

WONDER RESTAURANT: MENU MAMMUT



TASTY TREATS:

Bread basket

°Selection of fresh bread

°Assortment of pizza and focaccia

CHARCUTERIE CORNER:

Presentation of local and national cold cuts

Plate of typical local cheeses, fiordilatte mozzarella

Cooked ham

FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

Nachos and salsa dips

°Chips

ANTIPASTI:

Caprese salad of fiordilatte mozzarella and marinated tomato

Legumes and rice with seasonal vegetables and green apple

°Russian salad with sweet and sour gherkins, caper fruits and devilled eggs



Slow-cooked rump steak with smoked ricotta and rocket

°White meat omelette with Edam cheese

Mussels marinara

STARTERS:

Pennette pasta with tomato and basil for our younger guests

°Lasagne alla bolognese, made with egg pasta

°Classic vegetable soup, made with best veg of the season

°Tyrolean gnocchi tossed in butter flavored with sage

Rigatoni pasta "Amatriciana"

Four-cheese risotto with crispy pancetta

MAIN COURSES:

°Beef hamburger with cheese and cooked ham

Pork knuckle cooked in beer

°Fish soup with marinated cherry tomatoes

°Ombrina (banded bream) Livorno-style

CHEF TRANCHEUR:

°The 3-meat Ghiros Classic with yoghurt dressing

CONTORNI:

Salad Corners

°Sweet and sour carrots

°Green beans

Grilled polenta

DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

Slush drinks for our young guests

Strawberry sorbet

Lemon sorbet

FOOD ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.



Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.

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°Frozen and blast-chilled products at source

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WONDER RESTAURANT: WOLF LEGEND



TASTY TREATS: Bread basket

°Selection of fresh bread

°Assortment of pizza and focaccia

CHARCUTERIE CORNER:

Presentation of local and national cold cuts

Cheeseboard of local products

Langhiranese dry cured ham

FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

Nachos and salsa dips

°Chips

ANTIPASTI:

Soft and homemade mousse-filled sponge cake

Carne sala', Grana Padano D.O.P and fresh soncino

°Salad Nicoise

Semolina couscous and crunchy vegetables

°Marinated swordfish carpaccio and green sauce

°Potato gratin (Gateau) with cheese, bacon, and peas

STARTERS:

Fusilli with beef ragu

°Sardinian fregola with seafood flavors

°White potato gnocchi with sausage and wild mushrooms

°Tuscan Ribollita soup

°Caserecce pasta shapes with pea and basil cream, cuttlefish and toasted almonds

Paccheri pasta tossed with sun-dried tomato pesto, peppers, and ricotta, served with eggplant cream

MAIN COURSES:

°Cockerel cooked devil's style on the spit

Saltimbocca alla Romana

Salmon steak Catalan-style

CHEF TRANCHEUR:

Catch of the day

SIDE DISHES:

Salad Corners

°Steamed broccoli

°Buttered spinach

Mashed potato au gratin

DESSERTS: Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

Slush drinks for our young guests

Strawberry sorbet

Lemon sorbet

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WONDER RESTAURANT: MENU OBLIVION



TASTY TREATS:

Bread basket

°Selection of fresh bread

°Assortment of pizza and focaccia

CHARCUTERIE CORNER:

Presentation of local and national cold cuts

Cheeseboard of local products

Turkey ham

FRIED FOOD CORNER:

°Potato croquettes

°Fish fingers

Nachos and salsa dips

°Chips

APPETIZERS:

°Presentation of the five whole grains with candied tomatoes and vegetables

Traditional tuna-flavoured veal

Chicken salad with cherry tomatoes, raisins, and vegetables

Traditional "Capricciosa" salad with balsamic mayonnaise

°Potato salad with green beans, Leccino olives, and baby octopus

°Puff pastry strudel with spinach and cow's milk ricotta

STARTERS:

Butterflies with tomato and basil

Pumpkin and gorgonzola risotto

°Pasta and beans

°Vegetarian lasagna

Pureed carrot and potato soup with toasted bread wedges

°Mezze maniche pasta with shellfish cream, mollusks, and trombetta zucchini

MAIN COURSES:

°Mixed grill (meat)

°Fish fillet on smoked zucchini cream, sweet-and-sour onion, and black olive crumble

°Beef meatballs with tomato sauce

°Sea bass fillet with Mediterranean salmoriglio sauce

CHEF TRANCHEUR:

Slow-cooked beef roast

SIDE DISHES:

Salad Corners

°Cauliflower au gratin

°Stir-fried vegetables with soy sauce

Roast potatoes

DESSERTS:

Pastry Chef's Corner

°Selection of mini cakes and pastries from our pastry chef

Fresh seasonal fruit

Slush drinks for our young guests

Strawberry sorbet

Lemon sorbet

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WONDER RESTAURANT: BEVERAGES



DRAUGHT BEER

Beck's - cl. 40(5% vol)	€ 6.50
Lefte Rouge - cl. 50 (6,6% vol.)	€ 7.50
Franziskaner Hell - cl. 40 (5% vol.)	€ 7.50

BOTTLED BEERS

Beck's - cl. 33 (5% vol.)	€ 6.00
Hoegaarden - cl. 33 (4,8% vol.)	€ 6.00
Corona - cl. 33 (4,5% vol.)	€ 6.00
Corona "0,0" - cl. 33 (0,0% vol.)	€ 6.50
Super Tenent's - cl. 33 (9% vol.)	€ 7.50
Lefte Blonde - cl. 33 (6,6% vol.)	€ 6.50
Lowenbrau - cl. 33 (6,1% vol.)	€ 6.50
Gluten-free beer - cl. 33 (4,7% vol.)	€ 6.50



ITALIAN SPARKLING WINE

Prosecco D.O.C. "Trimati"	Veneto	€ 6.50	€ 28.00
Prosecco Millesimato D.O.C. "Valdo"	Treviso/Veneto	€ 7.50	€ 35.00
Prosecco Millesimato D.O.C. 2021 Brut "Revi"	Trentino alto Adige	€ 9.00	€ 40.00
Cuvée Prestige "Ca' del Bosco"	Franciacorta/ Lombardia	€ 10.00	€ 65.00

FRENCH SPARKLING WINE

Brut Authentique Pierre Gobillard	Champagne/France	€ 15.00	€ 75.00
Brut 'La Cuvée' Laurent-Perrier	Champagne/France	€ 95.00	

ITALIAN WHITE WINES

Custoza D.O.C. Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay D.O.C. Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana D.O.C. Le Quaiare Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 33.00
Ribolla Gialla D.O.C. Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marquis Antinori	Bolgheri/Tuscany		€ 45.00

ROSÉ WINES

Bardolino Chiaretto Bio D.O.C. Cantina Monteci	Veneto Winery	€ 6.50	€ 24.00
Trento D.O.C. Millesimato 2021 Rose "Revi"	Trentino alto Adige		€ 40.00

ITALIAN RED WINES

Merlot Corvina I.G.T. Corte Giara Allegrini	Veneto	€ 7.00	€ 24.00
Valpolicella Classico D.O.C. Bio Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella Ripasso D.O.C. Cantine Bertani	Veneto	€ 8.50	€ 35.00
Valpolicella Ripasso 'Malavoglia' 2021 D.O.C. Bio Cà La Bionda	Veneto		€ 45.00
Amarone della Valpolicella Classico D.O.C.G. 2018 Bio	Veneto		€ 72.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 14.00	€ 80.00

SWEET WINES (RECIOTO AND PASSITI)

Recioto della Valpolicella D.O.C.G. cl.375 Cantine Bertani	Veneto	€ 14.00	€ 45.00
I Capitelli I.G.T. 2022 cl.375 Anselmi	Soave/Veneto		€ 55.00

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