

## A "CICHETTO" TO START...

🕒 Padua hen "in saor" (1,9,12).....	5.00
🕒 Meatballs.....	5.00
with sauce (1,7,9,12)	
🕒 Prawns in saor (1,2,12).....	5.00
🕒 Home made pickled vegetables..	5.00
with Sopressa Veneta (9,12)	
🕒 Seared octopus,.....	5.00
on cauliflower cream tomato confit	
and saffron rice chips (14)	
🕒 Polenta with creamed cod (4,7).....	5.00
🕒 Buffalo stracciatella, .....	5.00
tomato confit, rice chips and pestos (7,8)	

## THE RESTAURANT...

Padua hen "in saor" (1,9,12).....	15.00
🕒 Veneto PDO raw ham .....	16.00
with buffalo mozzarella PDO (1,7)	
Carpaccio of carne salada, .....	15.00
Pecorino Romano cream	
and marinated artichokes (1,7)	
Seared octopus on cauliflower.....	18.00
cream and rice chips (14)	
🕒 Creamed cod dome .....	18.00
on purple potato cream,	
Royal food caviar and coal bread (1,4,7)	
Cuttlefish salad, crunchy celery, ...	17.00
bottarga and mango dressing (9,14)	
🕒 Coffee tagliolini .....	16.00
with duck ragout, artichokes	
and mint (1,3,9)	
Spaghetti Vicidomini.....	13.00
with datterino tomatoes (1,3,9,12)	
Ricotta and spinach .....	15.00
green tortelli on Roman pecorino	
fondue and crunchy ham (1,3,7)	
Lasagna Bolognese (1,3,7,9,12).....	15.00
Paccheri with seafood .....	15.00
and cherry tomatoes (1,2,3,4,14)	
Cream of leeks and potatoes.....	16.00
with black truffle and organic	
extra virgin olive oil (3)	
Sliced beef with rosemary,.....	24.00
roast potatoes	
and grilled vegetables (1,4)	
Rack of lamb seared with thyme ...	25.00
with fried artichoke	
and baked potatoes	
🕒 Vicentina-style cod.....	22.00
with grilled Marano corn polenta (1,4,7)	
Low-temperature goose leg.....	24.00
on cauliflower and truffle cream	
Sea bream fillet with lemon grass	24.00
and vegetable caponatina (4,9)	





# PEDROCCHI NEWS



## VEGETABLES & CLASSIC

EXOTIC SALAD .....	18 <sup>.00</sup>
Mixed salad, cherry tomatoes, avocado, prawns and mango dressing (1,12)	
CAESAR SALAD .....	16 <sup>.00</sup>
Salad, grilled chicken, bacon, toasted bread, Parmigiano cheese, Caesar sauce (anchovies, caper bush, garlic, mayonnaise) (1,3,4,7)	
SALMON SALAD .....	16 <sup>.00</sup>
Salad, cherry tomatoes, salmon, yogurt sauce, croutons (1,4,7)	
GRILLED VEGETABLE TOTEM....	15 <sup>.00</sup>
with grilled Asiago cheese (1,7)	
STEAMED VEGETARIAN .....	16 <sup>.00</sup>
RAVIOLI with sesame oil and teriyaki glaze (1,6)	
TOFU AND ENDIVE .....	15 <sup>.00</sup>
with orange, salad, olives powder and oven roasted potatoes (6)	
RED RICE .....	16 <sup>.00</sup>
with orange, salad, olives powder and oven roasted potatoes (6)	
PEDROCCHI BURGER .....	18 <sup>.00</sup>
Fassona burger* with onion, smoked bacon, tomato, salad and bread served with french fries (1,7)	
CLUB SANDWICH* .....	15 <sup>.00</sup>
Grilled chicken, egg, tomato, bacon, salad (1,3,7)	

## KIDS MENU

Pennette pasta with tomato sauce /..	15 <sup>.00</sup>
Chicken nuggets with French fries and soft drink (1,3)	

## ...TO CONCLUDE WITH A SWEETNESS

Pedrocchi Cake (3,7,8) .....	7 <sup>.00</sup>
Vanilla semifreddo (3,7) .....	7 <sup>.00</sup>
Pistachio Cheesecake (7,8) .....	7 <sup>.00</sup>
Pedrocchi Tiramisù (1,3,7,8) .....	7 <sup>.00</sup>
Eggnog Stendhal (1,3) .....	7 <sup>.00</sup>



Cover charge .....	2 <sup>.00</sup>
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EX REG. CE 1169/2011

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

Sul menù, accanto al nome delle pietanze si trova indicazione degli allergeni presenti come ingrediente della pietanza stessa. Gli allergeni sono evidenziati con numero di riferimento indicato tra parentesi.

1. Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2. Crostacei e prodotti derivati
3. Uova e prodotti derivati
4. Pesce e prodotti derivati
5. Arachidi e prodotti derivati
6. Soia e prodotti derivati
7. Latte e prodotti derivati (compreso lattosio)
8. Frutta a guscio e prodotti derivati
9. Sedano e prodotti derivati
10. Senape e prodotti derivati
11. Semi di sesamo e prodotti derivati
12. Anidride solforosa e sol ti in concentrazioni superiori a 10 mg/kg o mg/l espressi come SO<sub>2</sub>
13. Lupino e prodotti a base di lupino
14. Molluschi e prodotti a base di mollusco

Tutti gli alimenti da noi serviti sono preparati in cucina, dove vengono lavorati diversi alimenti quindi potrebbero essere presenti tracce degli allergeni sopra indicati, in ogni pietanza.

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

On the menu, next to the name of the dishes there is an indication of the allergens present as an ingredient in the dish itself. Allergens are highlighted with reference numbers indicated in brackets.

1. Cereals containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridized strains) and derivatives
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Peanuts and derivatives
6. Soybeans and derivatives
7. Milk and derivatives (including lactose)
8. Nuts and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or mg/l as SO<sub>2</sub>
13. Lupine and products based on lupine
14. Molluscs and derivatives on molluscs

All the food we served is prepared in the kitchen, where different foods are processed so there may be traces of the aforementioned allergens, in any dish.