



## English menù

*Our story in a bite*





"Ghèra 'na òlta...", perché tutte le storie che si rispettino iniziano così. Nella nostra contrada durante il lungo inverno, quando i lavori all'aperto si fermavano in attesa della primavera, le sere dei filò vedevano riunirsi le famiglie al caldo della stalla e i bambini ascoltavano le voci narranti dei "vèci"

Tra tutte però c'era una sera speciale, non aveva una ricorrenza fissa come Santa Lucia, ma ne conservava la stessa magia: la sera della Marmacola. Era la sera della prima tormenta di neve, nella quale i bambini venivano mandati a cercare la Marmacola, un piccolo animaletto che avrebbe dovuto venire a ripararsi proprio sotto il grande acero che domina il promontorio dietro la contrada.

Veniva raccomandato loro di pazientare, perché non era facile poterla vedere. Quel tempo sarebbe occorso agli adulti per preparare loro una sorpresa.

Al ritorno i bambini raccontavano che non erano riusciti a vedere la Marmacola, ma la tristezza svaniva all'istante alla vista di quel che trovavano;

un grande tavolo imbandito di cose semplici frutto di una cucina povera, ma genuina come i ricordi di quei bambini.

E quella sera diventava festa, convivialità, gioia e unione. La nostra attività prende il nome dal ricordo di quella che, partendo come un gioco, sarebbe diventata una bellissima festa di contrada.

Gli ingredienti oggi non sono più poveri come allora, ma vorremo che la gioia, la condivisione ed il ricordo avessero lo stesso sapore e la stessa genuinità di quel tempo.

Benvenuti alla Marmacola.



# Allergen list



**CEREALS** containing gluten such as wheat, rye, barley, oats, spelled, kamut and their derivative strains and derivative products



**CRUSTACEANS** and shellfish-based products



**EGGS** and egg products



**FISH** and fish products



**PEANUTS** and peanut products



**SOYA** and soy products



**MILK** and dairy products (including lactose)



**NUTS** such as almonds, hazelnuts, walnuts, pistachios and their products



**CELERY** and celery-based products



**MUSTARD** and mustard-based products



**SESAME SEEDS** and products based on sesame seeds



**SULFUR DIOXIDE AND SULPHITES** in concentrations above 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide



**LUPINS** and lupine-based products



**MOLLUSCS** and shellfish-based products

## COMPOSITION OF OUR DISHES



In order to better preserve the quality of our products, or for specific processes, some foods are subjected to the process of temperature reduction.

## Platters



Platter of cold cuts

12 €



With our sweet and sour vegetables



### Cheese platter

With mustard and jam

12 €



### Cacioni's platter

Mixed platter of cold cuts and cheeses with sweet and sour vegetables recommended for two people

15 €



### Cacioni's platter XL

Mixed platter of cold cuts and cheeses with sweet and sour vegetables recommended for four people

20 €



### Rustic focaccia served hot

With blue cheese fondue

5 €



### Sourdough loaf served hot




With salted butter ice cream

6 €

Do you have intolerances or allergies?  
Ask our staff, they will be able to recommend the dish  
more suitable for your needs



# Starters

- |  |   |      |
|--|---|------|
|   | <b>Pulled pork on toasted bread</b><br>With purple coleslaw and poppy seeds                         | 8 €  |
|   | <b>Quiche with asparagus</b><br>with Monte Veronese DOP fondue                                      | 9 €  |
|   | <b>Chickpea hummus</b><br>With golden crumb, field radicchio and saor sauce                         | 8 €  |
|   | <b>Knife-beaten beef tartare (110g)</b><br>With fresh peas, lemon mayonnaise and toasted almonds    | 10 € |
|  | <b>Knife-beaten beef tartare XL (180g)</b><br>With fresh peas, lemon mayonnaise and toasted almonds | 17 € |



## First courses



### Fresh pasta macaroni



Mantecati allo zafferano di montagna e ragout di cortile

11 €



### Homemade tortelloni with Monte Veronese DOP



With Jerusalem artichokes and brown butter

10 €



### Canederli with herb butter



With meat, cheese and nettle

10 €



### Potato gnocchi with gricia sauce



And raw organic asparagus

10 €

### First course of the day

According to availability of today

10-11 €



## Second courses



### Duck's leg confit

honey gravy, mashed potatoes and braised carrot

17 €



### Chicken roulade with pancetta

With asparagus filling and potato pie

15 €



### Pork tenderloin with peanuts

With sautéed agretti (slightly spicy)

15 €



### Pork belly in gentle cooking

With truffle mashed potatoes

15 €

### Entrecote (about 220g)

With wild rocket and caramelized onion

17 €

### T-bone steak

“Scottona veronese”

“Garronese Veneta”

4,5€/hg


5,0€/hg

Addition of black truffle from Lessinia

2 €



## Sides

	Selection of daily cooked vegetables	4,5 €
	Roast potatoes	4 €
	Fresh vegetables of the season	4 €
	Sweet and sour vegetables	4,5 €
	Farmer's side dish	
	Cooked vegetables with roast potatoes to share	8 €

The composition of the side dishes varies according to seasonal availability





## Desserts

- |   |  |     |
|---|--|-----|
|    | <b>Chocolate sphere with caramel namelaka</b><br>With amaretto crumble and ginseng sauce | 9 € |
|    | <b>Tiramisù</b><br>Coffee classic  | 5 € |
|    | <b>Yoghurt cream meringue</b><br>And fresh strawberries                                  | 5 € |
|    | <b>Camille cake</b><br>With candied orange sauce and chocolate ice cream                 | 5 € |
|  | <b>Sbrisolona</b><br>With grappa gel   | 5 € |
|  | <b>Fiordilatte ice cream</b><br>With amaretto crumble and mulled wine sauce              | 5 € |

## Drinks

Microfiltered water 0.75 L	2,5 €
House wine 0.25L	3,5 €
House wine 0.5L	6 €
House wine 1 L	11 €
Non-alcoholic aperitifs in bottles	2,3 €
Coke, orange soda, chinotto, lemonade, peach or lemon tea	3 €
Kombucha	4,5 €
Spritz Aperol o Campari	3 €
Amari	2-5 €
House liquor	2 €
Grappe	3-8€
Cocktail	6-9 €
Small draft beer	3 €
Medium draft beer	5 €

## Coffee

Espresso coffee	1,2 €
Decaffeinated coffee	1,3 €
Coffee with alcohol	1,5 €
Barley coffee or Ginseng	1,5 €
Cappuccino	1,5 €

Cover charge, bread and service 2,5€

