



Antipasti - Appetizers

POLENTINA DI MAIS MARANO CON FUNGHI E SCAGLIE DI ASIAGO STRAVECCHIO DOP: Local variety of cornmeal mush served with mixed mushrooms and flakes of Asiago Stravecchio DOP (aged cheese)	13,00
BACCALA' MANTECATO CON CROSTINI: Typical Venetian cream of boiled stockfish beaten with garlic and parsley, served with toasted bread	14,00
TARTARE DI GAMBERO VIOLA* ALL'ANETO con dadolata di mela e lime: Purple shrimp* tartare with dill, diced apple and lime	15,00
MISTICANZA DI TROTA DI VAL D'ASTICO SALMONATA CON RADICCHIO ROSSO, UVA E NOCI: Smoked trout salad with red radicchio, grapes and nuts	14,00
BRESAOLA MORBIDA DI BUFALA AFFUMICATA CON FUNGHI FINFERLI E SCAGLIE DI FORMAGGIO BRENTA SELEZIONE ORO: Buffalo-bresaola (cold cut) served with chanterelles mushrooms and flakes of cheese "Brenta-Gold Selection"	14,00
IL TAGLIERE DEI SALUMI DI PREGIO Mix of high quality charcuterie : Braxòlara stagionata in malga/ salami with fillet Cotto alla brace Rosanera /smoked ham Coppa affinata in Amarone della Valpolicella DOCG / pork ripened in Amarone Valpolicella DOCG wine Salame al tartufo /truffle salami Focaccia con tartare di lardo della Lessinia alle erbe/ focaccia with tartare of fat, pork meat and herbs Melanzane sottovetro della Locanda/Home made aubergines in oil	1 persona 1 person €16 2 persone 2 people €28



Primi piatti con pasta fresca - Fresh egg Pasta

MINISTRONE DELLA LOCANDA: Vegetables and beans soup with chopped pasta	11,00
ZUPPA DI PORCINI* CON CROSTINI DI PANE AI CEREALI MISTI E SCAGLIE DI ASIAGO STRAVECCHIO DOP: Soup of porcini mushrooms* served with mixed-grains croutons and flakes of Asiago Stravecchio DOP (aged cheese)	15,00
GNOCCHI DI PATATE DI ROTZO FATTI IN CASA CON FUNGHI PIOPPINI E RICOTTA AFFUMICATA: Home-made potato dumplings with "pioppini" (poplar mushrooms)* and smoked ricotta	14,00
RAVIOLI CON RIPIENO DI RICOTTA E ZUCCA SALTATI CON DADINI DI ZUCCA E TARTUFO: Ravioli filled with ricotta&pumpkin sautéed with diced pumpkin and sliced truffle	15,00
MALTAGLIATI CON SUGHETTO DI GAMBERI*, MAZZANCOLLE* E RADICCHIO ROSSO: Pasta with sauce of prawns*, shrimps* and red radicchio	15,00
BIGOLI AL BACCALÀ: Typical thick spaghetti seasoned with Vicenza style stockfish <u>Specialty of the House with peculiar flavor: ask for a taste of baccalà before ordering.</u>	14,00
FETTUCCINE AL RAGÙ DI LEPRE: Fettuccine with hare ragout	13,00
BIGOLI ALL'ANITRA: Typical thick spaghetti with duck ragout	12,00
Pasta di grano duro Durum wheat pasta (shape based on availability)	
al pomodoro- tomato sauce	8,00
con ragù di carne alla bolognese - with meat ragout	9,00



Secondi piatti - Main courses

SELEZIONE DI FORMAGGI PARTICOLARI CON MIELE DI ROVO BIO E GELATINA DI VINO: Selection of fine cheeses served with honey and wine jelly	20,00
BACCALÀ ALLA VICENTINA CON POLENTA DI MAIS MARANO: Vicenza style stockfish with "polenta" (typical cornmeal mush). <u>Specialty with peculiar flavor: ask for a taste before ordering.</u>	20,00
FILETTO DI TROTA DI VAL D'ASTICO ALLA VENETA: Veneto style trout fillet: pan-seared with lemon, raisins and laurel. Served with potatoes.	17,00
TARTARE DI MANZO CLASSICA: Beef tartare mixed with mustard, anchovy paste, tabasco, citronette. Yolk on request	20,00
TARTARE DI MANZO AL TARTUFO. Servita con crostini. Beef tartare (minced raw meat) mixed with salt, pepper, olive oil and truffle.	25,00
STRACCETTI DI POLLO CON CREMA ALLA GRAPPA. Patate sul piatto. Chicken strips with creamy sauce of "grappa"(distillate). Served with potatoes	16,00
FILETTO DI MANZO CON SALSA AL PEPE VERDE. CON PATATE. Beef tenderloin with creamy sauce of green peppercorn. Served with roast potatoes on the plate.	24,00
TAGLIATA DI MANZO CON PATATE AL ROSMARINO: Grilled beef meat and roast potatoes.	20,00
COSTATA € 5,00/hg <u>OR</u> FIORENTINA €6,00/hg T-bone steak without fillet € 5,00/hg <u>OR</u> T-bone steak with fillet €6,00/hg Weight starting from 8 hg. Cut of meat based on day availability,	

Contorni - Vegetables

Insalata verde o mista - Green or mixed salad	4,50
Fagioli in salsa - Beans with Locanda's marinade (anchovy, onions, vinegar)	5,50
Patate al forno - Roast potatoes	4,50
Radicchio di campo cotto - Baked green radicchio (bitter)	7,00

Il prezzo cambia per composizioni miste di verdure - Price changes for mixed vegetables composition



Drinks

WINES IN BOTTLE: please ask for the wine list.

White wine BY THE GLASS starting from €4 (see price label or ask the Staff).

Breganze Vespaiole doc

Gambellara doc

Le Rìvole (chardonnay e sauvignon) Col Dovigo

Bianco di Custoza doc Val dei Molini, Cantina di Custoza

Lugana doc Val dei Molini, Cantina di Custoza

Soave doc Val dei Molini, Cantina di Custoza

Pinot Grigio Colli Orientali del Friuli doc, Casali Maniago

Sauvignon Colli Orientali del Friuli doc, Casali Maniago

Ribolla gialla Colli Orientali del Friuli doc, Casali Maniago

Red wine BY THE GLASS starting from €4,50 (see price label or ask the Staff).

Colli Berici Tai Rosso doc, Cavazza

Breganze cabernet doc, Col Dovigo

Corvina del Garda doc Val dei Molini- Cantina di Custoza

Valpolicella doc Val dei Molini, Cantina di Custoza

Refosco Lison Pramaggiore doc, Paladin

See our today's proposals also on the wine trolley

House wine IN CARAFE (from bottle)

White wine	¼ lt €4,00	½ lt €7,00	1 lt €10,00
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Red wine	¼ lt €4,00	½ lt €7,00	1 lt €10,00
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"Valentino" sparkling white wine	¼ lt €5,00	½ lt €8,50	1 lt €12,00
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Desserts' wines starting from €5 per glass. Please, ask the Staff about wines available.

OTHER DRINKS

Mineral water: lt.0,75= €2

Espresso: €2 "Barley-coffee" or "Ginseng-coffee" €2,5

Cappuccino € 3 - Caffè corretto €3,50

Spirits, Grappa and liquors starting from €4,5

Service informations

Please read carefully

Service fee not included: €2,50 per person.

BEFORE ORDERING, Guests are required to warn the Staff about allergies, specific alimentary needs or unwanted ingredient, even if you think it's not used in the dish ordered. Otherwise, rejected dishes will be charged and delivered for takeaway. Allergens & ingredients' informations available on request. Locanda Grego is not responsible for any consequences resulting from failure to notify about the above.

Ask the Staff about price of half portion, abundant or double portion and medley of different tastings. Please, ask the Staff about the price of today's specialities.

* Top quality frozen product. For reasons of health and hygiene, fresh preparations may be frozen after processing. All dishes are subject to availability. Take away food must be eaten just after delivery.