



Postcard Series

Verona

Wednesday 19th March 2025

FEGATO ALLA VENEZIANA CON POLENTA

A staple comfort dish among Venetians, featuring calf's liver with onion and polenta chips

SARDE IN SAOR

Fried sardines marinated in a sweet and sour sauce with onions, raisins, and pine nuts

This traditional dish reflects the city's maritime history and has evolved into a cherished antipasto.

BIGOLI AL RAGU DI ANATRA

Bigoli, a staple in Veneto cuisine for generations, served with a rich duck ragù

BOLLITO CON PEARA

This Veronese dish features a selection of slow-cooked meats served with a rich, peppery sauce made from marrow, bread, and spices

Historically prepared for special occasions, this dish reflects the Veneto region's love for hearty, comforting meals.

VERZA SALTATA

Sautéed cabbage

STRUDEL DI MELE

Rolled puff pastry with apple, cinnamon, raisins

Whilst commonly associated with Austrian cuisine, the apple strudel has become a beloved dessert in the Veneto region. The dish reflects the historical influence of the Austro-Hungarian Empire on Northern Italy.

Each of these dishes tells the story of the Veneto region's rich culinary history and cultural exchanges over the centuries.

Buon Appetito!

\$89

Menu is subject to change without notice. A processing fee applies to all cards.



Matching Wines

ENTREE

2022 Le Battistelle 'Battistelle' Soave Classico, Veneto
23 glass | 128 bottle

PASTA

2020 Fattori 'Col de la Bastia' Valpolicella Classico, Veneto
17 glass | 95 bottle

MAIN

2020 Bertani Ripasso della Valpolicella Classico, Veneto
25 glass | 140 bottle

Optional wine pairing \$45