

WONDER RESTAURANT: MENU MAMMUT



TASTY TREATS: Bread basket

- °Selection of fresh bread
- °Assortment of pizza and focaccia

CHARCUTERIE CORNER:

- Presentation of local and national cold cuts
- Plate of typical local cheeses, fiordilatte mozzarella
- Cooked ham

FRIED FOOD CORNER:

- °Potato croquettes
- °Fish fingers
- Nachos and salsa dips
- °Chips

ANTIPASTI:

- Caprese salad of fiordilatte mozzarella and marinated tomato
- Red and Venere (black) rice with vegetables, green apple and roasted pumpkin seeds
- °Russian salad with sweet and sour gherkins, caper fruits and devilled eggs

Slow-cooked rump steak with smoked ricotta and rocket

°Reef fish salad, cherry tomatoes, celery, white potatoes and lime sauce

°White meat omelette with peas and Asiago D.O.P.

STARTERS:

- Pennette pasta with tomato and basil for our younger guests
- °Lasagne alla bolognese, made with egg pasta
- °Classic vegetable soup, made with best veg of the season

°Mezze maniche pasta shapes with crustacean cream, shellfish and trumpet courgettes

Fusillone all'Amatriciana (pasta)

Creamy pumpkin risotto, with speck and sage

MAIN COURSES:

°Hamburger, Valdostano-style

Turkey escalope with lemon sauce and roasted peppers with paprika

°Fish soup with marinated cherry tomatoes

Slice of salmon in a fragrant bread crust and mimosa sauce

CHEF TRANCHEUR:

°The 3-meat Ghiros Classic with yoghurt dressing

CONTORNI:

- Salad Corners
- °Sweet and sour carrots
- °Green beans

Crispy bacon potatoes and caramelised onion

DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

Slush drinks for our young guests

Strawberry sorbet

Lemon sorbet

FOOD ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.



The menu may be subject to change, in accordance with the seasonality and availability of the products.

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WONDER RESTAURANT: WOLF LEGEND



TASTY TREATS: Bread basket

- °Selection of fresh bread
- °Assortment of pizza and focaccia

CHARCUTERIE CORNER:

- Presentation of local and national cold cuts
- Cheeseboard of local products
- Langhiranese dry cured ham

FRIED FOOD CORNER:

- °Potato croquettes
- °Fish fingers
- Nachos and salsa dips
- °Chips

ANTIPASTI:

- Soft and homemade mousse-filled sponge cake
- Carne sala', Grana Padano D.O.P and fresh soncino
- °Salad Nicoise
- Semolina couscous and crunchy vegetables

°Marinated swordfish carpaccio and green sauce

°Puff pastry strudel with spinach, Edamer cheese and cow's milk ricotta

STARTERS:

- Fusilli with beef ragu
- °Seafood risotto
- °White potato gnocchi with sausage and wild mushrooms
- °Tuscan Ribollita (soup) and Sardinian Fregola (pasta)
- °Caserecce pasta shapes with pea and basil cream, cuttlefish and toasted almonds
- Creamed paccheri with cream of aubergine, dried tomato pesto, peppers and ricotta cheese

MAIN COURSES:

- Meatball stuffed with pizza
- °Cockerel cooked devil's style on the spit
- °Livorno-style Red Drum
- °Mixed fried fish and vegetables in batter

CHEF TRANCHEUR:

Catch of the day

SIDE DISHES:

- Salad Corners
- °Mix of broccoli and cauliflower
- °Buttered spinach
- Mashed potato au gratin

DESSERTS: Pastry Chef's Corner

- °Selection of mini cakes and pastries from our pastry chef
- Fresh seasonal fruit
- Slush drinks for our young guests
- Strawberry sorbet
- Lemon sorbet

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WONDER RESTAURANT: MENU OBLIVION



TASTY TREATS: Bread basket

°Selection of fresh bread

°Assortment of pizza and focaccia

CHARCUTERIE CORNER:

Presentation of local and national cold cuts

Cheeseboard of local products

Turkey ham

FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

Nachos and salsa dips

°Chips

APPETIZERS:

°Presentation of the five whole grains with candied tomatoes and vegetables

Traditional tuna-flavoured veal

Chicken Catalan with crunchy vegetables

White potato compote, mushrooms, sweet and sour mayonnaise gherkins with balsamic vinegar

Mediterranean mussels with marinade

°Durum wheat fries, burrata straciatella and friarielli cooked in a pan

STARTERS:

Butterflies with tomato and basil

Milanese risotto and tastasal sauce

°Tyrolean gnocchi creamed with butter and flavoured with sage and Monte Veronese D.O.P.

°Tortelloni with asparagus, salmon and lemon zest

°Traditional aubergine parmesan

Pureed carrot and potato soup with toasted bread wedges

MAIN COURSES:

°Mixed grill (meat)

°Perch fillet with cardinal sauce

°Beef meatballs with tomato sauce

°Mediterranean sea bream fillet with salmoriglio sauce

CHEF TRANCHEUR:

Slow-cooked beef roast

SIDE DISHES:

Salad Corners

°Fennel Gratin

°Stir-fried vegetables with soy sauce

Roast potatoes

DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

Slush drinks for our young guests

Strawberry sorbet

Lemon sorbet

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WONDER RESTAURANT: BEVERAGES



DRAUGHT BEER

Beck's - cl. 40(5% vol)	€ 6.50
Lefte Rouge - cl. 50 (6,6% vol.)	€ 7.50
Franziskaner Hell - cl. 40 (5% vol.)	€ 7.50

BOTTLED BEERS

Beck's - cl. 33 (5% vol.)	€ 6.00
Hoegaarden - cl. 33 (4,8% vol.)	€ 6.00
Corona - cl. 33 (4,5% vol.)	€ 6.00
Corona "0,0" - cl. 33 (0,0% vol.)	€ 6.50
Super Tenent's - cl. 33 (9% vol.)	€ 7.50
Lefte Blonde - cl. 33 (6,6% vol.)	€ 6.50
Lowenbrau - cl. 33 (6,1% vol.)	€ 6.50
Gluten-free beer - cl. 33 (4,7% vol.)	€ 6.50

ITALIAN SPARKLING WINE

Prosecco D.O.C. "Trimati"	Veneto	€ 6.50	€ 28.00
Prosecco Millesimato D.O.C. "Valdo"	Treviso/Veneto	€ 7.50	€ 35.00
Prosecco Millesimato D.O.C. 2021 Brut "Revi"	Trentino alto Adige	€ 9.00	€ 40.00
Cuvée Prestige "Ca' del Bosco"	Franciacorta/ Lombardia	€ 10.00	€ 65.00

FRENCH SPARKLING WINE

Brut Authentique Pierre Gobillard	Champagne/France	€ 15.00	€ 75.00
Brut 'La Cuvée' Laurent-Perrier	Champagne/France	€ 95.00	

ITALIAN WHITE WINES

Custoza D.O.C. Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay D.O.C. Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana D.O.C. Le Quaiare Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 33.00
Ribolla Gialla D.O.C. Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marquis Antinori	Bolgheri/Tuscany		€ 45.00

ROSÉ WINES

Bardolino Chiaretto Bio D.O.C. Cantina Monteci	Veneto Winery	€ 6.50	€ 24.00
Trento D.O.C. Millesimato 2021 Rose "Revi"	Trentino alto Adige		€ 40.00

ITALIAN RED WINES

Merlot Corvina I.G.T. Corte Giara Allegrini	Veneto	€ 7.00	€ 24.00
Valpolicella Classico D.O.C. Bio Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella Ripasso D.O.C. Cantine Bertani	Veneto	€ 8.50	€ 35.00
Valpolicella Ripasso 'Malavoglia' 2021 D.O.C. Bio Cà La Bionda	Veneto		€ 45.00
Amarone della Valpolicella Classico D.O.C.G. 2018 Bio	Veneto		€ 72.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 14.00	€ 80.00

SWEET WINES (RECIOTO AND PASSITI)

Recioto della Valpolicella D.O.C.G. cl.375 Cantine Bertani	Veneto	€ 14.00	€ 45.00
I Capitelli I.G.T. 2022 cl.375 Anselmi	Soave/Veneto		€ 55.00



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Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.



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