

APPETIZERS

Sturgeon in “sauce” , new salad and toasted white polenta	20
Onion and his ice cream : white and sweet onion, steamed and caramelized, salty sbrisolona crumble, burnt onion powder and Grana Padano ice cream	19
“Stefani’s chicken” , fermented chickpeas and pomegranate wafer	17
Sücar Brüsc : our best selection of 6 pork cold cuts, Grana Padano Reserve, mustard, pickled vegetables, polenta and seasonal omelette	16 (Per portion, min x2 portions)

FIRST DISHES

Pumpkin Tortelli (sweet, with amaretto and mustard) hand made and served with artigianal butter and sage	16
“Bitter” Tortelli (S. Peter mint) from Castel Goffredo served with artigianal butter and sage	16
Tortelli “Bis” : a portion with half pumpkin tortelli and half “bitter” tortelli	19
Pappardelle (large tagliatelle) with hand made duck ragù and artigianal butter	16
“Polirone” risotto : Vialone Nano rice creamed with pears, yogurt and liquorice powder	18 (Per portion, min x2 portions)

SECOND DISHES

Parsnip flan cooked in oil, acidulated pear and its fried peels	23
Crispy suckling pig belly , steamed radish and sweet and sour sauce	24
Fragrant sturgeon in chard leaf, red sauce with almonds and carrots	28
Pork cheek with sweet and sour cherries , low temperature cooked, on sweet potatoes cream and ginger	25

DESSERTS

Typical “sbrisolona” dry cake with almonds and eggnog cream	7
TiramiSücar : Tiramisu made at the moment with fresh mascarpone cream, savoyard lightly soaked in coffee (crunchy) and chocolate powder	9
Pear cooked in passito wine , its sorbet, chocolate foam and hazelnut crunch	8
Sweet tris tasting : Sbrisolona with eggnog cream, Sweet chocolate “salami”, TiramiSücar	12

Water Maniva in glass bottle 75cl 3, 50cl 2. Coffee from 2; Bitters and grasas from 4; **Wine list is always available.**

Service, mantuan bread... and Sücar Brüsc tips 3.5. Half portions, if available, is 80% priced.

For any report or request for food we are at your disposal and also with the allergens list.