Hotel Menu of the Day

SATURDAY 13 SEPTEMBER

APPETIZERS

Selection of hot and cold appetizers

FIRST COURSE

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Strangolapreti (spinach gnocchi) with butter, sage and tomato sauce [1, 3, 7]

Polenta gnocchi with sausage sauce and Parmesan cheese flakes [1, 7, 9, 12]

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 [7]

Beef goulash with sweet paprika and polenta [1, 9]

Grilled farm cockerel with mustard, fragrant bread and potato wedges [1, 9, 10]

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 I 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.

Local speciality Vegetarian Gluten-free