

# ALCOVA DEL FRATE

## VERONA



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**MENÙ**  
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## STARTERS DI MARE

### OYSTERS

recommended portion: 5 pieces

4€

### OYSTERS WITH CEVICHE

recommended portion: 4 pieces

4,50€

### AMERICAN SCALLOPS

SEARED WITH RUM AND VITELLOTTE POTATOES

recommended portion: 3 pieces

4€

### SALMON FILLET SMOKED

IN OAK WOOD WITH NORMANDY BUTTER AND WAFERS

16€

### GALICIAN SARDINILLAS

WITH POTATOES AND SALTED BUTTER

12€

### ANCHOVIES FROM THE CANTABRIAN SEA

WITH STRACCIATELLA (MADE WITH BURRATA CHEESE), BROCCOLI, GARLIC,  
OIL AND HOT PEPPER

12€

### OCTOPUS TENTACLE

ROASTED WITH PIMENTÓN

16€



# MEAT/VEGGIE STARTERS

## **CURASAU BREAD**

WITH VEGETARIAN CONDIMENT

2.50€

## **CURASAU BREAD**

WITH MONTANANA HAM

2.50€

## **CURASAU BREAD**

WITH LARD, HONEY AND PEPPER

2.50€

## **BOURGUIGNONNE SNAILS**

recommended portion: 6 pieces

2.50€

## **FRESH JOSELITO CHORIZO ALLÁ PLANCHA**

SERVED ON POTATO FONDUE

recommended portion: 4 pieces

4€

## **GOOSE FOIE GRAS**

WITH POTATO AND ONION MUSTARD

recommended portion: 3 pieces

4.50€



# HAMS, COLD CUTS AND CHEESE

SERVED WITH HOME MADE JÄMS AND MUSTARDS

## ALCOVA SELECTION OF (BLACK) HAM

12€

## LEÒN DI BUE CECINA

(RAW MEAT), SERVED WITH DOP OLIVE OIL AND STRACCIATELLA MADE WITH BURRATA CHEESE

16.50€

## PALETA DE BELLOTA, AGED 24 MONTHS

20€

## COLD CUTS SELECTION

HOMEMADE SOPPRESSA, RAW BACON WITH PEPPER, COPPA DI LANGHIRANO,  
HOMEMADE SEASONED LARD

16€

## ROYAL SELECTION OF HAMS

HAM FROM VENETO, PALETA DE BELLOTA

22€

## CHEESE PLATE/SELECTION (4 VARIETIES)

12€

## CHEESE PLATE/SELECTION (6 VARIETIES)

18€



# FIRST COURSES AND HOME MADE GNOCCHI

FIRST COURSES MIGHT BE BE SERVED WITH PARMIGIANO REGGIANO  
*All dishes are available in a gluten free option*

## **BIGOLI WITH SARDINES**

PINE NUTS, PEELED TOMATOES, OLIVES MARINATED IN VALPANTENA OIL

12€

## **BIGOLI WITH RAGOUT COOKED IN AMARONE**

13€

## **BIGOLI AMATRICIANA**

BIOLOGIC TOMATOES, BACON FROM AMATRICE SMOKED IN DURMAST WOOD, CACIO CHEESE

12€

## **PACCHERO ALL'ARRABBIATA**

WITH THREE DIFFERENT VARIETIES OF BIOLOGIC TOMATO SAUCE AND STRACCIATELLA CHEESE

14 minutes wait

16€

## **GNOCCHI WITH GORGONZOLA**

CHEESE FROM NOVARA AND NUTS

12€

## **RISOTTO WITH AMARONE**

minimum 2 portions, 15 minutes wait

14€ price per portion

## **RAVIOLO WITH SEASONAL STUFFING**

14€

# FRESH VEGETABLES

## **OVEN COOKED POTATOES**

6€

## **SELECTION OF ROASTED SEASONAL VEGETABLES**

6.50€



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# SALAD

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## FRESH SALAD

SALAD AND TOMATOES

7.50€

## PANZANELLA ALCOVA EDITION 2019

12€

## PONTE PIETRO'S SALAD

MISTICANZA, APPLE MOSTARDA, BALSAMIC VINEGAR IN CREAM,  
FLAKE GRAINS, PINE NUTS, WALNUTS, GRILLED WHITE MEAT FILLETS

12€

## ALCOVA'S SALAD

MISTICANZA, DRIED PUGLIESE TOMATOES, BLACK OLIVES IN OIL,  
HONEY, CAMEMBERT

12€



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## MEAT

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ALL SEASONED WITH DOP OLIVE OIL AND MALDON SALT

### BEEF TARTARE

WITH HAZELNUTS FROM PIEDMONT AND ASPARAGUS

17€

### BEEF CARPACCIO

SMOKED IN BARRIQUE SERVED ON HOT CALF BASE

18€

### TENDERLOIN

WITH VEGETABLES

20€

### BLACK ANGUS RIB

SIDE DISHES BY CHOICE suggested for 2 people, minimum portion 800grams

7€/ 100gr

### PATANEGRA

RIB WITH BEER AND HONEY

24€

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## HORSE MEAT

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ALL SEASONED WITH DOP OLIVE OIL AND MALDON SALT

### BATTUTA

(HORSE CUT) WITH PINE NUTS, CAPERS, BLACK OLIVES AND CARASAU BREAD

15€

### ROHES SASHIMI-FILET

WITH GRASSO MONTE CHEESE AND NUTS

20€

### SIRLOIN WITH PARMIGIANO CHEESE

(AGED 40 MONTHS), BALSAMIC VINEGAR FROM MODERNA AND OVEN COOKED POTATOES

20€

### ROASTED FILLET WITH VEGETABLES

24€

### TRIS TARTARE

RAW FILLET SASHIMI AND SIRLOIN

22€

\*N.B: Please note that all raw meat is prepared when served



# DESSERTS

ALL DESSERTS ARE HOME MADE

## TIRAMISÙ

7€

## ALMONDS PARFAIT

DARK CHOCOLATE AND SALTED ALMONDS

6.50€

## CHEF'S CHOICE PARFAIT

6.50€

## RED FRUITS CHEESECAKE

WITH CRUMBLE

6.50€

## VEGAN BAVARIAN CAKE

(BASED ON SEASON)

6.50€

# DRINKS

## FILTERED WATER 0,75L

2.50€

## DECAF COFFEE AND ORZO (BARLEY)

2.50€

## CANNED SOFT DRINKS

3€

## CAPPUCCINO OR TEA

4€

## ITALIAN CRAFT BEER

4€

## DECAF CAPPUCCINO / ORZO CAPPUCCINO

4€

## COFFEE RISERVA ALCOVA

2.50€

## ALCOHOLIC ADD-ON

1/2/3€

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Kitchen is open all day. Cover charge includes home made bread and olive oil.  
Gluten free bread served hot

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Our dishes, when needed, are cooked with Biologic tomatoes from either Puglia or Sicily; Parmigiano Cheese (aged 40/50 months) from the hillsides near Reggio Emilia; Maldon (England) salt, DOP Olive oil from either Lake Garda or Mazara del Vallo (Sicily)

