

# LA VERANDA



# Cocktail Bar 10:00 - 22:00

## Spritz Selection

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<b>LA VERANDA SPRITZ</b>	€ 8.00
Limoncello, Prosecco & Soda	
<b>APEROL SPRITZ</b>	€ 8.00
Aperol, Prosecco & Soda	
<b>CAMPARI SPRITZ</b>	€ 8.00
Bitter Campari, Prosecco & Soda	
<b>HUGO SPRITZ</b>	€ 8.00
Elderflower Syrup, Prosecco & Soda	
<b>COMBO SPRITZ</b>	€ 25.00
<b>2 Spritz &amp; 1 San Giovanni Bruschetta</b>	
<u>Available untill 6pm</u>	

## Long Drinks

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<b>SAPPHIRE &amp; TONIC</b>	€ 10.00
Bombay Sapphire & Schweppes Tonic	
<b>WHISKY &amp; COKE</b>	€ 10.00
Johnny Walker & Coke	
<b>CUBA LIBRE</b>	€ 10.00
Bacardi Oro, Coke & Lemon	
<b>CAMPARI ORANGE</b>	€ 10.00
Bitter Campari & Fresh Orange Juice	
<b>RICARD PASTIS</b>	€ 10.00
Ricard & Water	
<b>CAMPARI SODA</b>	€ 5.00
<b>CRODINO</b>	€ 5.00
Alcohol Free	

## Cocktails

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<b>MIMOSA</b>	€ 10.00
Orange Juice & Prosecco	
<b>AMERICANO</b>	€ 10.00
Red Martini, Campari & Soda	
<b>SBAGLIATO</b>	€ 10.00
Campari, Red Martini & Prosecco	
<b>NEGRONI</b>	€ 10.00
Campari, Red Martini & Gin	
<b>BLACK RUSSIAN</b>	€ 10.00
Kahlua & Vodka	
<b>DRY MARTINI</b>	€ 10.00
Bombay Sapphire & Dry Martini	
<b>ESPRESSO MARTINI</b>	€ 10.00
Dry Vodka, Kahlua, Espresso & Simple Syrup	

## Beers

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<b>MORETTI</b>	€ 5.00
Lt.0.33	
<b>MORETTI</b>	€ 8.00
Lt.0.66	

## Soft Drinks

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**MINERAL WATER** € 2.00  
Lt. 0,5

**MINERAL WATER** € 3.00  
Lt. 1,5

**COCA COLA** € 4.00  
cl. 0,33

**COCA COLA ZERO** € 4.00  
cl. 0,33

**LEMONSODA** € 4.00  
cl. 0,33

**ARANCIATA FANTA** € 4.00  
cl. 0,33

**SCHWEPPE TONICA** € 4.00  
cl. 0,33

**SPRITE** € 4.00  
cl. 0,33

**TÈ FREDDO AL LIMONE** € 4.00  
Lemon Ice Tea - cl. 0,33

**SPREMUTA D'ARANCIA** € 6.00  
Fresh Orange Juice

## Local Wines by the Glass

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**CUORE DI VINO LA BOTTE 18 '21**  
Red € 10.00

**CABANON CUORE BIANCO**  
White € 10.00

**CÀ DEI FRATI ROSA DEI FRATI**  
Pink € 10.00

**PROSECCO DI VALDOBBIADENE**  
**DOCG**  
White, Sparkling € 10.00

## The choice of the week

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**RED WINE** € 8.00

**WHITE WINE** € 8.00

## Bubbles by the Bottle

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**CHAMPAGNE** € 90.00  
Veuve Cliquot Reserve

**CHAMPAGNE ROSÈ** € 110.00  
Moet-Chandon

**VALDOBBIADENE** € 32.00  
**PROSECCO SUPERIORE**  
Foss Marai, DOCG

**ALTA LANGA ROSÈ** € 60.00  
La Morra, Brandini, DOCG

## White Wines by the Bottle

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**LUGANA '25** € 24.00  
Doc, I Frati

**ROSA DEI FRATI '25** € 24.00  
Cà dei Frati - Pink

**GAVI DEL COMUNE** € 24.00  
**DI GAVI '25**  
Docg, Cà Bosio

**SAUVIGNON IGT '24** € 35.00  
Hofsaetter Dolomiti

**PINOT GRIGIO IGT '25** € 25.00  
La Solatia Toscana

## Red Wines by the Bottle

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<b>BRUNELLO DI MONTALCINO '19</b> Docg, Tenuta Greppone Mazzi	€ 60.00
<b>CHIANTI CLASSICO '22</b> Docg, Selezione Romitorio di Santedame	€ 80.00
<b>INFERNOT '22</b> Cabanon - Vendemmia Tardiva Local, sweet	€ 60.00
<b>CUORE DI VINO LA BOTTE 18 '21</b> Fattoria Cabanon	€ 40.00

## Spirits

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<b>BACARDI CARTA ORO</b> Rum	€ 7.00
<b>BACARDI CARTA BLANCA</b> Rum	€ 7.00
<b>BOMBAY SAPPHIRE</b> Gin	€ 8.00
<b>CARLOS PRIMERO</b> Brandy	€ 8.00
<b>VECCHIA ROMAGNA</b> Brandy	€ 6.00
<b>CORVOUSIER</b> Cognac	€ 8.00

## Grappe

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<b>FONTANTAFREDDA</b> Grappa di Barolo Riserva 43°	€ 8.00
<b>CABANON</b> Grappa Aura 42°	€ 8.00

## Whiskey

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<b>JACK DANIEL'S</b>	€ 8.00
<b>GLENFIDDICH 12</b> Single Malt Scotch	€ 15.00
<b>GLENLIVET 12</b> Single Malt Scotch	€ 15.00
<b>ABERLOUR 12</b> Single Malt Scotch	€ 15.00

## Liqueur

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<b>GRAND MARNIER</b>	€ 7.00
<b>COINTREAU</b>	€ 8.00
<b>KAHLUA</b>	€ 7.00

## Digestif

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<b>BRAULIO RISERVA</b>	€ 8.00
<b>MIRTO</b>	€ 6.00
<b>AVERNA</b>	€ 6.00
<b>LIMONCELLO</b>	€ 5.00

## Caffetteria

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<b>ESPRESSO</b>	€ 3.00
<b>CAPPUCCINO</b>	€ 4.00
<b>CAFFÈ AMERICANO</b> Black Coffee	€ 4.00
<b>LATTE MACCHIATO</b>	€ 4.00
<b>CIOCCOLATA CALDA</b> Hot chocolate	€ 5.00
<b>TÈ - TEA</b> English Breakfast; Green Tea; Early Grey; Camomilla	€ 4.00

# Light Bites 12:00/noon - 20:30

## Bruschette

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*Start your experience with our freshly prepared bruschette, served warm and fragrant. Each topping is chosen to evoke the comforting flavours of home-style Italian cooking, offering a delightful introduction to the tastes and aromas of the Mediterranean.*

**ITALIA (7, 6, 1, 15)** € 18.00

Toasted bread topped with yellow and red datterini tomatoes, Mozzarella di Bufala bites, Parmigiano Reggiano DOP, basil pesto, EVO oil, basil, oregano.

**IL PESCATORE (1, 12, 4, 6)** € 18.00

Toasted bread topped with a mixture of fresh tomatoes, olives, capers, anchovies, salt and pepper

**LOPPIA (1, 7, 6)** € 18.00

Toasted bread topped with a mixture of fresh tomatoes, fiordilatte mozzarella stripes and raw ham

**SAN GIOVANNI (1, 6)** € 18.00

Toasted bread topped with a mixture of fresh tomatoes, garlic and oregano

**FOCACCIA VEG (1, 7, 8, 6, 10)** € 18.00

Focaccia slices with pesto, grilled vegetables, hummus & cheese

## Local To Share

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**TAGLIERE MISTO A Kilometro Zero (7, 12)** € 40.00

Large selection of local cold cuts & local cheeses, served with honey and mixed pickled vegetables. **2 pers.**

**TAGLIERE MISTO A Kilometro Zero (7, 12)** € 25.00

Selection of local cold cuts & local cheeses, served with honey and mixed pickled vegetables. **1 pers.**

Our local products come from the following local producers:

- Antica Latteria di Bellagio, via A. Volta, Bellagio
- Carozzi Formaggi, Pasturo
- Brianza Salumi, Sirone

## I Classici dell'Estate

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<b>CAPRESE (7)</b> Fiordilatte Mozzarella DOP with ripped tomatoes, oregano, rocket, olives	€ 20.00
<b>CARPACCIO DI BRESAOLA DELLA VALTELLINA (7)</b> Dried local beef sliced, covered with lemon juice, parmesan flakes, extra virgin olive oil & rocket	€ 20.00
<b>CRUDO &amp; BUFALA (7)</b> Parma raw ham & Mozzarella di bufala DOP	€ 20.00
<b>CRUDO &amp; MELONE</b> Parma raw ham & melon (seasonal)	€ 20.00
<b>CARPACCIO DI BRESAOLA DI TONNO (4, 15)</b> 200 gr Salted sliced yellowfin tuna with light salad.	€ 20.00

## I Ricordi della Nonna - Grandma's Recollections

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<b>LASAGNE ALLA BOLOGNESE (1, 7, 9, 3)</b> Lasagne with bolognese meat sauce (MAP - Modified Atmosphere)	€ 10.00
<b>BIGOLI AL RAGÙ DI CHIANINA (1, 12, 9)</b> Pasta with meat sauce (MAP - Modified Atmosphere)	€ 10.00
<b>LASAGNE ALLE VERDURE CON BESCIAPELLA (1, 7, 9, 3)</b> Lasagne with vegetables & bechamel (MAP - Modified Atmosphere)	€ 10.00
<b>CANNELLONI RICOTTA E SPINACI (7, 3)</b> Fresh pasta rolls filled with ricotta cheese & spinach (MAP - Modified Atmosphere)	€ 10.00
<b>ZUPPA DI LEGUMI (9)</b> Legume soup	€ 10.00



## Le Insalatone

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**INSALATA CON POLLO (9, 7, 4)** € 20.00

Mixed salad with rocket, chicken breast stripes, celery, carrots, avocado ripped tomatoes, dressed with lemon juice & cesar sauce

**INSALATA RICCA (7)** € 20.00

Mixed salad with rocket, ripped tomatoes, olives, fresh cow cheese, avocado, carrot jullienne

**INSALATA CON TONNO (4)** € 20.00

Mixed salad with rocket, 200gr chopped tuna, avocado, ripped tomatoes, dressed with lemon juice

**INSALATA CON SALMONE (4)** € 20.00

Mixed salad with rocket, salmon tartare, avocado, ripped tomatoes, dressed with lemon juice

## Dessert

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**ORO PURO (7, 6, 3, 8)** € 9.00

Dark chocolate mousse with mandarin and apple gelée interior

**DELIZIA AL LIMONE (7, 3, 1)** € 9.00

Sponge dessert with lemon juice custard and covered with a sauce scented with "Amalfi Coast PGI lemons" peels

**TIRAMISÙ IN BARATTOLO (7, 1, 3)** € 9.00

The most classic of spoon desserts, served in a charming little jar

**PROFITEROLES (7, 3, 1, 6, 8)** € 9.00

Cream puffs, custard, whipped cream and chocolate sauce

**MERINGA CON CIOCCOLATO CALDO (3, 7)** € 9.00

Meringue ice cake with hot chocolate sauce on top

**TAGLIATA AL LIMONE CON VODKA** € 9.00

Lemon Ice cream sorbet with vodka

*Dear Guest, We care about serving you the highest quality ingredients and meeting your dietary requirements.*

*Please find below the list of products that may cause allergic reactions or intolerances, in addition to any foods that have been vacuum-packed.*

- 1. Grains containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut, combinations of these products or any derivatives from these products.*
- 2. Shellfish and products containing shellfish*
- 3. Egg and products containing egg*
- 4. Fish and products containing fish*
- 5. Peanuts and products containing peanuts*
- 6. Soy and products containing soy*
- 7. Milk and products containing milk (including lactose)*
- 8. Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts, Queensland nuts and any products containing nuts*
- 9. Celery and products containing celery*
- 10. Mustard and products containing mustard*
- 11. Sesame seeds and products containing sesame seeds*
- 12. Sulfur dioxide and sulfites (more than 10 mg/Kg)*
- 13. Lupin and products containing lupin*
- 14. Mollusks and products containing mollusks*
- 15. Vacuum technique, vacuum-packed product*