



RISTORANTE
Corcolo
DA BARCA

MENÙ





STARTERS

Antipasto Torcolo Polenta with sopressa, Monte Veronese cheese and Porcini mushrooms	16,5
Prosciutto crudo from Soave, with Torcolo's pickled vegetables	18,5
Poached egg on Monte Veronese cheese cream and black truffle scorzone from Lessinia	18,5
Aubergine parmigiana	16,5
Torcolo's garden mixed cooked vegetables	16,5
Veal with tuna sauce with capers and tuna sauce mousse	18,5
Fassona beef tartare with olive oil, mustard, soy, caper and Tropea red onion	19
Fried squid with bernese sauce	19
Prawn tartare with avocado, stracciatella and black truffle caviar	21
Grilled octopus tentacle on cannellini bean cream with chives and olive oil	19
Mille-feuille of whipped salt cod Mille-feuille of puffed polenta with whipped salt cod	18





FIRST COURSES

The famous pappardelle with black truffle scorzzone from Lessinia and Monte Veronese cheese fondue	22
Paccheri with tomato sauce and burrata	18,5
Risotto all'Amarone and Lessinia cheese fondue	20
Pumpkin tortelli	19
Fettuccine with white veal ragù and smoked ricotta	18,5
Valeggio tortellini in broth	18
Pasta and beans	16,5
Fettuccine with sicilian shrimps on courgette cream, shellfish bisque, almond breadcrumbs and bread	23,5
Risotto with cuttlefish ink with red prawns from Mazara del Vallo and gold leaf	23






MAIN COURSES

Mixed boiled meat served with mashed potatoes, pearà, green sauce, horseradish sauce and mostarda	26
Braised beef cheek lard with mashed potatoes	24,5
Venetian style veal liver with polenta	24,5
Rack of lamb chops with truffle mashed potatoes	28
Rossini fillet on spinach cream, foie gras escalope, Porto sauce, black truffle scorzone from Lessinia and potatoes	32,5
Sicilian bluefin tuna with tempura leeks and soy mayonnaise	28,5
Mediterranean sea bass fillet with tomatoes, black olives and capers	28,5
Local cheese selection	20
Mixed salad	15

COVER CHARGE: 3,5 euro

Allergen: for any information on substances and allergens, it is possible to consult the specific documentation that will be provided upon request by the staff - www.ristorantetorcolo.it - info@ristorantetorcolo.it.





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DULCIS IN FUNDO



DESSERT

Apple pie	8,5
Pear and chocolate cake	8,5
Tiramisù	8,5
Cheesecake with chocolate cream, berries or caramel	8,5
Creme caramel	8,5
Panna cotta with berries, caramel or chocolate	8,5
Ice cream vanilla, chocolate or lemon	8,5
Pineapple - Strawberries	8,5

TO HAVE WITH

Sweet wines by the glass

Recioto	8
Passito	8

Distillates	8/50
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Cocktails	12
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