



WEDNESDAY, 3 AUGUST - 8 PM

CONFERENCE DINNER

MENU

APPETIZERS (TO SHARE FROM CENTRAL DISHES)

Typical Lessinia Cold Cuts and Mixed Cheeses with House Mixed Pickled Vegetables and Mostardas

FIRST COURSE (A CHOICE OR COMBINATION OF TWO)

Fresh Macaroni Pasta al Torchio with Monte Veronese Cheese Fondue and Monti Lessini Black Truffle

and/or

Risotto with Sausage Meat and Veronese Red Radicchio

SECOND COURSE

Beef Cheek Slow Cooked in Amarone Wine with Mashed Potatoes (Vegetarian alternative) Soft Polenta with Porcini Mushrooms

SIDE DISHES

Mixed Grilled and Baked Vegetables

Roasted Potatoes of the House

Mixed Salad

DESSERT

House Sbrisolona ("crumble cake", a shortbread with almonds) with Vanilla Cream and Amarone Grappa

WINES

Prosecco Valdobbiadene DOCG Extra Dry Villa Vetti 2021

Soave Classico Doc Coffele 2021

Valpolicella Classico Doc Speri 2021



Locanda ai Portici, Via Sottoriva 3/c, Verona

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