MENÙ

APPETIZERS:

Polenta with soppressa and Gorgonzola	€ 9/00
Mixed cutting board with cold cuts, cheeses and “giardiniera”	€ 13/00

FIRST DISHES:

Handmade tortelloni with porcini mushroom-filled and braised beef sauce	€ 14/00
Maccheroncini with white ragù*	€ 12/00
Tortellini with cream and ham	€ 9/00

SECOND DISHES:

Stockfish stewed cod “alla vicentina” with polenta	€ 19/00
Assorted boiled meats* (beef, cotechino sausage, tongue, calf's head) served with pearà sauce, cren (hot sauce) or green sauce	€ 16/00
Beef rib* 450/500 gr	€ 22/00
Whole pork shank* with potatoes	€ 16/00

Our cuisine is defined by a commitment to wholesome ingredients, traditional recipes, and the celebration of local culture.
It is our signature style, and we take pride in promoting it!a promuoverla!

CARTA DEI VINI	BOTTIGLIA			
LUGANA D.O.C. (Famiglia Olivini)	€	17,00		
GAMBELLARA CA’ FISCHELE (Dal Maso)	€	17,00		
TAI ROSSO COLLI BERICI D.O.C. “MONTEMITORIO” (Dal Maso)	€	17,00		
PROSECCO SUPERIORE VALDOBBIADENE	€	14,00		
VINI ALLA MESCITA	**0,5 lt.**		**1 lt.**	
Bianco fermo alla spina “Maccari 10,5% vol.”	€	3,50	€	7,00
Rosso fermo alla spina “Maccari 10,5% vol.”	€	3,50	€	7,00
Bianco frizzante alla spina “Maccari 10,5% vol.”	€	4,50	€	9,00
Rosso frizzante “Montelvini 11,5%vol”	€	4,50	€	9,00
Rosé alla spina “Montelvini 11,5%vol”	€	4,50	€	9,00
ALTRE BEVANDE	Secondo listino del bar			

A Fascinating Story: Why We Love Cuisine and Motorsports

When Enzo Ferrari Brought "Pasticcino" to F1

In the late 1970s, paddock hospitality facilities were either non-existent or very rudimentary. The Ferrari team—staffed by people from Modena—struggled to find quality, familiar food while traveling internationally, which affected both **mood and performance**.
Enzo Ferrari's philosophy—which we share—was this:

Food is an integral part of our culture and a
fundamental element of our collective well-being.

"Pasticcino" was sent to create a sort of early version of a hospitality area, cooking pasta and hot meals on camping stoves beneath the Ferrari tents.
Who was Pasticcino? Luigi Montanini was a pastry chef from Modena who had known Enzo Ferrari since childhood, having worked at a bakery frequently visited by "Il Drake" himself.
He became the first true "Formula 1 chef," feeding not only Ferrari mechanics and engineers but also becoming a go-to figure for drivers and rivals alike (such as Villeneuve, Senna, and Prost).
His role marked the birth of modern paddock hospitality, **uniting a passion for motorsports with a love for Italian cuisine.**

More information: https://style.corriere.it/lifestyle/motori/pasticcino-primo-cuoco-f1-racconto-aneddoti/

NOTES:
*Depending on availability, the product may be frozen.

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