



Our menu created by the inspiration of Chef Milan wants to pay your attention some elements that according to our way of interpreting the cooking are very important today:

Values and territory, Italian spirit, tradition, technique and conviviality at the table

Kristina Karpova
Resident Manager

HOTELS
2GO
HOTEL MILANO & SPA
TERRAZZA ARENA
LOUNGE BAR & RESTAURANT

APPETIZERS

Meat dishes

Roasted veal with tuna sauce
and "crispy duck confit is equally hearty tomatoes".

€ 20.00

Minced beef cut it by hand ruffly (Grass Fed young female beef)
with tomatoe marinated

€ 21.00

Sea dishes

Scallops with saffron
and chips flavour of curry and smoked cardamomo

€ 22.00

Scampi carpaccio (raw marinatede paper-thin slices)
with wild berries flavour, ginger gel ligtlly add caviar of lime

€ 24.00

FIRST DISHES

Meat dishes

Bigoli (big spaghetti) made with eggs,

Cacio & Pepe

€ 16.00

"Carnaroli" Risotto

with Amarone and Monte Veronese (local cheese)

€ 18.00

Sea dishes

Handmade ravioli with sea bass,
orange, rosemary and cinnamon

€ 18.00

Black Tagliolini with queen crab

€ 20.00

For information on substances, allergens and finished products condition
consult the documentation provided on request by the staff

Cover and service € 5.00

SECOND DISHES

Meat dishes

Grass Fed Fillet (250-grams young female beef)
with Amarone and coffee reduction, topinambur and baby vegetables

€ 28.00

Young veal with baileys coffee reduction and
green peas, violet carrots, chick peas

€ 25.00.

Sea dishes

Octopus blu with local clams, apple purée, violet potatoes coated in caramel,
"crispy duck confit is equally hearty tomatoes" and olives.

€ 28.00

Sea bass fillet with baby vegetables,
ledys finger, wild berries sauce and little meatballs of raw prawns, fennel and dill

€ 25,00

CHEESES

Our cheese selection
with honeys and homemade jam
€ 18.00

DESSERTS

Tiramisù with crispy biscuite and passion fruit sauce
€ 10.00

Mousse of mango with coconut quenelle
€ 10.00

Vanilla biscuits with Baileys, coffee and cream of condensed milk
€ 10.00

Sorbetto selection
€ 10.00



Our wines selection

Spumanti classic method "Champenoise"

The classic method is a sparkling wine production process that consists in inducing the refermentation in bottle of wines through the introduction of selected sugars and yeasts

Champagne

Laurent Perrier Brut	glass € 12.00	€ 70.00
Perrier-Jouet Grand Brut		€ 80.00
Perrier-Jouet Blason Rose		€ 90.00
Bollinger Special Cuvée Brut		€ 100.00
Ruinart Brut Rosé		€ 130.00
Laurent Perrier Cuvée Rosé Brut		€ 130.00
Ruinart Blanc de Blancs		€ 130.00
Dom Perignon Brut		€ 280.00

Dessert wines

Recioto della Valpolicella 500 ml	€ 50,00
Recioto di Soave 500 ml	€ 40,00
Recioto di Gambellara DOCG Spumante Dal Maso 750 ml	€ 25.00
Recioto Classico Riva dei Perari DOCG Dal Maso 500ml	€ 35.00

Italian classic method

Franciacorta Berlucchi Saten	glass € 7.00	€ 35.00
Ferrari Perlè Trento DOC Millesimato	glass € 8.00	€ 60.00
Giulio Ferrari Riserva del Fondatore		€ 120.00
Franciacorta Ca' Del Bosco Prestige		€ 60.00
Franciacorta Bellavista Alma		€ 60.00
Durello Monte Lessini Dal Maso		€ 35.00

Spumanti charmat method "Martinotti"

The "Martinotti" method allows to obtain sparkling wines, often sweet, with fruity characteristics, by means of autoclave-type watertight containers

The fermentation that takes place is a fast pier, usually around 15 - 20 days

Prosecco DOCG Valdobbiadene Rustico Nino Franco	glass € 6.00	€ 30.00
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Rosè Wines

Bardolino Chiaretto 2018 Cavalchina	€ 25.00
Scalabrone 2019 Bolgheri Rosato Antinori	€ 30.00
Lugana Chiaretto Rosè 2019 Ca dei Frati	€ 40.00

White Wines

Lugana 2018 Ca'dei Frati	glass € 7.00	€ 35.00
Soave Classico 2019 Pieropan	glass € 7.00	€ 35.00
Vigna Esmeralda 2019 Torres	glass € 6.00	€ 30.00
S. Vincenzo 2019 Anselmi		€ 30.00
Amedeo Custoza Superiore 2017 Cavalchina		€ 30.00
Pinot Grigio 2019 Colterenzio		€ 28.00
Gewürztraminer 2019 Lageder		€ 45.00
Chardonay Doc 2019 Livio Felluga		€ 38.00
Sauvignon 2019 Livio Felluga		€ 38.00
Vermetino 2019 Bolgheri Antinori		€ 30.00
Vistamare 2019 Ca' Marcanda		€ 45.00
Cervaro della Sala 2016 Castello della Sala Antinori		€ 65.00

Local Red Wines

Valpolicella Classico 2018 Speri	glass € 6.00	€ 30.00
Valpolicella Ripasso Monte Garbi 2017 Tenuta S. Antonio	glass € 7.00	€ 35.00
Valpolicella Classico Superiore Ripasso DOC 2014 Secondo Marco		€ 40.00
Valpolicella Superiore 2014 Roccolo Grassi		€ 40.00
Amarone 2013 S. Urbano Speri		€ 80.00
Amarone Valpolicella Classico DOCG Secondo Marco 2011		€ 80.00
Amarone Roccolo Grassi		€ 90.00

Red Wines

Chianti Classico 2017 Terre di Arceno		€ 40.00
Chianti Classico Riserva DOCG 2015 Tenuta Tignanello Marchese Antinori		€ 50.00
Brunello di Montalcino 2013 Fornacina		€ 75.00
Cabernet Sauvignon Riserva 2015 Kastelet Colterenzio		€ 40.00
Pinot Nero 2015 Villa Nigra Colterenzio		€ 45.00
Barolo 20156 Tenuta Prunotto		€ 55.00
Sito Moresco 2016 Gaja		€ 60.00
Magari 2018 Bolgheri DOP		€ 85.00
Tignanello 2016 IGT Tenuta Tignanello Marchesi Antinori		€ 110.00
Solaia 2014 Tenuta Tignanello Marchesi Antinori		€ 260.00
Guada al Tasso Bolgheri DOC Superiore Tenuta di Guada al Tasso Antinori		€ 135.00
Sassicaia 2016 Tenuta San Guido (100/100 Robert Parker)		€ 450.00
Bordeaux Mouton Cadet Vintage 2014 Edition Baron Philippe de Rothschild		€ 60.00
Pinot Noir 2015 Bourgogne Moilard		€ 45.00

Water

Mineral Giorgio Armani water still / sparkling 750 ml € 4.00

Beers

Forst 1857 – Italia (Blonde Lager Vol. 33 cl. – Alc. 4,8°) € 5.00

Scudata Antoniana – Italia (Blonde Lager Vol. 33 cl. – Alc. 5,2°) € 5.00

Warsteiner – Germania (Blonde Pils Vol. 33 cl. – Alc. 4,8°) € 5.00

Menabrea & Figli Ambrata Celebrativa – Italia (Amber Ale Vol. 33 cl. – Alc. 5°) € 5.00

Coffee

Espresso € 3.00

Decaffeinated coffee € 3.00

Cappuccino € 4.00

Latte macchiato (hot milk with coffee) € 4.00

Teas and infusions

Ayurveda – Relax € 5.00

Beauty / Digestive € 5.00

Bio Spring / Digestive Slimming € 5.00

Body And Soul / Relax Digestive € 5.00

Moringa Tree of Life - H24 € 5.00