



DUE TORRI HOTEL

VERONA
★★★★★


THE LEADING HOTELS
OF THE WORLD

Starters from the Sea

Amberjack tartare, beetroots and julienne-cut celery with an almonds and basil pesto (4, 5, 8, 9, 12)	€ 23,00
Grilled squids, wild spinach sautéed, pureed carrots and waffle of crunchy corn (5, 14)	€ 20,00
Raw red prawns from Santo Spirito, spicy mayonnaise, tomato coulis and capers powder (2, 3, 5, 12)	€ 28,00

Starters from the Ground

Selection of ham and cheese (7, 8, 12) (Sauris raw ham, Veneto's typical salami, cecina de vaca vieja)	€ 25,00
Guinea fowl breast slowly cooked at low temperatures and toasted, wild chicory, spring onion and papaya (5, 6, 9)	€ 20,00
Grass-fed beef tartare, flat beans, quail egg and caper's fruit (3, 10, 12)	€ 22,00
Raw and roasted endive, hops, mushrooms, radishes and toasted sunflower seeds (5, 6, 7, 11)	€ 15,00
Gazpacho with basil pesto and crunchy croutons flavoured with thyme (1, 8, 9, 12)	€ 15,00



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Main Courses

The Sea

Meagre (4)	€ 32,00
Scallops from Atlantic ocean (12, 14)	€ 40,00
Mediterranean seabass (4)	€ 38,00
Today's catch (4, 14)	€ 38,00

The Ground

Scottish Lamb ribs	€ 33,00
Loin of veal from Lessinia	€ 28,00
Organic Frisona Rib Eye	€ 35,00
Seasonal vegetables	€ 18,00

Dessert

Matcha mousse with mango and passion fruit cream, lychees sauce (1, 3, 7)	€ 10,00
Gianduja ice mousse, pear jelly and caramel sauce (1, 3, 7)	€ 10,00
Tiramisù (1, 3, 7)	€ 10,00
Sliced fresh fruit	€ 10,00

We kindly advise our valued guests that all the allergens object of UE Regulation 1169/2011 are used in our kitchen. Please kindly communicate before your order any intolerance in order to readily satisfy your needs with an alternative proposal. The specific documentation regarding ingredients and allergens used is available on request. Our staff remains at your complete disposal for any further information and request.