

il nostro Menu

STARTERS

- Cured meats plate with cheese 16
- Beef tartare with yolk, extra virgin olive oil, salt and pepper 14
- Crouton with "peposo" 12
- Thinly sliced boiled tongue with celery, oil and lemon 9
- Veal liver with onions "Ginone style" 10
- Creamed cod with potatoes 13
- "Gurguglione" of vegetables 9
- Tomato and bread soup with stracciatella cheese 9

FIRST COURSE

- Pici (thick noodles) with anchovies, chilli pepper and bread crumbs 10
- Pappardelle with wild boar sauce 13
- Potato ravioli with "stracotto" sauce (stew beef sauce)
- Guitar spaghetti with duck ragu 13
- Maccheroncino of fresh pasta with lampredotto sauce 10
- Potato gnocchi with rabbit sauce and fennel seeds 11

MAIN COURSE

- Florentine steak 5,5/hg
- "Tagliata" (Cut of beef) 18
- Braised beef cheek in red wine sauce 19
- Pork ribs cooked slowly and grilled 17
- Pork tenderloin, flavoured oil and dry tomatoes 19
- Lampredotto meatballs and green sauce 16
- Fried brains 18
- Fried chicken and rabbit 16

SIDE DISH

- Roast potatoes 5
- Seasoned tomato with red onion 5
- Sauteed spinach 5
- Green garden salad 5

DESSERTS

- Three cheeses with honey and compote 12
- Portuguese milk pudding 6
- Cheesecake 6
- Tiramisù 6



TRATTORIA DA GINONE
DAL 1949

