OUR MENU

The rhythm of the seasons.

Produce from our garden.

Our pasta, made by hand.

Our bread, every day.

The Kitchen:

Marco · Michele

Front of House:

Paola · Camilla · Matteo

LE ANDRIANELLE
RISTORANTE & HOTEL

Starters

Pumpkin cream soup — 14
with chicken livers · crispy sage

Langoustine carpaccio — 17
pomegranate · radicchio

Aberdeen Angus tartare — 16
gratinated bone marrow · honey mustard

Fried schie (lagoon shrimp) — 15
cauliflower · vanilla · trout roe

First Courses

Pumpkin gnocchi — 16
mountain Morlacco cheese · hazelnuts

Risotto — 18
burrata · Jerusalem artichoke · raw purple prawn
with Carnaroli rice from the Po Delta
(minimum 2 people)

Egg spaghettino — 15
cacio cheese and five peppers

Spirulina seaweed raviolo — 17
filled with blue crab · garlic · oil · chilli ·
shellfish bisque

Main Courses

Suckling pig coppa — 24
salsa verde · mashed potatoes

Spider steak — 24
red chimichurri · brown jus

Baby octopus in Valpolicella — 24
polenta · horseradish

Sea bass — 25
in a potato crust · carrots · cavolo nero

Cheese selection — 18
paired with artisanal preserves

Side dish of the day — 5
seasonal vegetables, depending on what our garden offers

Water 80 cl — 3

Bread and cover charge — 4
homemade bread and breadsticks

If you have any food allergies or intolerances, please inform our staff before ordering.

Serving one course on two plates carries a supplement of € 3 for starters and first courses and € 5 for main courses.