

Menu

Starters

- Rustic Platter of Cold Cuts and Local Cheeses From The Brescian Valleys To Be Enjoyed with Our Homemade Jams and Acacia Honey € 20
Local Salami, Alto Adige Smoked Ham, Local Pancetta, Coppa and 24 Months Aged Parma Ham Offered with Alpeggio Formaggella, Local Valtrompia D.O.P. cheese, Silter and Bagòss
G !
- Polenta in Cocotte with Collio Cheese and Local Crispy Bacon € 13
G !
- Potatoes Millefeuille with Alpiune Hut Ricotta Mousse and Marinated Goat Cheese accompanied with Pancetta Flavoured Chestnuts laquered with Wildflower Honey € 14
!
- Deep Fried Mixed Vegetables € 15
Peppers, Porcini Mushrooms, Zucchini, Carrots and Zucchini Flowers Stuffed with Alpine Formaggella and Cantabrian Anchovies
!

First Courses

- Our Homemade Ravioli with Bagòss Cheese and Walnut served with Clarified Butter € 16
V
- Homemade Pappardelle Pasta with Porcini Mushrooms flavored with Mountains Herbs € 13
V L !
- Vialone Nano Rice with Gorgonzola Cheese, Pears and Walnuts Flavored with Thyme 2 people minimum € 15
G V !
- Homemade Polenta Gnocchi With Nostrano Cheese D.O.P. Fondue And Crispy Speck € 13
!
- Great Fusillone Pasta with Fallow Deer Ragù flavored with Nutmeg € 15
L !

Second Courses

- Venison in Salmì Cooked at Low Temperatures with Storo Coarse Polenta € 18
G L
- Grilled Cheese with Storo Coarse Polenta and Porcini Mushrooms € 14
G V !
- Chianina Tartare with our Ancient Mustard Mayonnaise, Tropea Onion Marinated in Sweet and Sour, Caper and Anchovies served with Grilled Rye Bread € 20
L !
- Grilled Cheese with Storo Coarse Polenta and Porcini Mushrooms € 18
G L
- Three Peppers Beef Fillett Flavored with Armagnac Served with Salted Vegetables € 27
G L



BONARDI

Sides

Cooked Vegetables	€ 5
G L V N	
Fresh Seasonal Salad	€ 4
G L V N	
Sauteed Porcini Mushrooms	€ 7
G L V N	
Baked Potatoes Flavored with Rosemary	€ 5
G L V N	
Rustic Fries	€ 5
L V N !	

Kids Menu

Pasta With Tomato Sauce or No Sauce with French Fries or Oven Baked Potatoes	€ 8
L V N !	
Chicken Schnitzel or Grilled Chicken Breast With French Fries or Oven Baked Potatoes	€ 10
L !	

Dessert

Sicilian Cannolo with Local Sheep Ricotta served with Chocolate Wafer and Hazelnut	€ 5
V	
Catalan Cream	€ 5
G L V	
Traditional Sacher Torte Accompanied by Homemade Whipped Cream	€ 6
G V	
Pear and Hazelnut Frangipane Cake with Chocolate and Zabaglione Cream	€ 7
V	
"My Apple" with Crunchy Biscuit and Pistachio Crumble	€ 8
G V	
Almond Cantucci Biscuits with Sweet Marsala Wine from Florio Vineyard	€ 6
V	

Cover € 2,5

G Gluten Free

L Lactose Free

V Suitable for vegetarians

N Vegan

! Variations Are Available to Make the Dish Suitable for Other Intolerances or Food Preferences. Please Ask to Our Staff.