails on a cream of potatoes and fennel 1,2

DESSERT

Served Dessert buffet 1, 3, 5, 7, 8

WINE PROPOSALS - BY THE GLASS

Nosiola Casimiro Poli € 7,00 per glass Teroldego Betta € 7,00 per glass Lagrein Istituto Agrario € 7,00 per glass San Martim Grigoletti € 7,00 per glass

KEY TO ALLERGENS 1.Gluten | 2. Shellfish and derivatives | 3. Eggs and derivatives | 4. Fish and derivatives | 5. Peanuts and derivatives | 6. Soy and derivatives | 7. Milk and derivatives | 8. Nuts and derivatives | 9. Celery and derivatives | 10. Mustard and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO2 | 13. Lupine and derivatives | 14. Molluscs and derivatives





