

GRAPPE & CO.

YOUNG GRAPPA

MADONNETTA - DALLA VECCHIA
BASSANINA BIANCA
SARPA - POLI
WHITE GRAPPA - NARDINI
AGRICOLA - BEPI TOSOLINI

AGED GRAPPA

MADONNETTA CENTOIO - DALLA VECCHIA
RESERVE GRAPPA - NARDINI
BASSANINA STRAVECCHIA
ROVERE - BEPI TOSOLINI

BRANDY

VECCHIA ROMAGNA - G.BUTON
STRAVECCHIO - F.LLI BRANCA

FRUIT SPIRITS (NOT ALWAYS AVAILABLE)

"ISABELLA" GRAPES (RED FRAGOLINO) - CAPOVILLA
APPLE "DECIO" - CAPOVILLA
PLUMS "MIRABELLE" - CAPOVILLA

HOUSE LIQUEURS

CHERRY - PALADIN
COFFEE LIQUOR - DALLA VECCHIA

NATIONAL LIQUEURS

TAGLIATELLA - NARDINI
SAMBUCA - MOLINARI
MONTENEGRO - MONTENEGRO
FERNET - BRANCA
ACQUA DI CEDRO - NARDINI
LICORICE LUNA NERA - BEPI TOSOLINI

DESSERTS

APPLE CRUMBLE
PRUNE UNDER PLUM LIQUEUR
FRESH RICOTTA WITH FRUIT COMPOTES
LEMON SORBET WITH CERRY LIQUEUR
MACAFAME" WITH CHERRIES IN GRAPPA
CHOCOLATE SALAMI (WITHOUT EGGS AND SLIGHTLY ALCOHOLIC)
TIRAMISÙ (WITH PASTEURIZED EGGS)
"ZAETI" BISCUITS SERVED WITH A GLASS OF TORCOLATO
A SELECTION OF OUR DESSERTS
ZABAJONE WITH MARSALA LIQUEUR SERVED COLD WITH WALNUT
FREGOLotta ("SBRISOLONA")





MENÙ



COVER AND MAROSTICA BREAD €2.5

STARTERS

€3
€3
€3.5
€3.5
€4
€4
€4
€4.5
€3.5
€3.5
€6
€9
€7
€9
€8
€8
€8
€8
€8

FRIED MEATBALLS (PPU) €1.5
FRESH RICOTTA WITH SUNDRIED TOMATOES AND SALINA CAPERS  €6
CODFISH * BLENDED WITH MILK, PARMESAN AND OIL WITH WHITE POLENTA  €9
MACKEREL IN OIL WITH PICKLED COURGETTES AND ONIONS €7
AGED CHEESE WITH SOPRESSA AND PICKLED RED ONIONS €9
A SELECTION OF THREE TYPES OF GOOSE * SALAMI WITH PICKLED CAULIFLOWER €8
A SELECTION OF THREE PICKLED VEGETABLES  €8
A SELECTION OF DIFFERENT CHEESE AND FRUIT COMPOTES  €9

SECOND COURSE

€3
€3
€3.5
€3.5
€3.5
€3.5
€3.5
€3.5
€12
€12
€13
€13
€13
€16
€16
€17

"PARMIGIANA" TRIPE * €12
ROAST BEEF WITH MASHED POTATOES €12
VENETIAN STYLE BEEF AND RABBIT LIVER (WITH ONION) AND POLENTA €13
MEATBALLS WITH TOMATO SAUCE AND POLENTA €13
ROASTED RABBIT WITH MYRTLE AND POLENTA €16
ROASTED QUAILS WITH LOCAL "BACON" AND POLENTA €16
OUR VERSION OF CODFISH VICENZA-STYLE * WITH POLENTA €17








FIRST COURSE

€6
€9
€12
€12
€10
€11
€13
€14
€14

TRIBE SOUP *
SEASONAL SOUP 
LASAGNA WITH ASIAGO CHEESE AND ASPARAGOUS 
BIGOLI (THICKER SPAGHETTI MADE WITH EGGS) WITH BOLOGNESE RAGÙ
BIGOLI WITH MADONNETTA SAUCE (SPICY TOMATO SAUCE, OLIVES AND CAPERS) 
BIGOLI WITH SARDINE SAUCE
BIGOLI WITH "CORTILE" RAGOUT (DUCK, CHICKEN) COOKED WITH WINE *
BIGOLI WITH VICENZA STYLE CODFISH SAUCE *
BIGOLI REMI (MEATBALLS AND TOMATO SAUCE)

SIDE DISHES

€2.5
€2.5
€3
€4
€4
€4
€4
€5

WHITE POLENTA 
YELLOW POLENTA 
CARROTS COOKED WITH STAR ANISE 
MASHED POTATOES 
PEPERONATA (YELLOW, GREEN AND RED PEPPERS AND ONION) 
RADICCHIO AND GREEN SALAD WITH CRUNCHY PANCETTA
VEGETABLE OF THE DAY 
MIXED SALAD (GREEN SALAD, RADICCHIO, CARROTS, GREEN CABBAGE, TOMATOES) 

*some components of the preparation have been kept at a microbiologically safe temperature (-18°)

Attention: dishes containing stone fruit or shells may contain stones, stone remnants or shell remnants despite careful inspection.

Allergens: for information on substances or allergens please consult the documentation provided by the staff upon request. The family recipe book is available to our customers.

Preparations and dishes other than those listed above may nevertheless contain - by virtue of unintentional cross-contamination - traces of the allergen in question.

BOTTLED WINES

WHITE WINE

CUSTOZA - CANTINA DI CUSTOZA
From grapes Garganea, Friulano, Trebbiano. 2024

FRIULANO - GUERRA ALBANO
From grapes Friulano. 2023

VESPAIOLO - MACULAN
From grapes Vespaiola. 2024

LUGANA - LE MORETTE
From grapes Turbiana. 2024

SOAVE - PIEROPAN
From grapes Garganega,trebbiano Soave 2024

RIESLING - MOSER
From grapes Riesling Renano. 2023

TERASMINO - ORTO DI VENEZIA
From grapes Istrian Malvasia, trebbiano 2024

RED WINE

CABERNET - GUERRA ALBANO
From grapes Cabernet Franc. 2023

ROSSO MOLINO - CANTINA DI CUSTOZA
From grapes Cabernet Sauvignon, Merlot. 2023

MARZEMINO - BEATO BARTOLOMEO
From grapes Marzemina. 2024

VALPOLICELLA - FASOLI GINO
From grapes Corvina, Corvinone, Rondinella. 2024

PINOT NERO - TENUTE FOSCA
From grapes Pinot Nero. 2022

TAI ROSSO - PIALLI
From grapes Tai Rosso. 2023

VALPOLICELLA RIPASSO - FASOLI GINO
From grapes Corvina, Corvinone, Rondinella. 2023.

PALAZZOTTO - MACULAN
From grapes Cabernet Sauvignon. 2022

MERLOT - DIESEL FARM
From grapes Merlot. 2021

ROSSO DELL'ABAZIA - SERAFINI & VIDOTTO
From grapes Cabernet Sauvignon, Cabernet Franc and Merlot. 2020

SPARKLING WINE

PROSECCO DOCG BRUT - GREGOLETTO
From grapes Glera, Bianchetta, Perera.

PROSECCO DOC ROSÈ - SORELLE BRONCA
From grapes Glera e Pinot Nero. 2023

METODO CLASSICO - LE MORETTE
From grapes Turbiana and Chardonnay..

RAISIN WINE

TORCOLATO - VARIOUS PRODUCERS
From grapes Vespaiola. (various vintages)

Class Bottle

€2,5 €16

€2.5 €16

€3.5 €22

€4 €26

€4 €26

€4.5 €30

€8 €49

€2,5 €16

€2.5 €16

€4 €26

€4 €26

€4 €26

€4.5 €30

€5 €32

€7 €45

€7 €45

€8 €49

€3.5 €22

€4 €26

€4.5 €30

Small Glass Bottle

€4 €33

Glass

WINES ON TAP

Class

1/4 lt

1/2 lt

1 lt

RABOSO (RED) - SERENA	€2	€3.5	€6	€11.5
RABOSELLO (ROSÉ) - SERENA	€2	€3.5	€6	€11.5
VENFRIZZ (WHITE) - SERENA	€2	€3.5	€6	€11.5

BAR

APPETIZERS

WHITE SPRITZ	€2
APEROL SPRITZ	€3
CAMPARI SPRITZ	€3

SOFT DRINKS

PLOSE ORANGE SODA	€2
GINGERINO	€1.5
COCA COLA	€3
COCA COLA ZERO	€3

CAFÉ

MAROSTICANA COFFEE PROSPERO ALPINI BLEND (100% ARABICA)	€1.5
DECAFFEINATED COFFEE	€1.5
BARLEY COFFEE	€2
AMERICAN COFFEE	€2
CAPPUCCINO, MACCHIATONE	€2
CORRETTO COFFEE (COFFEE WITH GRAPPA OR LIQUEUR)	€2
COFFEE WITH "RASENTIN" (WITH A GLASS OF GRAPPA OR LIQUEUR)	€4

WATER

NATURAL MINERAL WATER RECOARO (0.75LT)	€3
TAP WATER	FREE

BOTTLED BEERS

DOLOMITI (0.33LT)	€3
DOLOMITI SPECIAL (0.75LT)	€10