



Vittoria
RISTORANTE



Cooking
is the sincerest form of love

MENU

Campari

Campari is one of the most iconic Italian liqueurs, and its history dates back to the mid-19th century.

Its creation is attributed to Gaspare Campari, a skilled master distiller, who in 1860 developed the secret recipe for this bitters with its distinctive red color. Its success was immediate, so much so that in 1867, Campari decided to open the famous Caffè Campari in Milan, located near the Duomo, which quickly became a gathering spot for Milan's high society.

The Campari recipe, still secret and unchanged to this day, involves infusing herbs, spices, fruits, and barks in an alcohol base. Its unique flavor, with a perfect balance between sweet and bitter, has become the hallmark of many classic cocktails, including the Negroni and the Americano.



Aperitivo

Spritz Campari

Campari, prosecco, soda

€ 6

Spritz Aperol

Aperol, prosecco, soda

€ 6

Hugo

Prosecco, elderflower syrup, mint, soda

€ 9

Americano

Campari, vermouth, orange, soda

€ 9

Negroni

Campari, gin, vermouth

€ 9

Gin Tonic

served with Fever tree Mediterranean tonic water

€ 8



The cuisine of Verona

Veronese cuisine is a reflection of Verona's rich history and strategic location, a crossroads of cultures and trade. Its roots go back to Roman times, when dishes made from grains, legumes, and meat were already appreciated. Rich in centuries-old traditions and authentic flavors, one of its most iconic dishes is the tortellini of Valeggio.

Also known as "love knots," these small pockets of thin pasta are filled with a delicate mixture of pork, beef, and sometimes chicken, enhanced with cheese and spices. According to legend, their shape resembles a knotted handkerchief, symbolizing an impossible love between a nymph and a knight.

The tradition of Verona



Tortellini from Valeggio

with butter and sage (1,3,7)

€ 17

Valpolicella wine risotto (7,8,10)

€ 16




Slow cooked suckling pig loin

with Ripasso wine reduction,
sautéed spinach and baked potatoes * (1,10)

€ 20

Valpolicella risotto



Valpolicella risotto is a traditional dish of Veronese cuisine, combining rice with the richness of Valpolicella wine to create a perfect blend of flavors. The wine, with its fruity and slightly tannic notes, imparts a bold and aromatic taste to the risotto, enhancing the simplicity of the rice with elegance.

The products of the Bottega

Italy is a treasure trove of culinary excellence, with a rich diversity of ingredients from north to south. Each region offers unique products, deeply connected to the local land and traditions.

Prosciutto crudo San Daniele DOP:

Known for its slow and natural curing process, which gives it a sweet and delicate flavor. It is produced exclusively in San Daniele del Friuli, where the unique microclimate imparts its distinctive taste.



Murgella Smoked Burrata:

Since 1957, Caseificio Palazzo, located in the heart of Puglia, has been producing smoked burrata. Thanks to natural smoking, this product gains an intense flavor, which pleasantly contrasts with the sweetness and creaminess of its soft center.

Italiana Bottega

Prosciutto crudo San Daniele DOP “Il Ventisette”

with grilled zucchini
and dried tomatoes

€ 16

Potato flan au gratin with cheese fondue

truffle and walnuts * (1,7,13)

€ 14



Fresh burrata cheese

with fresh tomato, evo oil and basil (7)

€ 15



While waiting...

Bruschetta

Toasted bread with fresh tomato, oregano and evo oil * (1)

€ 8



Pasta dishes

Fresh paccheri from Gragnano
with San Marzano tomato sauce,
basil and smoked burrata cheese cream (1,7)
€ 15



Fresh tagliatelle
with the “authentic” Bolognese meat sauce (1,3,7,8,10)
€ 15

Pumpkin tortelli
with butter and sage * (1,3,7,9,13)
€ 16



Cereal and legumes soup
with spicy croutons * (1,8)
€ 12



Chef Francesca's dish

Carnaroli rice risotto with porcini mushrooms,
chestnut crumble and grated salted ricotta * (7,8,10)
€ 16



I secondi piatti

Milanese chicken cutlet

with baked potatoes,
rocket and cherry tomatoes * (1,13)
€ 19

Classic Caesar salad

Lettuce, grilled chicken breast, crispy bacon, hard-boiled egg,
focaccia croutons and Caesar dressing * (1,3,15)
€ 18

Squid and prawn skewer au gratin

with sautéed spinach and raisins * (1,2,4,14)
€ 22



Victoria burger

Brioche bun, 150gr Fassona beef burger, cheddar,
crispy bacon, caramelized onions
and fresh tomatoes * (1,7,10,13)
€ 18

Served with fries!



Grillin'

Grilling is a cooking method that uses the direct, dry heat of a flame or hot coals to cook food. This technique is appreciated worldwide for its ability to enhance the natural flavors of ingredients, particularly meats. Grilling creates a crispy outer crust and a juicy interior, producing a contrast in texture that makes the food particularly delicious.

Tagliata:

The origins of tagliata trace back to Tuscan peasant traditions, where locally raised beef, renowned for its quality, was quickly cooked over hot coals to preserve its natural flavor.

Grill

Beef steak tagliata
with arugula and cherry tomatoes
€ 22

200 g chicken breast fillet *
€ 18

BBQ pork ribs
€ 18

Seabream fillet * (4)
€ 20

Served with baked potatoes and tartar sauce

Vegetarian grill

Tomino cheese
with grilled vegetables (7)
€ 16



A Roman pinsa pizza is shown on a wooden cutting board. The pizza is topped with melted cheese, sliced tomatoes, and fresh basil leaves. In the background, a glass of yellow liquid, likely olive oil, and more fresh basil leaves are visible. The entire scene is set against a light-colored wooden surface.

Roman pinsa

The history of pinsa romana is fascinating, with roots dating back to ancient Rome, but it has only recently gained popularity as an alternative to traditional pizza. The term "pinsa" comes from the Latin "pinsere," meaning "to stretch" or "to press," referring to the ancient technique of stretching the dough.

The origins of pinsa date back to Roman times when cooks prepared a kind of focaccia using a dough made from wheat flour, water, and yeast, seasoned with herbs and other available ingredients. This primitive version of pinsa was likely different from modern pizza but shared the same concept of leavened dough topped with ingredients.

Over the centuries, pinsa was largely forgotten until it was rediscovered and reinterpreted by Roman pizzaioli in the 21st century.

Pinsa romana

Margherita 2.0

Crunchy artisan pinsa
topped with tomato sauce,
mozzarella, basil and evo oil * (1,6,7)
€ 14



Italy

Crunchy artisan pinsa
topped with fresh tomato,
smoked burrata cheese, arugula and evo oil * (1,6,7)
€ 15



Spicy

Crunchy artisan pinsa
topped with tomato sauce,
mozzarella, salami and spicy oil * (1,6,7)
€ 15

How pinsa is made

Its light and crispy crust is the result of a dough made with a blend of flours (wheat, rice, and soy) and a long fermentation process, which can last up to 72 hours, making it particularly digestible.

Contorni

Baked potatoes or fries * (13)

€ 6

Sautéed spinach with garlic, oil and chilli *

€ 6

Mixed salad

€ 6

For our little guests

Paperino

Penne with tomato and basil sauce + ice cream + water or soft drink * (1,7)

€ 15

Topolino

Chicken cutlet with fries + ice cream + water or soft drink * (1,3,7,13)

€ 15

gluten free

Gluten free pasta with tomato and basil sauce * (8)

€ 14

Bread and service • € 3

Beverage

Still or sparkling microfiltered water
€ 3

Still or sparkling microfiltered water
€ 4

Soft drink
€ 3,50

Bottle of beer
from € 5

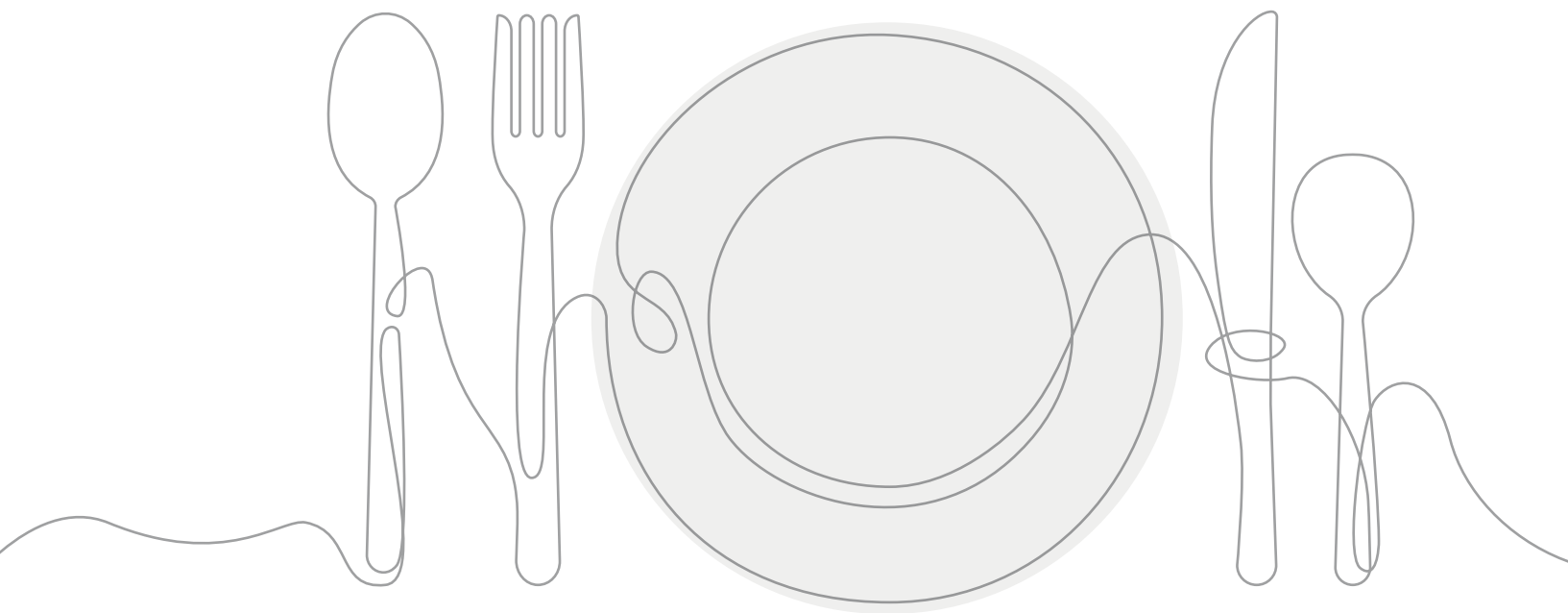
Medium draft beer
€ 5,50

Wine by the glass
from € 6

Allergens

1. Gluten
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and dairy products
8. Celery
9. Mustard
10. Sulphites
11. Sesame seeds
12. Lupins
13. Nuts
14. Mollusks
15. Sauces - please ask the staff

In preparation and service, we take the utmost care to prevent allergen contamination; however, some dishes may contain traces of unexpected allergens. If you have any allergies or food intolerances, please inform the staff. Products marked with an asterisk may be frozen at origin.



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