



DOSSO SERADINO
TRATTORIA-RISTORANTE

THE MENU

TASTING MENU

CAMUNA MENU

DOSSO APPETIZER (1.3.4.7.8.9)

A LARGE PLATTER FEATURING A TASTING
OF 10 OF OUR SPECIALTIES

GRANDMA LIVIA'S CASONCELLI (1.3.7.9)

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

TRADITIONAL BEEF IN OIL (1.4.7)

SERVED WITH POLENTA

42€*

LOCAL WINE
TASTING

+10€**



LAKE MENU

VICENZA CREAMED SALTED COD (4.7)

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

SPAGHETTI WITH LAKE FISH RAGÙ (1.3.4.9)

"CHITARRA" SPAGHETTI WITH LAKE FISH RAGU
AND VEGETABLES

CATCH OF OUR LAKE

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

46€*

*SERVED FOR A MINIMUM OF 2 PEOPLE (PRICE PER PERSON),
DRINKS EXCLUDED.

**3 HALF-TASTINGS OF LOCAL WINES (GROPPELLO, CURTEFRANCA, VALCALEPIO).

APPETIZERS



DOSSO APPETIZER ^(1.3.4.7.8.9)



A LARGE PLATTER FEATURING A TASTING OF 10 OF OUR SPECIALTIES

26€

VICENZA CREAMED SALTED COD ^(4.7)

BACCALA MANTECATO 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€

GRILLED POLENTA ⁽¹⁾

WITH SAUTEED PORCINI MUSHROOMS AND CRISPY GUANCIALE

14€

AUTUMN LIMITED EDITION

BEEF TONGUE WITH PUMPKIN MOUSSE AND OLIVE ⁽⁹⁾

LOW-TEMPERATURE COOKED CRUMBLE SERVED LUKEWARM

16€

AUTUMN 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 RAGU AND VEGETABLES

16.5€

AUTUMN LIMITED EDITION OUR SPECIAL SEASONAL DISHES:

PORCINI MUSHROOMS AND SILTER CHEESE RISOTTO A GREAT CLASSIC...
BUT YOU'VE NEVER TRIED IT LIKE THIS (7.9)

19€

PUMPKIN, GUANCIALE AND SALTED ALMOND RISOTTO
THE PERFECT CONTRAST THAT WILL MAKE YOU WANT TO WIPE YOUR PLATE CLEAN (7.8.9)

16.5€

GNOCCHETTI WITH WHITE PHEASANT RAGÙ
THE RICH TASTE OF GAME IN A VERSION THAT WILL SURPRISE YOU (1.3.7)

18€



SECOND COURSES

GRILLED BEEF CUBEROLL

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

23€

GRILLED BEEF FIORENTINA STEAK

5,5€/100g

TRADITIONAL BEEF IN OIL (1.4.7)

SERVED WITH POLENTA

20€



BRANDY-MARINATED VENISON LOIN (1.7.9.12)

WITH PORCINI MUSHROOMS AND *BIENNO MILL* POLENTA

28€

AUTUMN LIMITED EDITION

CATCH OF OUR LAKE

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

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

CHEESES TASTING ⁽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)

MADE TO ORDER

6.5€

WHITE TIRAMISÙ ...EVEN MORE DELICIOUS ^(1.3.7)

MADE TO ORDER

6.5€

SBRISOLONA CAKE ...THE DIET STARTS TOMORROW! ^(1.3.7.8)

SERVED WITH WHIPPED CREAM ICE CREAM OR WILD BERRY ICE CREAM

6.5€



APPLE, ORANGE AND CINNAMON PLUMCAKE ^(3.7.8)

7€

SERVED WITH WARM VANILLA CUSTARD

PUMPKIN AND VANILLA PANNA COTTA ^(1.7.8)

7€

WITH AMARETTI CRUMBLE AND SALTED CARAMEL

AUTUMN LIMITED EDITION

BEERS



VIA PRIULA BREWERY

 **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.



VIA PRIULA BREWERY

 **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.



VIA PRIULA BREWERY

 **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.



VIA PRIULA BREWERY

 **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.



VIA PRIULA BREWERY

 **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.



VIA PRIULA BREWERY

 **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.



100VENTI BREWERY



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.



SIN GLUTEN



PRIVATE CASTLE BREWERY



ENGERL HELL 6€
HELLES - ALKOHOLFREI 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€

ALLERGENS LIST

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

ALLERGENS ARE INDICATED ON THE MENU
WITH THEIR 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** OF ANY KIND, WHATEVER
SPECIAL MOMENT YOU WISH TO PLAN.

OUR SPECIALTIES UPON RESERVATION:
SPIEDO OR GRILLED PORCHETTA.



DOSSO.SERADINO



DOSSO SERADINO TRATTORIA E RISTORANTE