

Cucina “De Quel Che Ghe No Manca Niente”

Cicchetti

Polpette della Nonna Pz 1,50€

Spinach, Cheese and Pepper, Sausage and Potatoes, Boiled Veronese, Parmigiana, Courgettes, fried Mozzarella sandwich



Falafel con Avocado 5,50€

Falafel Meatballs with Avocado

Tartine Mix / Mixed Canapés 5,50€



Fish and Chips 5,50€

Fritto Fiori di Zucca e Salvia

Fried mix of Pumpkin and Sage 5,50€

Giro di Palle / Tasty Balls 5,50€

Vegan Acolane Olives and Fried Mozzarella with Basil

Provolone in Carrozza 5,50€

Provolone Cheese in carriage

Hot Stick 5,50€

Peppers, Cacio and Pepper

Patatine Fritte / French fries 3,50€

Antipasti

Tagliere Misto 15,00€

Mixed Cured Meats Platter with Cheeses for 2 people

Tagliere di Selvaggina Stagionata 18,00€

Platter of cured game cold cuts for 2 people

Tagliere di Formaggi 10,00€

e Mostarde Cheese and Mustard platter

Tartare di Scottona Scottona Tartare 9,00€

Uovo all'occhio di bue 8,00€

con Tartufo, Formaggio fuso e Funghi

Egg with Truffle, Melted cheese, and Mushrooms

Uovo fritto su crumble di Cipolla 10,00€

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Fried Egg on roasted Onion crumble

Polenta, Gorgonzola, 8,00€

Soppressa

Polenta, Gorgonzola cheese, Suppressed



Mazzancolle e Trota en Saor 12,00€

con Polenta Marinated Mazzancolle “in Saor” with Polenta

Primi Piatti

Lasagna al Forno 10,00€

Parmigiana 10,00€

Trippa in Brodo / Tripe 12,00€

Gnocchi al Tartufo / Gnocchi with Truffle 12,00€

Carbonara (Specialità Ettore) 11,00€

Bigoli with Guanciale, Pecorino, Egg



Bigoli alle Sarde with Sardine pesto, 12,00€

Cherry Tomatoes, Mint, and Breadcrumbs

Cacio e Pepe 11,00€

Bigoli with Cacio Cheese and Pepper

Bigoli all’Anatra Bigoli with Duck 13,00€

Bigoli al Cortile 11,00€

Bigoli with White Meat Suce

Tagliatelle al Musso 11,00€

Pappardelle with Donkey Meat

Tagliatelle ai Fegadini 12,00€

Tagliatelle with Chicken livers

Tagliatelle alla Lepre 13,00€

Tagliatelle with Hare and pine Nuts

Tagliatelle Monte Baldo 13,00€

Tagliatelle with Baldo Truffle and Egg crumbled on top

Orecchiette all’ Italiana 12,00€

Orecchiette with Turnip greens, Guanciale, and Pecorino cheese

Zuppe



Zuppa di Pesce / Fish Soup 12,00€

Pasta e Fagioli 10,00€

Pasta and Beans

Zuppa di Zucca 10,00€

Soup with Pumpkin, Almonds, Paprika

Zuppa di Zucchine 10,00€

Soup with Zucchini, Potatoes, Ginger, Nuts

Minestrone di Verdura 8,00€

Vegetables Soup

Gazpacho 10,00€

Cold Soup with Cucumbers, Tomatoes, Peppers, Onions, Carrots, and Garlic

Secondi

Lesso e Pearà 18,00€

Typical disch of boiled Meat with Pearà,

Cren, Mustard, Green Sauce

(From October to March)

Carne Salada 14,00€

Steak with Spices and Bins, Onions



Baccalà alla Vicentina 15,00€

Codfish with Polenta

Brasato 14,00€

Braised Roast with Sauce and Polenta

Guancette all’Amarone 15,00€

Veal cheeks with Amarone Sauce

Cotechino e Pearà 12,00€

Slices of Cotechino served with Pearà sauce

Stracotto d’Asino con Polenta 14,00€

Donkey meat with Polenta

Tagliata di Pollo al Limone 13,00€

Sliced Chicken with Cherry Tomatoes,

Olives, Paprika, and Mint

Contorni 5,00€

Vegetables

Kitchen open
all day



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Insalatone



Classica 9,00€

Green Salad, Tomatoes, Carrots, Cucumbers, Mozzarella, Tuna, Olives

Pollastrella 10,00€

Green Salad, Tomatoes, Cucumbers, Artichokes, Sliced Chicken, Olives

Caprese 9,00€

Tomato, Mozzarella, Capers and Olives



Rosa dell’Adige 10,00€

Green Salad, Red Cabbage, Tomatoes, Smoked Trout, Crostini, Olives

Sportiva 9,00€

Green Salad, Chickpeas, Tomatoes, red Cabbage, Feta, Eggs

Proteica 11,00€

Grilled Vegetables, Chickpeas, Eggs, Parma Ham, Walnuts, Parmesan flakes

Rivoli 9,00€

Green Salad, Mushrooms, Asparagus, Eggs, Peppers, Purple Cap



Vegan Party 9,00€

Green Salad, Tomatoes, Carrots, Cabbage, Red Cap, Chickpeas, Beans, Mushrooms, Olives

Piatti Freddi

Roast-Beef con Tartufo / with Truffle 13,00€

Riso Freddo Riz with Vegetables: Eggs, 10,00€

Cheese, Tuna, Ham (From June to September)

Carpaccio di Carne Salà 12,00€

Sala’s Carpaccio Meat with Monte Veronese Cheese 40 mounth

Vitello Tonnato Veal with Tuna Sauce 12,00€

Crudo e Melone Raw and Melon 10,00€

Parma e Burrata 12,00€

Parma Ham, Burrata, Cherry Tomatoes, Olive, Artichokes



Insalata di Mare / Sea Salad 12,00€

(From June to September)



Veghiatevi Bene

Bolognese Vegana Vegan Bolognese 10,00€

Hamburger Vegetale 10,00€

Vegetable Burger with Seasonal Side Dish

Tagliata di Soia con Zucchine e Curry 10,00€

Sliced Soy with Courgettes and Curry

Polpette Vegetariane con Verdure 12,00€

Vegetable Meat

Coperto 1,00€



Pesce / Fish



Vegano / Vegan

*Le informazioni riguardo le sostanze o i prodotti che possono provocare allergie o intolleranze sono disponibili rivolgendosi al personale di servizio. **Per garantire la sicurezza e la qualità alcuni dei nostri ingredienti possono essere stati trattati con abbattimento di temperatura (ai sensi del Reg. CE 853/2004)*