



Appetizers

<i>Radicchio rosso di Treviso in saor</i> Treviso red radicchio marinated in a typical sweet-and-sour sauce of onions, pine nuts and raisins	11,00
<i>Insalata di carciofi e Grana DOP oltre 36mesi</i> Artichokes salad with flakes of Grana DOP cheese	13,00
<i>Sformatino di ricotta e broccolo fiolaro con fonduta di Asiago DOP e Morlacco del Grappa e straccetti di guanciale</i> Flan of ricotta and local variety of broccoli, with Asiago & Morlacco fondue and crispy cheek lard	13,00
<i>Baccalà mantecato con polenta "brustolà"</i> Ancient and delicate Venetian speciality: creamed stockfish mixed with garlic and parsley, served with grilled polenta	13,00
<i>Misticanza di radicchio con filetto di trota di Val d'Astico affumicata, arancia, finocchio e crumble di pane all'aneto</i> Radicchio salad with smoked Val d'Astico trout fillet, orange, fennel and dill bread crumble	14,00
<i>Tartare di lardo della Lessinia alle erbe con focaccia al rosmarino</i> Tartare of mixed fat, pork meat and herbs from Lessinia, served with focaccia-bread	13,00
<i>Antipasto casereccio: salame scottato, polenta brustolà e verze in tegame</i> Typical winter appetizer with grilled salami, savoy cabbage and grilled "polenta"	13,00



Fresh-egg Pasta

<i>Minestrone della Locanda</i> Vegetables and beans soup with chopped pasta	11,00
<i>Vellutata di zucca con cavolo nero ed orzo</i> Pumpkin soup with black cabbage and barley	11,00
<i>Minestra tradizionale "tajadee e fegadini" in brodo</i> traditional broth soup with vermicelli and sauté chicken liver	12,00
<i>Gnocchi di patate di Rotzo fatti in in casa</i> <i>con broccolo fiolaro e guanciale di montagna</i> Homemade potato gnocchi with sauce of local broccoli and crispy cheek lard	13,00
<i>Maccheroncini con verza al tegame e sopressa vicentina</i> Pasta with savoy cabbage and local salami	12,00
<i>Bigoli al baccalà alla vicentina</i> Typical thick spaghetti with Vicenza style stockfish Very intense flavor: you can have a taste before confirming the order	14,00
<i>Fettuccine con ragù di cortile e radicchio trevigiano</i> Fettuccine with ragout of white-meat & Treviso radicchio	12,00
<i>Bigoli all'anitra</i> Typical thick spaghetti with duck ragout	11,00
Pasta or gnocchi with tomato sauce or "bolognese" meat ragout	9,00



Second courses

<i>Selezione di formaggi particolari con miele di rovo bio e gelatina di vino</i> Selection of special cheeses with organic honey and wine jelly	17,00
<i>Baccalà alla vicentina con polenta di mais Marano</i> Vicenza style stockfish with "polenta" typical cornmeal mush. Very intense flavor: you can have a taste before confirming the order	20,00
<i>Filetto di trota di Val d'Astico alla veneta, con patate</i> Pan-seared trout with lemon peel, raisins and laurel. Roast potatoes on the plate.	18,00
<i>Tartare di manzo classica</i> Beef tartare (minced raw meat) seasoned with mustard, anchovy paste, tabasco, citronette, yolk on request. With toasts.	20,00
<i>Radicchio trevigiano tardivo stufato con Asiago fondente e pancetta affumicata</i> Treviso radicchio braised with Asiago cheese and bacon	15,00
<i>Straccetti di pollo scaloppati ai carciofi. Con patate sul piatto.</i> Chicken strips sautéed with artichokes. Roast potatoes on the plate.	18,00
<i>Fegato di vitello alla veneziana con polenta</i> Venezia style veal liver (liver strips sauté with white flour, onions, wine, parsley). Served with "polenta", typical cornmeal mush	19,00
<i>Filetto di manzo con salsa al pepe verde. Con patate sul piatto</i> Beef tenderloin with creamy sauce of green peppercorn. Served with roast potatoes on the plate.	23,00
<i>Tagliata di manzo con patate al rosmarino</i> Grilled beef meat and roast potatoes.	20,00
<i>Costata € 5,00/hg oppure Fiorentina €6,00/hg</i> T-bone steak without fillet € 5,00/hg OR T-bone steak with fillet €6,00/hg Available weight starting from 8 hg. Cut of meat based on availability,	

Vegetables

<i>Insalata verde o mista</i> Green or mixed salad	4,50
<i>Fagioli in salsa della Locanda</i> Beans with Locanda's marinade (anchovy, onions, vinegar)	5,50
<i>Patate al forno</i> Roast potatoes	4,50
<i>Verdura al forno o al tegame</i> Baked vegetables, based on availability Price changes for mixed vegetables composition	7,00



Drinks

Wines in bottle: please ask for the wine list.

White wines by the glass from €4

Breganze Vespaiolo doc, Col Dovigo
Gambellara doc Bocara, Cavazza
Le Rivole (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 wines by the glass from €4,50

Colli Berici Tai Rosso doc, Cavazza
Raboso Fiore Paladin (sparkling)
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
Other wines: see our todays' proposals on the wine trolley

Wine in carafe (from bottle)

Garganega (white)	¼lt€3,5	½lt€7	1 lt.€10
Cabernet (red)	¼lt€3,5	½lt€7	1 lt.€10
Valentino brut Paladin (sparkling white)	¼lt€4,5	½lt€9	1 lt.€15
Prosecco Treviso doc extra dry	¼lt€4,5	½lt€9	1 lt.€15

Desserts' wines starting from €5 /glass. Please, ask the Staff.

Other drinks:

Mineral water: lt.0,75= €2
Espresso: €2 "Barley-coffee" or "Ginseng-coffee" €2,5
Cappuccino € 3 - Caffè corretto €3
Spirits, Grappa and liquors from €4,5

Service informations

Please read carefully

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

BEFORE ORDERING, you 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, check the price of today's specialities on the blackboard at the entrance. * 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.