

... Once clumsy and  
gray, he's now  
become a splendid  
swan!



*il butto amatroccolo*

RISTORANTINO VINTAGE

Like Alice Wonderland...



# Hors d'oeuvres *anyone?*

## Our fish in onion and raisin sauce 8,00 euro

When the bass of the rock is good, the important thing is the *saor*, that evokes tradition and territory, together with the echo of distant lands brought by the raisin.



Served with a glass of Pinot bianco - Vignalta 4,50 euro

## Mopping up is OK 8,00 euro

... indeed you must. From being a table "taboo" "mopping up [the sauce]" has earned itself a place of honour on our menu, and we should all be free to enjoy it. If you can't resist a good sauce mopped up with bread, then clean up the plate of the *Brutto Anatroccolo* which suggests: an excellent Bolognese, a tasty "amatriciana" and a delicious sauce of fresh tomato and basil



Served with a glass of Bianco Infinito - Maeli 4,50 euro

## Good for your health 8,00 euro

Ginger-flavoured barley with lightly browned salmon cubes in slightly spicy oil. Extra virgin oil, omega-3 fatty acids and ginger are all anti-inflammatory substances, perfect for protecting your throat, while the barley helps to increase your sugar level. In short, a dish which will help you deal with the seasonal changes and the rigours of winter.



Served with a glass of Fiore di Gaia - Vini & Vigne Borin 4,50 euro

## Boiled tongue with horseradish and green sauce 7,00 euro

The last part of the animal is symbolic for us. The dignity of a niche plate.



Served with a glass of Cabernet franc - Salvarolo 4,50 euro

## Man and the land 7,00 euro

Mille-feuille of polenta, radicchio and taleggio cheese. A dish which does not need an introduction. A very fragrant and intense dish which will melt in your mouth leaving a delicious taste that is bitter, savoury and sweet at the same time.



Served with a glass of Soave classico - Pieropan 4,50 euro

## Cold hands, warm heart 7,00 euro

(chestnut puree, baked 'violin' pumpkin & fresh sautéed mushrooms)

A journey with three courses to savor the tastes of a time in history and of a land, a feast of vitamins and minerals. The cold numbs the hands and the tip of the nose; to warm up a bit, we find our strength in food... in between the arms of someone who loves us. These three exceptional autumn products all hide a great strength within them!



Served with a glass of Gewürztraminer - Lageder 4,50 euro



# The pleasure of being: **First courses**

## **Bolt rice** 10,00 euro

It's easy to complicate things, but simplifying things is difficult. The simplicity of our dish is a luxury. In fact, rice is a true product of the Earth. It is harvested by bending down and putting your hands in the Earth itself, becoming closer to Her. It's not the Chef who is the star with Bolt boiled rice but instead the excellent Italian products like extra virgin olive oil (from our Euganei hills and Southern Italy), Parmesan (Grana Padano aged 36 months, Parmigiano Reggiano aged 28 months) and rice (whole grain and black). Bolt is the greatest sprinter in history, a controversial Jamaican world champion and he eats six meals a day based on plain rice.



Served with a glass of *Bidibi - Maculan* 4,50 euro

## **Journey through the world of soup** 10,00 euro

(creamed vegetables, consommé or legume soup)

Soup warms the heart. Vegetables add different flavours as seasons change around theyear.

Our intention is to ennoble the humble legume, not only does it offer one of the healthiest and most nutritional items on the menu, it also enriches the soil in which it is grown with nitrogen.



Served with a glass of *Gewürztraminer - Lageder* 4,50 euro

## **Paccheri with three different types of pesto** 12,00 euro

A traditional and very old type of pasta of Neapolitan origin... once upon a time flavours travelled!

Pesto is a typical dressing from Liguria. The first pesto recipe dates back to the 1800s and pesto, whose primary ingredient is basil, was traditionally made using a mortar and pestle. Today pesto can also be made with a blender and thus the recipe can have an infinite number of variation all based on the freshness of the ingredients and imagination. *Il Brutto Anatroccolo* offers three different types of pesto: basil and Parmesan, dried tomato and Taggiasca olives, eggplant and extra virgin olive oil. Vote for the best pesto!



Served with a glass of *La Mincana 01/01 - Dal Martello* 4,50 euro

## **Nostalgia... for semolina** 12,00 euro

It is the memory of a taste, a scent, an atmosphere in the kitchen: my grandmother who kneaded and rolled dough on the marble tabletop, my sons who cut the diskettes...

Semolina is the meal that is obtained from the milling of cereals, grain primarily, that is worked in such a way as to be highly digestible. The recipe of the gnocchi which we propose has all the fragrance of milk and the flavour of Parmesan cheese, soft and delicate, after the initial grain impact, they melt in your mouth.



Served with a glass of *Fiore di Gaia - Vini & Vigne Borin* 4,50 euro

## **No 2** 12,00 euro

...a number which means both the type of spaghetti used, that is the size, and the options for this number one dish: spaghettini with prawns and coconut & spaghettini sciué sciué. Thinner than traditional spaghetti, spaghettini are very versatile in the kitchen. They can be served with simple and light sauces and, in particular, they are ideal for recipes with aromatic flavours such as the coconut in the first version and the fennel in the second one



Served with a glass of *Soave classico - Pieropan* 4,50 euro



*The thousand and one nights... tell me a story*

# Second courses *are second to none*

## Oscar award for the tartare 20,00 euro

...or an Oscar-worthy tartare. Actually we are talking about OUR star: our maître is really a master of the tartare: how to mix it and for how long and the time and methods for seasoning it are as much important as the quality of the meat used. The right cut which allows the chef to express his creativity, the mix of flavours and fragrances used makes our tartare incredibly unique.



*Served with a glass of Vertigo - Livio Felluga 4,50 euro*

## Do it Yourself 18,00 euro

Fondue bourguignonne is a Swiss speciality which we adapted to Italian cuisine using olive oil instead of seed oil. Our meat fondue is served with special sauces to offer a mix of flavours and aromas: because eating is also sharing and having fun preparing perfectly sized bites! Fine cuts of different meats can be cooked "au point" in the French way or medium rare in the Japanese way rather than in the Piedmontese way...



*Served with a glass of La Mincana 01/01 - Dal Martello 4,50 euro*

## THE OTHER cassoeula 16,00 euro

This strange word probably derives from the Lombard translation of the spoon used for mixing or the container. It is a poor dish made from pork and cabbage but with very high nutritional value. The version we serve at the *Brutto Anatroccolo* is prepared with some cooking secrets that we are not going to reveal and with selected ingredients such as our local sausage, pork cheeks and very luscious ribs. It is now or never: this dish is certainly neither light nor suitable for summer.



*Served with a glass of Sassonero - Zanovello 4,50 euro*

## The thermal egg 12,00 euro

The egg is the beginning and end. This is a tribute to SPA water since it is "mother water" that shapes and stimulates. Our poached egg is served over a mashed potato with coffee powder and, surprisingly, grated botargo.



*Served with a glass of Fiore di Gaia - Vini & Vigne Borin 4,50 euro*

## Scottadito with fake chips 18,00 euro

Lamb meat comes from an ancient and precious tradition and it is of high digestibility. The lamb chops must be characterized by a delicate flavour and soft meat. Marinated and then grilled (4 minutes!), they should be served piping hot. True Gourmands eat them with their hands... burning their fingers (scottadito). Enjoy it!



*Served with a glass of Cabernet franc - Salvarolo 4,50 euro*

## Catalana 25,00 euro

This is a dish for peace making and forgiveness and thus a dish to be shared.

It varies according to the catch warm, steamed shellfish arranged on a bed of crisp lettuce with boiled potatoes, capers and rings of sweet Tropea onions.

 Served with a glass of Lugana - Ca' dei Frati 4,50 euro

## Swans are not born, they are shaped 16,00 euro

the surprise dish...



*Pleasures of the palate no longer a sin! Not everyone knows that...*

# Dessert

*comes from the French 'desservir', or clear the table*

## No more sorbet! 6,00 euro

It is actually more similar to a "mangia e bevi". We blend fresh pineapple in lemon sorbet, we flavour it with ginger and add pieces of plum-cake prepared from the pastry chef and almonds. A democratic dessert which will leave your mouth fresh and delight your taste buds.

## Fruit plate 5,00 euro

Fruit returns to restaurant tables! For those too lazy to peel it, those who see the changing seasons and the colours on their plate in shades of joy. This special shape specified by Chiara Manzi (Cucina Evolution) traps and seals in the experience of the juice that fills your mouth. I dedicate this proposal to my sister.

## Let's do it in some strange way 7,00 euro

...our original "broken" *tiramisu* is really different. You can taste each ingredient by itself or mixed together with the others: thick zabaione with mascarpone cheese, bitter chocolate powder instead of coffee and traditional ladyfingers.

 Served with a glass of Passito Fior d'Arancio - Zanovello 5,00 euro

## The greediness grows up 7,00 euro

It's a "greedy plant" which tastes of chocolate; curious and fun, it's impossible to describe this dessert: simply taste it, it's signed *Bombo!*



Served with a glass of *Torcolato - Maculan* 5,00 euro

## Cooked like a pear 6,00 euro

This delicacy is made of baked pears covered in syrup and a puffed rice and dried fruit biscuit. Vegetarian and gluten-free, this dessert has golden icing made from syrup obtained by reducing a good dry white wine flavoured with star anise and vanilla pods.

## Swans are not born, they are shaped 5,00 euro

the surprise dish...