



I CAPITELLI

Meat Menu



Starters

Fassona carpaccio with parmesan and salad	15
Culatello from Zibello and matured Parmesan	25
Foie gras escalopes, walnuts, figs, grapes and passito reduction	25
Tasting of mixed cured meats and Parmesan	25

First Courses

Herbs or pumpkin ravioli with butter and sage	17
Pappardelle with hare	20
Anolini in third class broth	22
Culatello zibelloni with Parmesan fondue	25
Risotto alla Giuseppe Verdi	25

Main Courses

Guinea fowl glazed with chestnuts	20
Fassona tartare with aromatic herbs	25
Mixed boiled meat accompanied with its sauces	25
Imperial flambé fillet	30
Venison fillet with Teroldego and apple chutney	35

Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.
Food list is available.

