

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



  
*il butto amatroccolo*

RISTORANTINO VINTAGE



Like Alice Wonderland...

# Hors d'oeuvres *anyone?*

## Vulpicoca 7,00 euro

"Vulpicoca" is a Southern Italian vernacular word for millet that refers to the "fox tail" shape of the inflorescence of this cereal. MILLET in a ratatouille of vegetables and broccoli with spirulina algae on pumpkin coulis. An offer full of energy and health. Seasonal vegetables, an ancient cereal with a high dietary value, a precious seaweed as a complete food supplement. Spirulina is an edible seaweed that grows in salt lakes and contains more iron than spinach, more protein than beans. A good dish in every way.



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

## Everything on a tray 7,00 euro

Not exactly a dip (carrots, radishes, radicchio, spring onion, salad, celery, fennel, cauliflower flower...) but a tray of vegetables which is a pleasure for the eyes and the palate; vegetables because they do you good and are good to eat. Instead of the usual salad, whole vegetables to be munched naturally, dip or season with: a selection of vinegars, a vinaigrette, a sour sauce, spirulina and walnut kernels for the health-conscious.



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

## Duck's ham with purée rennet apple and cinnamon 8,00 euro

Representative of our territory, a migratory bird par excellence, Duck suggests both travel and return, always with something new.



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

## 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 Bianco Infinito - Maeli 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 Bidibi - Maculan 4,50 euro



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

### **Tortellini primavera... all one word** 12,00 euro

The tortellini skewer in cream of peas is a creative dish which offers a pureed pea soup to be enjoyed by removing the browned tortellini seasoned with crumbled parmesan cheese. It's easier to eat than to explain, a dish that aims at harmonizing contrasting flavours and textures: a very dry tortellino, a very delicate cream, a very strong parmesan cheese, not grated but scalded and crumbled.



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

### **Minestrone with three beans** 10,00 euro

Soups remain a super classic of the *Brutto Anatroccolo* because, as we always say, they warm the tummy and the heart. Our bean soup starts from the Venetian tradition, but mixes three different important legumes: red beans, borlotti and cannellini. The fragrance of celery and fennel, local extra-virgin olive oil and the right temperature of the soup give this dish its original flavour.



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

### **Sea food ravioli** 12,00 euro

This is more than just normal ravioli stuffed with fish: the fresh sea bass reminds you of the sea inside rough but thin pasta. A ravioli for connoisseurs, seasoned, or better flavoured, with extra virgin olive oil with a generous sprinkling of organic citrus peels. The secret of our citrus are the verbena leaves. Taste to believe!



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

### **Neroncini** 10,00 euro

Two "arancini" made with the Venus rice, vegetables and a heart of melted cheese: the Ugly Duckling version of a dish that is the pride of Sicilian cuisine. A traditional recipe, to eat with the fingers; an "arancino" rice ball made with brown Venus rice that maintains the crude fibre in the grain: black rice, therefore, rich in nutritional properties, stuffed and then fried. The *neroncini* are proposed here not so much and not only to be original, but because we like to experiment and intrigue the palates who have chosen us.



Served with a glass of *Regaleali - Conte Tasca d'Almerita* 4,50 euro

### **Our unusual paccheri: the journey** 12,00 euro

We have chosen this format of traditional pasta dating back to our early history. We like to think that being large, a bit flat and grooved, allows the sauce to play around more and better with the taste buds. This time the journey into the pacchero will take place thanks to three VERY different sauces: Mediterranean pesto made with dried tomatoes and taggiasche olives, a kind of slightly spicy "bagna caoda" and a red ratatouille.



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



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

# Second courses are second to none

## Acidula, a salad for meat lovers 18,00 euro

a salad of roast-beef, lime and gherkins, croutons of homemade bread and rocket, pink pepper and a drizzle of sour cream mixed with French mustard. When it comes to roast-beef, two things are important: the quality of the meat and how it's cooked. At the *Brutto Anatroccolo* we use young beef cooked medium rare - medium well



*Served with a glass of Bidibi - Maculan 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*

## Beefsteak tartare 20,00 euro

This noble cut lends itself to incredible creativity. The blend of flavours and aromas makes the dish surprisingly personal. We use only Italian beef.



*Served with a glass of Vertigo - Livio Felluga 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*

## 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*

## Kiss me my love 6,00 euro

A tribute to the artist and friend Walter Davanzo. Chocolate and then more chocolate, pears, and hazelnuts...Pure serotonin or just pure pleasure. You deserve it!



*Served with a glass of Verduzzo di Ramandolo - Torre delle Signore Conte d'Attimis 5,00 euro*

## NAFTA sundae 7,00 euro

The NAFTA sundae seems to be one of the most classic ice cream sundaes, promoted to vintage sundae, so it has rightly been added to our menu: coffee, stracciatella, whipped cream and cherries. Why did we choose it? Because it is a traditional dessert and we are nostalgic, because we like it, because near us, in Torreglia, there is an excellence, that is the company LUXARDO. The company owns more than 20,000 cherry trees and is one of the oldest European companies in the field of the production of sweet liqueurs, syrups and maraschino cherries.

## 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.

## Sorbet... strawberry and basil 4,00 euro

For a fresh ending!

## 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*

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

the surprise dish...