



DOSSO SERADINO
TRATTORIA-RISTORANTE

THE MENU

APPETIZERS



ANTIPASTO DOSSO (1.3.4.7.8.9) ↗

A LARGE PLATTER FEATURING A TASTING OF 10 OF OUR SPECIALTIES

26€

VICENZA-STYLE CREAMED SALT COD (4.7)

SERVED WITH A CRISPY POLENTA WAFER
(GENEROUS PORTION +6,50€)

14€

HAND-CUT BEEF TARTARE

SEASONED WITH AN ARGENTINEAN-STYLE HERB SAUCE
(GENEROUS PORTION +6,50€)

15€

FIOCCO DI CULATELLO (7)

SERVED WITH DATTERINI TOMATOES FROM OUR GARDEN,
ARTICHOKES AND BURRATA CHEESE

17€

SUMMER LIMITED EDITION

GAZPACHO (1)

CHILLED VEGETABLE SOUP MADE WITH FRESH
PRODUCE FROM OUR GARDEN, SERVED WITH
CROUTONS AND TOASTED SEEDS

12.5€

SUMMER LIMITED EDITION

FIRST COURSES

GRANDMA LIVIA'S CASONCELLI (1.3.7.9)

A RECIPE THAT HAS NEVER CHANGED!
HANDMADE JUST LIKE GRANDMA
USED TO MAKE...

CASONCELLI PASTA STUFFED
WITH TRADITIONAL MEAT
AND HERBS, TOSSED WITH
MELTED BUTTER AND SAGE



TIMELESS CLASSIC

14.5€

SPAGHETTI WITH LAKE FISH RAGÙ (1.3.4.9)

"CHITARRA" SPAGHETTI WITH LAKE FISH RAGÙ
AND VEGETABLES

16.5€

CAPRESE-STYLE RISOTTO... AS YOU'VE NEVER TRIED IT BEFORE (7)

WITH TOMATO SAUCE, FRESH BASIL AND SHREDDED
BURRATA CHEESE

15€

CITRUS RISOTTO (4.7.9)

WITH MARINATED LAKE CHAR CARPACCIO
AND ITS BOTTARGA

18€

SUMMER LIMITED
EDITION

POTATO GNOCCHETTI (1.3.7)

WITH "CRUDAIOLA" SAUCE AND CUBES
OF TRADITIONAL LOCAL FORMAGGELLA CHEESE

16.5€

SUMMER LIMITED
EDITION

SECOND COURSES

GRILLED BEEF CUBEROLL

PRIZED CUT FROM THE UPPER PART OF THE LOIN, CHARACTERIZED BY GOOD MARBLING 250/300GR

23€

GRILLED BEEF FIORENTINA STEAK

5,5€/etto

TRADITIONAL BEEF IN OIL (1.4.7)

SERVED WITH POLENTA

20€



GRILLED DUET

PICANHA SLICES AND LAMB CHOPS

SUMMER LIMITED EDITION

24€

CATCH OF OUR LAKE

THE STAFF WILL INFORM YOU ABOUT THE FRESH CATCH AND THE DAY'S PREPARATION, WITH THE RELATIVE PRICE

SUMMER LIMITED EDITION

SIDE DISHES

ROAST POTATOES WITH ROSEMARY

5.5€

ROMAN-STYLE ARTICHOKE

1.5€

GREEN SALAD FROM OUR GARDEN

5€

MIXED SALAD

6€

GRILLED VEGETABLES (EGGPLANTS, ZUCCHINI, PEPPERS)

5.5€

PICKLED VEGETABLES

5€

CHEESES

FROM THE PASTURE TO YOUR PLATE

DEGUSTAZIONE DI FORMAGGI (7) 16€

AGED AND FRESH, FROM COW, GOAT, AND SHEEP PASTURES.
SERVED WITH OUR HOMEMADE JAM. (MEDIUM PORTION +5€)

GORGONZOLA (7) 7€

TALEGGIO (7) 7€

DESSERTS

CLASSIC TIRAMISÙ (1.3.7) 6.5€
MADE TO ORDER

WHITE TIRAMISÙ ...EVEN MORE DELICIOUS (1.3.7) 6.5€
MADE TO ORDER

SBRISOLONA CAKE ...DIET STARTS TOMORROW! (1.3.7.8) 6.5€
SERVED WITH WHIPPED CREAM ICE CREAM
OR WILD BERRY ICE CREAM

YOGURT SEMIFREDDO (7) 7€
HONEY AND CARAMELIZED PEACHES

PHYLLO PASTRY BASKET (1.3.7) 7€
WITH MASCARPONE CREAM
AND FRESH FRUIT

SUMMER LIMITED EDITION



BEERS



BIRRIFICIO VIA PRIULA

CORNA BIANCA 5.5€
BLANCHE - 5% VOL. 33cl

Dedicated to a special place, it is made "special" by its spices. Excellent as an aperitif, it accompanies delicate dishes, raw fish, and fresh cheeses beautifully.



BIRRIFICIO VIA PRIULA

CONCARENA 7€
AMERICAN IPA - 6.7% VOL. 50cl

Amber reflections and compact foam. Bitter notes of hops, softened by toasted camuno barley malt. Excellent in combination with medium-aged cheeses, white fish, and shellfish.



BIRRIFICIO VIA PRIULA

ACQUA 7€
PILS - 5.2% VOL. 50cl

The classic blonde beer, light and highly valued, with a taste tending to be slightly bitter with spicy notes and a herbaceous aroma. Fine and persistent foam.



BIRRIFICIO VIA PRIULA

ARIA 7€
BLANCHE - 5.5% VOL. 50cl

Pleasant and easy-drinking, a wheat beer characterized by a white and dense foam, with fruity, slightly citrusy notes. Pleasant in summer.



BIRRIFICIO VIA PRIULA

FUOCO 7€
BOCK - 7% VOL. 50cl

Full and round taste. Excellent for enhancing the flavor of our traditional dishes like pasta and risottos, but also meat and fish dishes.



BIRRIFICIO VIA PRIULA

TERRA 7€
IPA ROSSA - 6.7% VOL. 50cl

With amber reflections and compact foam. It is made unique by the bitter notes of hops, softened by toasted barley malt. Excellent in combination with cheeses.



BIRRFICIO 100VENTI



FREEVOLA 6.5€
APA - 4.7% VOL. 33cl

Beer inspired by American IPA. Scented with citrus, tropical fruit, and honey, elegantly bitter and with sweet malty notes. Excellent with cured meats, cheeses, and grilled fish.



SENZA GLUTINE



BIRRERIA DEL CASTELLO PRIVATO



ENGERL HELL 6€
HELLES - ANALCOLICA 50cl

Ideal for all those who want or need to do without alcohol, but not without the taste of real beer. Only 17 kcal/100 ml, excellent for calorie-conscious beer lovers.

BEVERAGES

ESPRESSO COFFEE 1.5€

CORRETTO COFFEE 1.7€

DECAFFEINATED COFFEE 1.6€

SMALL BARLEY COFFEE 1.5€

LARGE BARLEY COFFEE 2€

SMALL GINSENG COFFEE 1.5€

LARGE GINSENG COFFEE 2€

STILL / SPARKLING WATER 2€

BOTTLED SOFT DRINKS 33CL 3.5€

CANNED ESTATHÉ 33CL 3.5€

RED AND WHITE WINE ON TAP

LITER **10€** 1/2 LITER **5.5€** QUARTER LITER **3€**

SPARKLING WHITE WINE ON TAP

LITER **12€** 1/2 LITER **6.5€** QUARTER LITER **3.5€**

CLASSIC BITTERS 4€

LIST OF ALLERGENS

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOY
7. MILK (INCLUDING LACTOSE)
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN
14. MOLLUSCS

ALLERGENS ARE INDICATED ON THE MENU BY THE CORRESPONDING REFERENCE NUMBER

THE DOSSO SERADINO TEAM THANK YOU
FOR CHOOSING TO SPEND TIME WITH US.

WE STRIVE FOR QUALITY TO BEST EXPRESS OUR TERRITORY
THROUGH OUR CUISINE, RESEARCHING PRODUCTS AND RECIPES
THAT WE HOPE WILL MEET YOUR EXPECTATIONS.

WE ALSO REMIND YOU THAT
HERE YOU CAN ORGANIZE PARTIES AND CEREMONIES
ANY KIND, WHATEVER SPECIAL MOMENT YOU WISH TO PLAN.

OUR SPECIALTIES UPON RESERVATION:
SPIEDO OR GRILLED PORCHETTA.



DOSSO.SERADINO



DOSSO SERADINO TRATTORIA E RISTORANTE