

Menù Osteria Monelli

Starters

Pumpkin flan on Parmigiano cheese fondue and 24 black truffle of Berici hills	euro 11
Fresh grilled salami with sautéed herbs and polenta	euro 10
Cold cuts and mixed cheeses with <i>Monelli</i> jardinière	s.q.
Creamed cod with fried polenta - traditional <i>Monelli</i> dish-	euro 11
Crispy octopus roman chicory and burrata cheese stracciatella	euro 11

First dishes

Egg noodles with black truffle from the Berici hills	euro 12
Bigoli with duck ragu cut with a knife - traditional <i>Monelli</i> dish -	euro 11
Pasta and beans	euro 11
Paccheri (homemade egg pasta) with cheese and pepper and red prawn tartare	euro 13
Egg bigoli with baccelà alla vicentina e nduja	euro 12

Main courses

Beef tartare <i>Monelli</i>	euro 16
Sliced beef with mixed vegetables	euro 18
Pork cheeks with star anise potatoes pure and herbs	euro 17
Baccelà alla vicentina with polenta -traditional <i>Monelli</i> dish-	euro 16
Caramelized salmon fillet with wok vegetables	euro 17

Seasonal side dishes	euro 5
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Dessert

Tiramisù - traditional <i>Monelli</i> dessert -	euro 5
Vanilla panna cotta with berries	euro 5
Chocolate mousse with pistachio grains	euro 6

Service and covered euro 2

for any request regarding allergens, consult the dining room staff