Vittoria

RISTORANTE

Eating well

is an act of love

MENU

Aperitif

Spritz Campari
Campari, prosecco, soda
€ 6,50

Spritz Aperol
Aperol, prosecco, soda
€ 6,50

Americano
Campari, red vermouth, orange, soda
€ 9

Negroni
Campari, gin, red vermouth
€ 9

Tanqueray & Tonic
€ 10

Malfy grapefruit & Tonic
€ 12

Starters

Prosciutto crudo & gnocco fritto
fried dough bites * (1)
€ 15

Potato flan
PDO Monte Veronese cheese fondue
and sautéed chicory * (1,7)
€ 14

Melted tomino cheese
grilled vegetables, evo oil and Maldon salt (7)
€ 16

While waiting...

Bruschetta
Toasted bread, fresh tomato, oregano and evo oil * (1)
€ 8

Valeggio’s tortellini

The tortellini from Valeggio sul Mincio, also known as the “knot of love,” have legendary origins.

The tale speaks of a nymph named Silvia and a knight, Malco, who fell deeply in love despite belonging to opposite worlds: she was a magical creature of the river, and he a warrior in service of a medieval lord. Their love, hindered by humankind, forced them to flee together. Before disappearing into the waters of the Mincio, Silvia left on the riverbank a knotted handkerchief as a symbol of their eternal bond.
Moved by the story, local cooks decided to craft a thin, delicate pasta folded over a savory meat filling, tying it into a tender knot to honor that romantic gesture. And so, the tortellini of Valeggio were born.

First courses

Valpolicella Ripasso wine risotto (7,8,10)
€ 16

Traditional tortellini from Valeggio
with butter and sage (1,3,7,8)
€ 17

Paccheri from Gragnano
organic tomato sauce, basil
and evo oil (1,7)
€ 14

Fresh tagliatelle
with Bolognese meat sauce (1,3,7,8)
€ 15

Legume soup
and bruschetta * (1,8)
€ 12

Chef Nena's signature dish

Potato gnocchi, porcini mushrooms
and Monte Veronese cheese fondue * (1,7,10)
€ 16

Grillin'

Grill cooking is a method that uses direct, dry heat from an open flame or glowing embers to cook food. This technique is appreciated worldwide for its ability to enhance the natural flavors of ingredients, especially meats. Grilling creates a crispy, caramelized crust on the outside while keeping the inside tender and juicy, offering a contrast in textures that makes every bite especially satisfying.

The tagliata:

Its origins trace back to the rural traditions of Tuscany, where locally raised, high-quality beef was quickly cooked over hot embers to preserve its natural flavor. This simple yet refined technique gave life to one of the most iconic dishes of Italian cuisine.

Main courses

200 gr breast chicken cutlet
with baked potatoes and salad * (1,13)
€ 18

Roast pork loin
porcini mushrooms and baked potatoes * (1,10)
€ 16

Mediterranean roast seabream fillet
with sautéed spinach * (1,4)
€ 19

Classic Caesar salad
Lettuce, grilled chicken breast, crispy
bacon, hard-boiled egg, croutons and Caesar dressing (1,3,15)
€ 18

Grill

Served with baked potatoes and tartar sauce

Beef steak tagliata
arugula and cherry tomatoes
€ 24

200 gr chicken breast *
€ 18

Seabass fillet * (4)
€ 20

Hamburger

HAM-Burger
Brioche bun, 200 gr Chianina beef burger,
cheddar, fresh tomato, lettuce and mayonnaise
served with fries * (1,3,7)
€ 18

BBQ Crunch
Brioche bun, 200 gr Chianina beef burger,
cheddar, fresh tomato, lettuce and mayonnaise
served with fries * (1,7,10)
€ 18

Crispy Chicken
Brioche bun, fried chicken breast, tomato,
lettuce and mayonnaise served with fries * (1,3)
€ 16

Burger menu

HAM-BURGER + FRIES +
TIRAMISU + SOFT DRINK OR SMALL BEER
€ 20

Roman pinsa

Margherita 2.0
Crunchy artisan pinsa topped with
tomato sauce,
mozzarella, basil and evo oil * (1,6,7)
€ 13,50

Italy
Crunchy artisan pinsa topped with mozzarella,
arugula and Parma ham * (1,6,7)
€ 15

Spicy
Crunchy artisan pinsa, mozzarella,
spicy salami and olives * (1,6,7)
€ 15

Pinsa menu

PINSA OF CHOICE + FRIES +
SOFT DRINK OR SMALL BEER
€ 21

Sides

Baked potatoes *or* fries * (13)
€ 6

Grilled vegetables
€ 9

Sautéed spinach *
€ 6

Salad
€ 7

For our little guests

Paperino
Pasta with tomato and basil sauce + ice cream + water or soft drink * (1,7)
€ 15

Topolino
Chicken nuggets with fries + ice cream + water or soft drink * (1,7)
€ 15

gluten free

Gluten free pasta with tomato and basil sauce * (7)
€ 14

Bread and service • € 3

Beverage

Still or sparkling microfiltered water
€ 3

Still or sparkling mineral water
€ 4

Soft drink
€ 4

Beer bottle
from € 5,50

Medium draft beer
€ 6,50

Coffee and cookies
€ 2

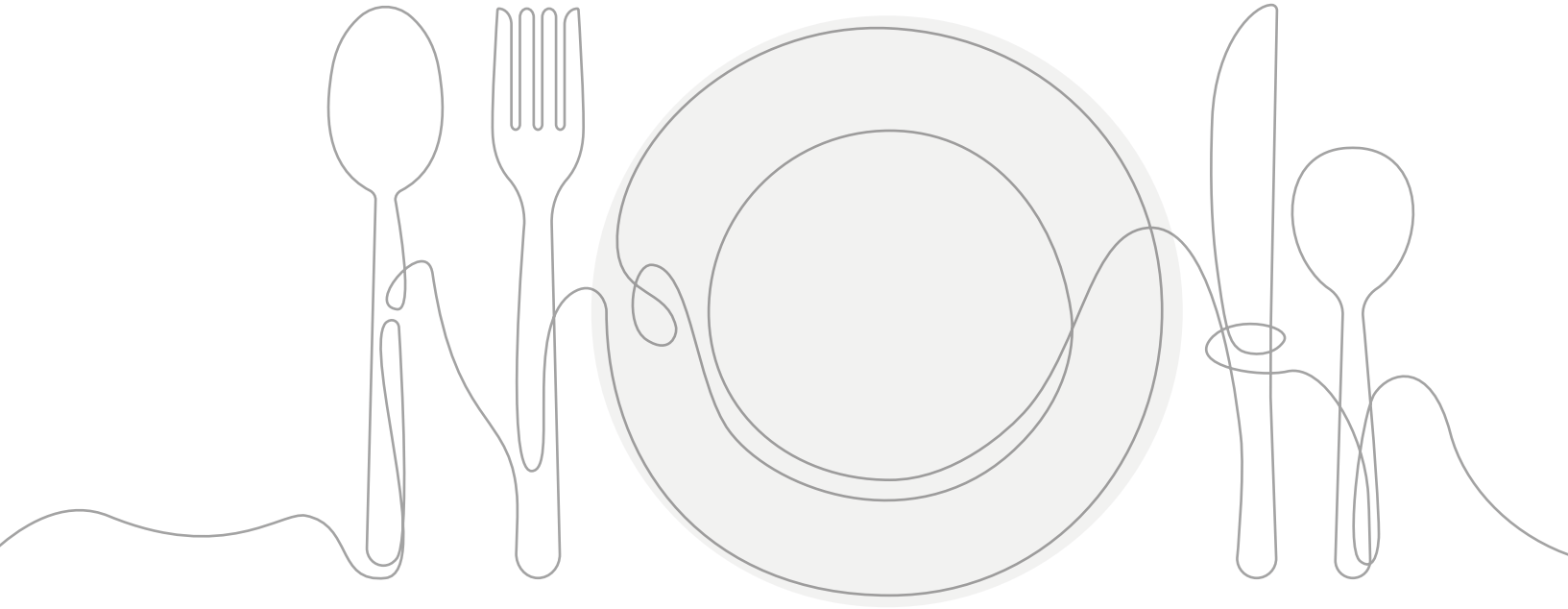
Spirits
€ 5,50

Allergens

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk products
8. Celery
9. Mustard
10. Sulfites
11. Sesame
12. Lupin
13. Tree nuts
14. Molluscs
15. Sauces – ask the staff

In preparation and service, we take the utmost care to prevent allergen contamination; however, some dishes may contain traces of unexpected allergens. If you have any food allergies or intolerances, please inform our staff.

Products marked with an asterisk may have been frozen at origin.



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