

## *Menu for Feasts and Groups*

### *Menu 22€*

*Tagliere with Cured Meats and Local Cheese*

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*Potatoes Gnocchi with broccoli and Chilli*

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*Ciccio del Tagliere (Rolled Beef)*

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### *Menu 25€*

*Schisol (special Polenta) with Salami*

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*Risotto with Artichokes*

*Casonsèi (typical home made Ravioli)*

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*Rostin negàa (Veal Knot) with Roast Potatoes*

*or*

*Stewed Beef with Polenta*

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*House Wine (1/4 per person), Water, Coffee*

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*Menu 30€*

*Puntarelle, Magrera cheese Shavings and Pomegranate Grains*

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*Typical Cured Meats*

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*Risotto with Pumpkin and Sausage*

*Testaroli (traditional pasta) with Porcini mushrooms and Stracchino  
cheese Sauce*

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*Glazed Veal Cheek with Polenta and Potatoes*

*or*

*Boiled mixed Meat with Steamed Vegetables, Green Sauce and  
Mustard*

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*Dessert (à la carte)*

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*Valcalepio wine doc.(1/4 per person), Water, Coffee*

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*Menu 35€*

*Welcome Cocktail with Welcome Appetizers*

*Vegetable Cup Cake with Taleggio cheese Fondue and Schilpario  
Pork Shoulder*

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*Armelline (home made pasta) with Walnut Sauce*

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*Risotto with Squid Ink and Mango Sauce*

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*Chateau Briand (Beef Tenderloin) with Grilled Vegetables and  
Perfumed Butter*

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*Dessert (à la carte)*

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*Valcalepio wine doc.(1/4 per person), Water, Coffee*

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*Info and Reservations: Al Tagliere di Nese (+39)035 42 86 896*