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An asterisk (*) indicates high-quality products sourced frozen and processed at Locanda Grego. In compliance with food safety regulations, most fresh products and preparations are blast chilled.
Service fee not included: €3 per person.

A small gesture.

Every choice reflects who we are. Even a small action, like selecting the tablecloth you find at your table, can have a positive impact on the environment.
This 100% made in Italy innovative and pleasing product made of pure compostable cotton from organic farming, combines quality, hygiene and respect for the environment. This way, we avoid many chemical washes and water waste.

An aperitif?

Valentino Cuvée spumante brut Paladin (white sparkling wine)		€4,00
Prosecco Treviso DOC RivaLuce extra dry (white sparkling wine)		€4,50
Spritz: aperol - bitter - select - hugo - cynar		€4,50
Gin tonic	with gin Mare	€12,00
	with gin Tanqueray N°TEN	€10,00
Americano		€9,50
Garibaldi (orange juice and Bitter Campari)		€8,00
Non-alcoholic Spritz		€4,50
Gingerino / Crodino (non-alcoholic aperitifs)		€3,50

Starters

	Appetizer	*Main course size*
Sformatino di ricotta e bieta con misticanza, funghi finferli e scaglie di formaggio Pòsina **Fan of ricotta and chard with chanterelles mushrooms and flakes of aged cheese Asiago mezzano DOP**	13,00	/
Degustazione di Baccalà - **Baccalà tasting** *-mantecato:* Venetian-style crostini with creamed baccalà (dried stockfish) *-marinato al limone e aneto:* marinated with lemon zest and dill *-polpettine* croccanti:* stockfish fritters	20,00	With addition of Vicenza baccalà €30
Sarde in saor **Sardines in Venetian sweet-and-sour marinade**	14,00	23,00
Tartare di salmone affumicato con julienne di radicchio rosso e pepe agrumato **Smoked salmon tartare with julienne of red radicchio and citrus pepper**	16,00	25,00
Crudo & Latte: *prosciutto crudo Veneto DOP e mozzarella artigianale di produzione locale* **Veneto PDO raw ham with locally-made mozzarella**	14,00	20,00
Il tagliere della Locanda - **Locanda's selection** **Local charcuterie and artisan cheese** Ossocollo aged in red wine Local Sopressa with fillet Lonzino aged in Torcolato wine Truffle salami Brenta Oro cave-aged cheese Homemade fig & lemon marmalade	1 person 16€	2 people 30€

First courses

Minestrone della Locanda
Locanda's creamy bean & vegetable soup
with organic spelt, herbs and spices — 12,00

Fettuccine con funghi finferli freschi e ricotta affumicata
Fettuccine with fresh chanterelle mushrooms
and smoked ricotta — 16,00

Gnocchi di patate fatti in casa,
dadini di zucca, rosmarino e scaglie di Asiago stravecchio
Homemade potato gnocchi with diced pumpkin,
rosemary and shavings of extra-aged Asiago PDO — 13,00

Ravioli di ricotta ed erbe
con melanzane al tegame e guanciale croccante
Ricotta and herb ravioli
with pan-cooked aubergine and crispy guanciale — 13,00

Maltagliati di grano saraceno
con ragù bianco di faraona e zafferano
Buckwheat maltagliati with guinea fowl ragù and saffron — 14,00

House speciality

Bigoli al baccalà alla vicentina
Typical thick fresh egg spaghetti with
Vicenza style baccalà sauce (stockfish) — 15,00
First time trying it? Baccalà is traditionally made with dried cod, not fresh fish, and has a distinctive, rich flavor. Feel free to ask for a small taste before ordering.

Local traditional dish

Bigoli all'anitra
Thick fresh egg spaghetti with duck ragout — 13,00

Main Courses

Local traditional dish

Baccalà alla vicentina con polenta mais Marano
Vicenza style stockfish with Marano corn "polenta" 20,00
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Filetto di trota salmonata della Val d'Astico "alla veneta"
-stufato con uvetta, limone e alloro-
Val d'Astico salmon trout fillet, Venetian-style 18,00
- braised with raisins, lemon and bay leaf - served with potatoes

Il trio di tartare della Locanda
Locanda Grego's tartare trio: 23,00
-with truffle
-with cumin seed and Brenta Oro shavings (cave-aged cheese)
-with capers, Dijon mustard, anchovy paste and tabasco

Straccetti di pollo ai profumi mediterranei: pomodorini al forno, olive Riviera, frutti del cappero, basilico e origano. Con patate
Sautéed chicken straccetti with Mediterranean aromas: cherry tomatoes, Riviera olives, caper berries, basil and oregano. Served with potatoes 18,00

Fegato di vitello alla veneziana, con polenta gialla di mais Marano
Venetian-style calf's liver with yellow Marano corn polenta 20,00

Filetto di manzo con salsa al pepe verde. Con patate sul piatto
Beef fillet with green pepper sauce accompanied by roasted potatoes 25,00

Tagliata di manzo con patate al rosmarino
Sliced beef steak with rosemary roasted potatoes 22,00

Fiorentina 6.50/ 100g
Fiorentina steak (T-bone) . Minimum weight 800g.

Sides

Green salad / Mixed salad	5,00/7,50
Beans marinated in House's sauce of anchovy, onion and vinegar	5,50
Rosemary roasted potatoes	5,00
Seasonal cooked vegetables	7,50/8,50

Pricing may vary for mixed vegetable combinations

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 Vespaiolo 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
Se our todays' proposals also on the wine trolley

House wine IN CARAFE (from bottle)

White wine	¼ lt€4,00	½lt€7,00	1 lt.€10,00
Red wine	¼ lt€4,00	½lt€7,00	1 lt.€10,00
"Valentino" sparkling white wine	¼ lt€5,00	½lt€8,50	1 lt.€12,00

Desserts' wines starting from €5 per glass. Please, ask the Staff about wines available.

Mineral water: lt.0,75= €2
Espresso: €2
"Barley-coffee" or "Ginseng-coffee" €2,5
Cappuccino € 3 - Caffè corretto (espresso with a dash of grappa) €3,50
Spirits, Grappa and liquors: starting from €4,5, see labels

Important information for our Guests – please read carefully

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