

## LA MERENDA DEL CONVENTO

Il crostino delle Zitelle Cooked ham and cheese toast	€ 7.00
Lo spuntino del prete Chicken sandwich with green salad and mayonnaise	€ 9.00
La tentazione della monaca Tuna sandwich with tomatoes, green salad and mayonnaise	€ 9.00
La merenda dell'Orto Vegetarian sandwich	€ 9.00
La fatica della perpetua Caprese salad with tomatoes, mozzarella and basil	€ 12.00
Il piatto del convento Raw ham from Parma and melon	€ 13.00
Il Castigo di San Francesco Mixed salad	€ 8.00
Insalata dei frati cappuccini Green salad	€ 6.00
I formaggi dell'Abate Cheese selection and jams	€ 14.00
La merenda del monsignore Mixed cold cuts from Italian regions	€ 14.00
Il peccato del cardinale Marinated salmon with herbs served with cucumbers and yoghurt	€ 16.00
French fries	€ 6.00
Ascoli-style stuffed olives	€ 5.00
Vizi e piaceri del Palladio Ice creams and sorbets	€ 8.00
Il Tiramisù delle Zitelle Tiramisù	€ 8.00
La frutta delle monache Fresh fruit salad	€ 8.00

## STARTERS

Quinoa in salad, saffron flavoured with autumn sprouts and vegetables	€13.00
Baked sardines, vegetables and chanterelle mushrooms in sour sauce	€14.00
Beef carpaccio, celery and green apple dressed with anchovies and olive oil	€15.00
Burrata cheese stuffed tomatoes, flavoured with leaves of violet basil	€17.00

## FIRST COURSES

Wild mushrooms risotto and taleggio cheese	€15.00
Seabass and potato stuffed raviolo served with a cream of green peas	€16.00
Spaghetti with claims and bottarga	€14.00
Green asparagus cream served with bread crouton fennel flavoured	€14.00

## MAIN COURSES

Fillet of seabram roll in olive crust and sweet and sour vegetables	€25.00
Fried fish and vegetable from the lagoon (scampi, squids, sardine, shrimps, courgettes and carrots)	€24.00
Loin of lamb aromatic herbs marinated served with potatoes	€24.00
Veal steak served with artichokes and potatoes thyme flavored	€24.00
Aubergines casserole flavored with lemon	€20.00

## DESSERTS

Dark chocolate souffle with orange sauce	€10.00
Tiramisù	€10.00
Figs bavarian cream with lukewarmed red berry sauce	€10.00
Fresh fruit filled crepe, with vanilla ice cream and balsamic vinegard syrop	€10.00

According to the prescriptions of law (reg. CE 853/2004) and to assure maximum safety, all fish served raw or partially marinated has been subject to blast chilling at -20°

Food Allergens: Please inform for any special diet requirements including any food allergens or intolerance. In case you need further information on the ingredients in our menu please ask us and we would please be pleased to propose you a suitable choice