

# OSTERIA DEL GUÀ

Osteria del Guà looks out on to Villa Pisani Bonetti's park, a Venetian Villa designed by Andrea Palladio in 1541, that is included in the UNESCO's World.

We offer an authentic cuisine rooted in our region's traditions that also embraces the aromas and flavors of other parts of Italy.

## STARTERS

Asparagus in two versions, bavaroise and yolk mayonnaise <sup>3,7</sup>	18
Red tuna on olive embers, chickpea cream and chamomile like a caper <sup>4</sup>	22
Venison steak, fir tree essence a butter ice cream <sup>7</sup>	20
Wild herbs and flowers salad with walnut oil and blue cheese from Lessinia <sup>8</sup>	18

## FIRST COURSE

Carnaroli selection risotto with wild garlic, red prawns and fresh curd cheese (MIN. PER 2) <sup>2,7</sup>	20
Homemade Bottoni pasta with egg yolks, dandelion, Lamon beans and pork greaves <sup>1,3,7</sup>	24
Ancient wheats "Mancini" Tubetti pasta, basil pesto and blue crab from Po river Delta <sup>1,2,8</sup>	18
Potato gnocchi stuffed with roe deer ragout, porcini mushrooms and Monte Veronese <sup>1,3,7</sup>	18

## MAIN COURSE

Line-caught striped bass, grilled asparagus, sorrel and oyster leaf	28
Long cooking suckling pig belly and parsnip <sup>9,12</sup>	26
Hay fed beef, sauteed vegetables and wild chicory <sup>7</sup>	30
I would like to be a Parmigiana... <sup>8</sup>	20

**OSTERIA**



**DEL GUÀ**

A menu that goes beyond its simple essence, to become a concept, a philosophy of a cuisine where everyone is involved and where everyone participates.

*The tasting menu can be chosen, only for all guests of the table.*

## ———— MEMORY OF A DAY AT THE FARMHOUSE ————

·85·

Welcome

Asparagus in two versions, bavaroise and yolk mayonnaise <sup>3, 7</sup>

Red tuna on olive embers, chickpea cream and chamomile like a caper <sup>4</sup>

Homemade Bottoni pasta with egg yolks, dandelion, Lamoni beans and pork greaves <sup>1, 3, 7</sup>

Hay fed beef, sauteed vegetables and wild chicory

Soft lime sponge cake, red fruit compote and chocolate whipped cream <sup>1, 3, 7, 8</sup>

## ———— PAIRING ————

Wine pairing 5 glasses | 50

*To guarantee the quality and safety of all the ingredients, they can be frozen, deep-frozen at the origin or subjected to blast chilling. Pursuant to EC Reg. 852/04 and EC Reg. 853/04. The Allergen Register, as per Reg. No.1169 / 2011, is available.*