



MENU CASTEL DE LEVES

Uncia (cornmeal with melted cheese, butter and garlic)
Speck (italian smoked ham) from Tirolo with gherkins
Coppa from the hills of Piacenza
Artichoke hearts in oil Romana style
Onions in sweet and sour sauce
Bite size pieces of cheese
Alborelle (lake fish) in Carpione (marinated in vinegar)
Spelt salad with mussels and cherry tomatoes

Ginger and lemon risotto
Casarecce pasta with prawns and courgettes

Roast beef with potatoes
Glazed turkey roll Vernaccia style with mushrooms and vichy carrots

Homemade chilled dessert

Flamed coffee

Euro 38.00

(including unlimited wine and water.)

- This menu is recommended for Christenings, Communion, Confirmations, Wedding Anniversaries. Sunday evening from 6 pm onwards discount 15%.
- It is possible to substitute the homemade chilled dessert with the following alternative cakes (Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
- For children from 1 to 10 years the menu a la carte is recommended.



MENU RUSTICO

Polenta ' Uncia' (Cornmeal with melted cheese and butter and garlic)
Bite size pieces of polenta with Mushrooms
Coppa (cured dried pork) Speck from the Tyrol region (cured dried pork) ,
Horse salami and local salami
Onions in a sweet and sour sauce
Roman style artichokes (with parsley, mint and garlic)
Fish in carpione (marinated in vinegar)
homemade savoury tart
Bite size pieces of cheese

Risotto Milanese style (rice flavored with saffron)
Gnocchi Vernaccia style (bacon,pistachios, cream)

Polenta (cornbread) with:
italian sausage in red sauce
Braised Beef
Braised Deer

Mineral Water
A glass of red wine

Euro 38.00

- In the event that you will book the menu in advance, will be included in the price the wine
- the house (at will).It is possible to substitute the homemade chilled dessert with the following alternative cakes (Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
- For children from 1 to 10 years the menu a la carte is recommended.

Dati bancari:
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MENU DEI CENT FOO

Polenta ' Uncia' (Cornmeal with melted cheese and butter and garlic)
Bite size pieces of polenta with Mushrooms
Coppa (cured dried pork) Speck from the Tyrol region (cured dried pork) ,
Horse salami and local salami
Onions in a sweet and sour sauce
Roman style artichokes (with parsley, mint and garlic)
Fish in carpione (marinated in vinegar)
homemade savoury tart
Bite size pieces of cheese

Polenta (cornbread) with:
italian sausage in red sauce
Braised Beef
Braised Deer

Mineral Water
A glass of red wine

Euro 32.00

- In the event that you will book the menu in advance, will be included in the price the wine
- the house (at will).It is possible to substitute the homemade chilled dessert with the following alternative cakes (Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
- For children from 1 to 10 years the menu a la carte is recommended.

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MENU DELLE GRIGNE

Risotto Milanese style (rice flavored with saffron)
Gnocchi Vernaccia style (bacon,pistachios, cream)

Polenta (cornbread) with :
italian sausage in red sauce
Braised Beef
Braised Deer

Homemade chilled

Coffee

Mineral Water
A glass of red wine

Euro 29.00

- In the event that you will book the menu in advance, will be included in the price the wine
- the house (at will).It is possible to substitute the homemade chilled dessert with the following alternative cakes (Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
- For children from 1 to 10 years the menu a la carte is recommended.

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