

Pizzeria Al Torrente

Giazza - Ljetzan (VR)

www.altorrentegiazza.it



ENGLISH

Enjoy your meal!!!

This menu is only an aid for choosing and ordering:

for the prices, look at the menu in Italian.

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Closing day: *Thursday (except in July and August,
when we are open every evening)*

Follow us on:



NETWORK NAME: *pizzeriawifi*

PASSWORD: *altorrente*

We are a small family-run pizzeria located in the square of the ancient village of Giazza, on the slopes of Carega Group. We prepare pizza and polenta with typical and local products of our mountains, and homemade desserts. Our Pizza Chef and Manager Sandro Lucchi has taken part in many Italian, European and World

Pizza Championships, finishing:

- Overall Winner of a stage of Italian Championship “Giropizza d’Italia 2002”
- 5th ranked in the Grand Final of Italian Championship “Giropizza d’Italia 2002”
 - 3rd place in a stage of Italian Championship “Giropizza d’Italia 2003”
 - 19th ranked at “World Pizza Championships 2003”
 - 3rd place in a stage of European Championship “Giropizza d’Europa 2007”
 - 19th ranked at “World Pizza Championships 2010”



Our Pizzas



Ingredients of pizza dough (gluten containing): soft wheat flour, water, salt, yeast and Italian extra-virgin olive oil. On the work surface we use durum wheat semolina flour.

MARGHERITA

“Pomodoro” (tomato sauce), mozzarella, “origano” (oregano)

ROMANA

“Pomodoro” (tomato sauce), mozzarella, “acciughe” (anchovies), “olive nere” (black olives)

PROSCIUTTO

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham)

FUNGHI

“Pomodoro” (tomato sauce), mozzarella, “champignons trifolati” (sautéed champignon mushrooms)

SALAMINO

“Pomodoro” (tomato sauce), mozzarella, “salamino piccante” (spicy salami)

GORGONZOLA

“Pomodoro” (tomato sauce), mozzarella, “Gorgonzola dolce” (Gorgonzola blue cheese)

PATATE

“Pomodoro” (tomato sauce), mozzarella, “patate a fette cotte al forno” (baked potato slices)

MELANZANE

“Pomodoro” (tomato sauce), mozzarella, “melanzane” (aubergines);
after cooking: “formaggio Gran Lessina” (local Parmesan cheese)

RADICCHIO

“Pomodoro” (tomato sauce), mozzarella, “radicchio rosso di Verona” (Red Verona chicory);
after cooking: “formaggio Gran Lessina” (local Parmesan cheese)

MONTAGNARA

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham);
after cooking: “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

PROSCIUTTO-WÜRSTEL

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “würstel di suino” (Vienna sausage)

TONNO CIPOLLA

“Pomodoro” (tomato sauce), mozzarella, “tonno” (tuna), “cipolla” (onion)

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PROSCIUTTO-FUNGHI

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “champignons trifolati” (sautéed champignon mushrooms)

4 FORMAGGI (the cheeses are arranged in wedges)

“Pomodoro” (tomato sauce), mozzarella, “Monte Veronese” (local cow’s milk cheese),
“Gorgonzola dolce” (Gorgonzola blue cheese), “provola dolce della Lessinia” (local sweet provolone cheese)

GORGONZOLA e NOCI

“Pomodoro” (tomato sauce), mozzarella, “Gorgonzola dolce” (Gorgonzola blue cheese);
after cooking: “noci” (walnuts)

RADICCHIO e PHILADELPHIA

“Pomodoro” (tomato sauce), mozzarella, “radicchio rosso di Verona” (Red Verona chicory),
“Philadelphia” (Philadelphia cream cheese)

MISTO BOSCO

“Pomodoro” (tomato sauce), mozzarella, “funghi misto bosco” (mixed woodland mushrooms)

ESTATE

“Pomodoro” (tomato sauce), buffalo mozzarella, “pomodori a fette” (sliced red fresh tomatoes);
after cooking: “rucola del nostro orto” (salad rocket from our vegetable garden)

KATIA

“Pomodoro” (tomato sauce), buffalo mozzarella, “Philadelphia” (Philadelphia cream cheese), “pomodori a fette” (sliced red fresh tomatoes); after cooking: “erba cipollina del nostro orto” (chives from our vegetable garden)

INVERNO

“Pomodoro” (tomato sauce), mozzarella, “patate a fette cotte al forno” (baked potato slices), “cubetti di polenta” (“polenta” cubes), “champignons trifolati” (sautéed champignon mushrooms), “ricotta fresca della Lessinia” (local ricotta cheese)

CALZONE (folded pizza)

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “champignons trifolati” (sautéed champignon mushrooms), “ricotta fresca della Lessinia” (local ricotta cheese);
after cooking: “pomodoro sopra” (tomato sauce over the folded pizza)

DIAVOLA

“Pomodoro” (tomato sauce), “salsa picante” (hot chili sauce), mozzarella, “prosciutto cotto” (ham),
“salamino piccante” (spicy salami), “olive nere” (black olives)

LINDA

“Pomodoro” (tomato sauce), mozzarella, “zucchine” (courgettes),
“peperoni grigliati” (grilled peppers), “salamino piccante” (spicy salami);
after cooking: “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

PRIMAVERA

“Pomodoro” (tomato sauce), mozzarella, “tonno” (tuna), “peperoni grigliati” (grilled peppers),
“pomodori a fette” (sliced red fresh tomatoes)

PORCINI

“Pomodoro” (tomato sauce), mozzarella, “porcini trifolati” (sliced sautéed porcini mushrooms)

4 STAGIONI (the ingredients are arranged in wedges)

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “champignons trifolati” (sautéed champignon mushrooms), “carciofi” (artichokes), “olive verdi” (green olives)

VEGETARIANA *(the vegetables are arranged in wedges)*

“Pomodoro” (tomato sauce), mozzarella, “melanzane” (aubergines), “zucchine” (courgettes), “patate a fette cotte al forno” (baked potato slices), “champignons trifolati” (sautéed champignon mushrooms);
after cooking: “formaggio Gran Lessina” (local Parmesan cheese)

FRANCESINA

“Pomodoro” (tomato sauce), mozzarella, “Gorgonzola dolce” (Gorgonzola blue cheese),
“pancetta stufata” (Italian unsmoked bacon), “cipolla” (onion)

CONTADINA

“Pomodoro” (tomato sauce), “mozzarella”, “porcini trifolati” (sliced sautéed porcini mushrooms),
“salsiccia dolce” (sausage), “cubetti di polenta” (“polenta” cubes);
after cooking: “formaggio Gran Lessina” (local Parmesan cheese)

LJETZAN *(“Giazza” in Cimbrian language)*

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “champignons trifolati” (sautéed champignon mushrooms), “salsiccia dolce” (sausage), “cubetti di polenta” (“polenta” cubes);
after cooking: “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

BOSCAIOLA

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “funghi misto bosco” (mixed woodland mushrooms); after cooking: “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

PARIGI

“Pomodoro” (tomato sauce), mozzarella, “melanzane” (aubergines),
“pancetta stufata” (Italian unsmoked bacon), “provola dolce della Lessinia” (local sweet provolone cheese)

CAPRICCIOSA

“Pomodoro” (tomato sauce), mozzarella, “prosciutto cotto” (ham), “champignons trifolati” (sautéed champignon mushrooms), “carciofi” (artichokes), “olive verdi” (green olives)

AUTUNNO

“Pomodoro” (tomato sauce), mozzarella, “patate a fette cotte al forno” (baked potato slices), “salsiccia dolce” (sausage), “cubetti di polenta” (“polenta” cubes), “funghi misto bosco” (mixed woodland mushrooms)

RUSTICA

“Pomodoro” (tomato sauce), mozzarella, “radicchio rosso di Verona” (Red Verona chicory); after cooking:
“speck” (smoked ham from South Tyrol), “formaggio Gran Lessina” (local Parmesan cheese)

PHILADELPHIA e SPECK

“Pomodoro” (tomato sauce), mozzarella, “Philadelphia” (Philadelphia cream cheese);
after cooking: “speck” (smoked ham from South Tyrol)

TENTAZIONE

“Pomodoro” (tomato sauce), mozzarella, “funghi misto bosco” (mixed woodland mushrooms), “provola dolce della Lessinia” (local sweet provolone cheese); after cooking: “speck” (smoked ham from South Tyrol)

VALTELLINA

“Pomodoro” (tomato sauce), mozzarella; after cooking: “bresaola della Valtellina” (dried beef from Valtellina), “rucola del nostro orto” (salad rocket from our vegetable garden), “formaggio Gran Lessina” (local Parmesan cheese)

CRUDO ASPARAGI

“Pomodoro” (tomato sauce), mozzarella, “asparagi verdi” (green asparagus);
after cooking: “prosciutto crudo” (raw ham)

AL TORRENTE

“Pomodoro” (tomato sauce), mozzarella, “pancetta stufata” (Italian unsmoked bacon); after cooking: “carne salà trentina” (salted beef meat from Trentino), “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

DELICATA

“Pomodoro” (tomato sauce), buffalo mozzarella; after cooking: “prosciutto crudo” (raw ham)

SAPORITA

“Pomodoro” (tomato sauce), mozzarella, “Gorgonzola dolce” (Gorgonzola blue cheese), “salsiccia dolce” (sausage), “funghi misto bosco” (mixed woodland mushrooms)

VERONA

“Pomodoro” (tomato sauce), mozzarella, “radicchio rosso di Verona” (Red Verona chicory), “salsiccia dolce” (sausage), “Monte Veronese” (local cow’s milk cheese)

BINTAR (“Winter” in Cimbrian language)

“Crema di noci” (walnut cream), mozzarella, “prosciutto cotto” (ham), “funghi misto bosco” (mixed woodland mushrooms), “stracchino della Lessinia” (local stracchino soft cheese)

TERRA CIMBRA

“Pomodoro” (tomato sauce), mozzarella, “patate a fette cotte al forno” (baked potato slices), “cubetti di polenta” (“polenta” cubes), “funghi misto bosco” (mixed woodland mushrooms), “pancetta affumicata” (Italian smoked bacon); after cooking: “ricotta affumicata della Lessinia” (local smoked ricotta cheese)

VAL FRASELLE (served with juniper berries oil)

“Crema di carciofi” (artichoke cream), mozzarella, “asparagi verdi” (green asparagus), “porcini trifolati” (sliced sautéed porcini mushrooms), “filetti di trota affumicata dell’Alta Valle del Chiampo” (smoked trout fillets from the High Chiampo Valley)

HERBUST (“Autumn” in Cimbrian language)

“Crema di noci” (walnut cream), mozzarella, “funghi misto bosco” (mixed woodland mushrooms), “pancetta affumicata” (Italian smoked bacon), “olive verdi” (green olives), “cubetti di polenta” (“polenta” cubes), “gocce di pomodoro” (drops of tomato sauce); after cooking: “formaggio Gran Lessina” (local Parmesan cheese)

PROFUMO di BOSCO

“Crema di tartufo nero” (black truffle cream), mozzarella, “asparagi verdi” (green asparagus), “champignons freschi” (sliced fresh champignon mushrooms); after cooking: “speck” (smoked ham from South Tyrol)

ITALIA

“Crema di carciofi” (artichoke cream), mozzarella, “zucchine” (courgettes), “pancetta stufata” (Italian unsmoked bacon), “Philadelphia” (Philadelphia cream cheese), “gocce di pomodoro” (drops of tomato sauce); after cooking: “formaggio Gran Lessina” (local Parmesan cheese), “glassa di aceto balsamico di Modena” (Balsamic Vinegar of Modena topping)

LESSINIA

“Crema di noci” (walnut cream), mozzarella, “patate a fette cotte al forno” (baked potato slices), “porcini trifolati” (sliced sautéed porcini mushrooms), “stracchino della Lessinia” (local stracchino soft cheese); after cooking: “pancetta arrotolata” (Italian rolled bacon)

Asparagus (except in season) and sliced potatoes originally are frozen.

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“PIZZA PICCOLA” (small pizza): all pizzas are available in smaller size

“DOPPIA PASTA” (double dough): all pizzas are available bigger with double dough



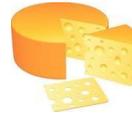
Toast

TOAST NORMALE (toast with cheese and ham)

TOAST FARCITO (toast with cheese, ham and sautéed champignon mushrooms)



Cold Platter



PIATTO FREDDO MISTO

Dish served with soppressa salami, “pancetta arrotolata” rolled bacon cured with local herbs, artisan raw ham, “speck” (artisan smoked ham from South Tyrol) and “Monte Veronese” cheese

Piatto di FORMAGGI

Dish served with “Monte Veronese” (local cow’s milk cheese), “Gorgonzola dolce” (Gorgonzola blue cheese), “stracchino della Lessinia” (local stracchino soft cheese) and “Gran Lessina” (local Parmesan cheese)

Piatto di CARNE SALÀ

Dish with “carne salà trentina” (salted beef meat typical in the South of Trentino region) thinly sliced and served raw as carpaccio with lemon wedges

Piatto di CRUDO e SPECK

Dish with raw ham and “speck” (smoked ham from South Tyrol)

Piatto BRESAOLA e RUCCOLA

Dish with “bresaola” (dried beef from Valtellina), salad rocket and local Parmesan cheese shavings

Insalata CAPRESE

Dish with sliced red fresh tomatoes, buffalo mozzarella and green basil from our vegetable garden

Hot Meals

Ingredients of homemade “polenta”: corn flour, water, salt and a small amount of milk, butter and “formaggio Gran Lessina” (local Parmesan cheese).

POLENTA e FUNGHI

“Polenta” served in bowl with over mixed woodland mushrooms



POLENTA e SALAME

“Polenta” served on dish with soppressa salami



POLENTA con SALAME, FUNGHI e FORMAGGIO

“Polenta” served on dish with soppressa salami, mixed woodland mushrooms and “Monte Veronese” cheese



POLENTA e FORMAGGI

“Polenta” served on dish with “Monte Veronese” cheese, Gorgonzola blue cheese, stracchino soft cheese and “Gran Lessina” cheese



POLENTA dei CIMBRI

“Polenta” served in bowl with over mixed woodland mushrooms, sausage and local smoked ricotta cheese



“Antipasti” / Side Dishes



INSALATA (lettuce and red chicory salad)

GIARDINIERA in agrodolce (assorted pickles vegetables)

FAGIOLI con CIPOLLA (beans with onion)

CONTORNO di FUNGHI (mixed woodland mushrooms served warm in earthenware bowl)

Aperitifs



APEROL SPRITZ (9% vol.)

CAMPARISODA (10% vol.)

GINGERINO (Non-alcoholic)

GINGERINO con VINO BIANCO (with white wine)



Water & Soft Drinks



ACQUA Minerale Recoaro NATURALE 1 litro (mineral water 0,75 litre bottle)

ACQUA Minerale Recoaro FRIZZANTE 1 litro (fizzy mineral water 0,75 litre bottle)

ARANCIATA Bracca 1 litro (orangeade 1 litre bottle)

COCA-COLA 0,33 litre can

FANTA ARANCIA (Fanta Orange) 0,33 litre can

TÈ FREDDO al LIMONE (lemon iced tea) 0,33 litre can

TÈ FREDDO alla PESCA (peach iced tea) 0,33 litre can

LEMONSODA (sparkling lemonade) 0,33 litre can

CHINOTTO (carbonated soft drink made from citrus and herbs) 0,33 litre can

SUCCHI di FRUTTA (fruit juices) - Flavors: **ACE** (Orange, carrot and lemon juice),
PESCA (peach juice), **ARANCIA** (orange juice)

White Wines



“San Zeno” Bianco Veronese IGT - bottiglia 750 ml (bottle)
caraffa ½ litro (served in jug - ½ litro)
caraffa ¼ litro (served in jug - ¼ litro)

Bianco Veneto IGT FRIZZANTE - bottiglia 750 ml (semi-sparkling wine - bottle)
caraffa ½ litro (served in jug - ½ litro)

Red Wines



“San Rocco” Rosso Veronese IGT - bottiglia 750 ml (bottle)
caraffa ½ litro (served in jug - ½ litro)
caraffa ¼ litro (served in jug - ¼ litro)

Rocca Sveva - Valpolicella Superiore DOC - bottiglia 375 ml (bottle)

Valpolicella Superiore DOC - bottiglia 750 ml (bottle)

Sparkling Wines



Spumante Dolce Bianco - bottiglia 750 ml (bottle)

“Prosechino” DOC Extra Dry - bottiglia 200 ml (bottle)

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry - bottiglia 750 ml (bottle)

Lessini Durello DOC Spumante Brut - bottiglia 750 ml (bottle)

Wine List

White Wines

“San Zeno” Bianco Veronese IGT

Collis - Cantina Veneta (Monteforte d’Alpone – VR)

Grapes: Garganega. **Production area:** the rolling plains between the cities of Verona and Vicenza. **Vinification and aging:** gentle pressing followed by temperature controlled fermentation at low temperatures. Fining takes place in modern stainless steel tanks. **Appearance:** straw yellow. **Bouquet:** fruity aromas on the nose. **Palate:** dry and fresh, soft and pleasant on the palate. **Food pairing:** it matches perfectly delicate first courses such as soup dishes and light second courses such as chicken and rabbit. **Served slightly chilled.**

Alcohol content: 11% vol. **Bottle size:** 750 ml Bordeaux bottle (screw cap).



Bianco Veneto IGT FRIZZANTE

(semi-sparkling wine)

Collis - Cantina Veneta (Monteforte d’Alpone - VR)

Grapes: Garganega, Trebbiano di Soave and Chardonnay. **Production area:** to the East of the city of Verona at the edges of the hills. **Vinification and aging:** the grapes are de-stemmed, crushed and gently pressed. Fermentation takes place at optimum temperatures and is followed by a natural re-fermentation. **Appearance:** delicate straw yellow with a light perlage. **Bouquet:** on the nose it has a fresh, lively aroma and a youthful, fruity perfume. **Palate:** on the palate it is well-rounded. **Food pairing:** best served as an aperitif among friends. **Served chilled.**

Alcohol content: 11% vol. **Bottle size:** 750 ml Burgundy bottle.



Red Wines

“San Rocco” Rosso Veronese IGT

Collis - Cantina Veneta (Monteforte d’Alpone - VR)

Grapes: Corvina, Corvinone and a small percentage of Rondinella and Molinara. **Production area:** from the plains to the East of the city of Verona. **Vinification and aging:** after crushing and de-stemming, the skins are macerated for a few days during fermentation, followed by gentle pressing. The wine is then fined in stainless steel tanks after clarification. **Appearance:** vivacious and youthful ruby red colour. **Bouquet:** pronounced notes of cherry and a fresh vinosity. **Palate:** well-rounded and velvety on the palate. **Food pairing:** the velvety flavour accompanies well pasta dishes and second courses that are not too elaborate. **Served at room temperature.**

Alcohol content: 11% vol. **Bottle size:** 750 ml Bordeaux bottle (screw cap).



Rocca Sveva - Valpolicella Superiore DOC

Cantina di Soave (VR)

Grapes: Corvina, Molinara and Rondinella. **Production area:** the vineyards are located in the Valpolicella DOC area, particularly in the area of Val di Mezzane, Illasi, and Cazzano di Tramigna. The vines are planted in medium-textured, gravel-clay soils, at elevations of 150-200 meters. **Vinification and aging:** at the beginning of October the grapes, manually picked and quality-selected, undergo maceration on the skins for 15 days. The wine is aged in large oak barrels for at least 10 months and is then refined in bottle for 4-6 months. **Appearance:** bright ruby red. **Bouquet:** intensely fruity, with fragrances of wild red berry and sour cherry. **Palate:** well-structured and lengthy, with fine, elegant tannins. **Food pairing:** first courses with meat sauces, red meats, game and cheeses. **Served at room temperature.**

Alcohol content: 13% vol. **Bottle size:** 375 ml Bordeaux bottle.



Valpolicella Superiore DOC

Collis - Cantina Veneta (Monteforte d’Alpone - VR)

Grapes: Corvina, Rondinella and Molinara. **Production area:** from the sunny slopes of the valleys around the villages of Tregnago, Mezzane and Marcellise. **Vinification and aging:** selected grapes are given an extended maceration to extract the maximum flavour. The wine is then aged for one year in small, oak



barriques to refine its characteristics. **Appearance:** intense ruby-red with garnet reflections. **Bouquet:** vinous, with a characteristic nose of cherry fruit. **Palate:** clean, fruity palate, well-rounded and structured with a characteristic bitter note on the finish. **Food pairing:** it accompanies well braised and grilled meats or even game dishes.

Served at room temperature.

Alcohol content: 13,5% vol. **Bottle size:** 750 ml Castellina Bordeaux bottle.

Sparkling Wines

“Crearo” Spumante Dolce Bianco

Collis - Cantina Veneta (Monteforte d’Alpone - VR)

Grapes: Garganega and Trebbiano di Soave. **Production area:** from vineyards grown on the hills to the East of the city of Verona. **Vinification and aging:** the grapes put to resting are pressed in November. First fermentation takes place at a low and controlled temperature, the second one in a pressure tank according to the Charmat method. **Appearance:** light golden yellow and persistent perlage. **Bouquet:** intense, fragrant with hints of ripe white fruit and honey. **Palate:** sweet, soft and fresh. **Food pairing:** excellent with stuffed or leavened cakes, such as pandoro and panettone, or with semifreddi and creamy desserts, panna cotta and tiramisu.

Served chilled.

Alcohol content: 12% vol. **Bottle size:** 750 ml Champagne bottle.



“Prosecchino” Mini Prosecco DOC Extra Dry

Cantine Maschio (Visnà - TV)

Grapes: 85% Glera and 15% Grapes designated in the DOC Regulation. **Production area:** vineyards in designated areas of Veneto and Friuli-Venezia Giulia. **Appearance:** Light straw yellow with a lively mousse. **Bouquet:** pronounced candied fruit and sweet flowers. **Palate:** attractive with an aromatic aftertaste. **Food pairing:** Excellent as an aperitif, it is also ideal as an all-round wine.

Served chilled.

Alcohol content: 11% vol. **Bottle size:** 200 ml Champagne bottle.



Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry

Carpenè Malvolti (Conegliano - TV)

Grapes: 100% Glera. **Production area:** hillside vineyards located in the D.O.C.G. Conegliano Valdobbiadene area, exclusive production zone of Prosecco Superiore, at an altitude of 150/250 metres a.s.l. **Vinification and aging:** this sparkling Prosecco is made by gently pressing of the grapes, fermenting the wine without the skins, then giving the wine a Charmat method secondary fermentation. The Carpenè Malvolti Prosecco Superiore, produced and bottled exclusively in the Conegliano Valdobbiadene D.O.C.G. area, is the result of the union of this Territory - for centuries dedicated to viticulture - and the oenological knowledge of its Founder Antonio Carpenè, who improved the sparkling wine process. **Appearance:** pale straw yellow colour with a creamy and persistent perlage. **Bouquet:** rich in fruity, floral and vegetable fragrances that remind the freshly picked grapes. **Palate:** round and persistent with a fresh hint of acidity. **Food pairing:** excellent as aperitif, perfect with light Mediterranean dishes.

Served chilled.

Alcohol content: 11% vol. **Bottle size:** 750 ml Champagne bottle.



Settecento33 - Lessini Durello DOC Spumante Brut

Cantina di Soave (VR)

Grapes: Durella 100%, ancient and autochthonous grape variety, grown since 1733 in the Verona area. **Production area:** vineyards located on the eastern side of the hills of the Lessini Mountains, on a volcanic territory, formed by basalts. **Vinification and aging:** sparkling wine obtained by Charmat method and aged in steel tanks. **Appearance:** straw yellow with luminous highlights. **Bouquet:** a wide-ranging gamut of fragrances, beginning with intriguing forest scents classic to the Lessinia area, such as elderflower and hawthorn, and concluding with delicate, seductive citrusy impressions of citron and yellow grapefruit. **Palate:** frank and forward, appealing and elegant, but at the same time vibrant and with superb character. **Food pairing:** perfect as aperitif and for a moment of celebration. It also accompanies the simplest dishes, such as vegetables and fish, but also the most creative ones.

Served chilled.

Alcohol content: 12% vol. **Bottle size:** 750 ml Champagne bottle.





Draft and Bottled Beers



Birra Moretti alla spina (draft beer) PICCOLA 0,2 litre glass 4,6% ABV
alla spina (draft beer) MEDIA 0,4 litre glass 4,6% ABV

Italian LAGER beer, straw-coloured, with slightly malted taste, made in the traditional way since 1859.

BIANCA - Birrificio Agricolo Ca' Verzini CRAFT BEER 0,33 litre bottle 5,0% ABV

Awarded BLANCHE with a light opalescent color and white foam. Fresh and citrusy, slightly bitter. Crafted in Cellore d'Illasi (VR) in agricultural brewery.

GOLDEN - Birrificio Agricolo Ca' Verzini CRAFT BEER 0,5 litre bottle 4,6% ABV

GOLDEN ALE clear, unfiltered and unpasteurized, with a malty flavor and medium hopping. Excellent as an aperitif or throughout the meal, to be paired with cold cuts and cheeses. Crafted in Cellore d'Illasi (VR) in agricultural brewery.

I.P.A. - Birrificio Agricolo Ca' Verzini CRAFT BEER 0,5 litre bottle 5,8% ABV

Awarded IPA with an amber color and light body, citrus and tropical fruit notes prevail on the nose, while the taste is completed by the intense bitterness of the hops. Crafted in Cellore d'Illasi (VR) in agricultural brewery.

Birra di MARRONI del BOSCO - Ca' Verzini CRAFT BEER 0,5 litre bottle 5,0% ABV

Light amber colored beer, unfiltered and unpasteurized, produced with the San Mauro chestnuts and Lessinia water. In the mouth it is light, fairly sweet, with a soft and delicate taste. The addition of San Mauro chestnuts gives it a pleasant smoky tone. Crafted in Cellore d'Illasi (VR) in agricultural brewery.

Naturale BIRRA CIMBRA 0,5 litre bottle 5,2% ABV

Special PILSNER beer, not pasteurized, brewed with alpine spring water, first quality malt and fine German and Bohemian hops. Fresh and low CO₂ content.

Giazza - Ljetzan (VR)

Sbalenka - RADLER CIMBRA 0,5 litre bottle 2,5% ABV

RADLER brewed with Birra Cimbra beer, lemon juice and mountain herbs (alpine gentian, elderflowers, ginger, sage and coriander). Perfumed, tasty and very refreshing.

Trübe - CIMBRA NON FILTRATA 0,33 litre bottle 4,8% ABV

Organic KELLERBIER, naturally cloudy and pale gold coloured, with fresh hay and honey scents, in the mouth it leaves a taste of fragrant bread. Sweet taste, delicately malty and decidedly drinkable.

Herbest - CIMBRA ROSSA 0,5 litre bottle 4,9% ABV

VIENNA AMBER LAGER, not pasteurized, with beautiful deep amber color and abundant white foam. Delicate notes of cereal and caramel emerge on the nose due to the typical lightly toasted malts, while on the palate it has a soft, full and round taste. Light, but of great character.

Bintar - CIMBRA SCURA 0,5 litre bottle 5,0% ABV

DARK LAGER with an intense brown color and beige foam, abundant and persistent, very rich in aromas: scent of chocolate, coffee, berries and caramel. The taste is malty and toasted. Very drinkable and slightly bitter.

Hacker-Pschorr HEFE WEISSE 0,5 litre bottle 5,5% ABV

Special WHEAT BEER with a slightly golden color, compact foam and fruity flavor. Not being filtered, it retains its natural cloudy appearance and all the initial ingredients. Pleasant and refreshing.

Birra Moretti ZERO non-alcoholic beer 0,33 litre bottle <0,05% ABV

Clear coloured NON-ALCOHOLIC lager beer, light and with a balanced and aromatic taste.



Our Cakes & Desserts



PROFITEROLES al CIOCCOLATO

Chocolate profiteroles with cream (serving size: 3 balls)

MERINGATA

Piece of Italian Chantilly meringue cake

Homemade desserts:

SEMIFREDDO all'AMARETTO

Amaretto parfait served with cream and chocolate topping

SACCOTTINO allo STRUDEL di MELE

Apple strudel served slightly warm with a dusting of icing sugar

PANNA COTTA con topping al CIOCCOLATO

"Panna cotta" (cooked cream) served with chocolate topping

PANNA COTTA con topping al CAMELLO

"Panna cotta" (cooked cream) served with caramel topping

PANNA COTTA ai FRUTTI DI BOSCO CALDI

"Panna cotta" (cooked cream) served with warm forest fruit topping

TIRAMISÙ CLASSICO

Classic Italian tiramisu

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TIRAMISÙ alle FRAGOLE

Strawberry tiramisu served with cream

TIRAMISÙ ai LAMPONI (only in season)

Raspberry tiramisu served with cream (made with raspberries from our vegetable garden)





Ice Cream & Ice Lollies

("Sammontana" packaged ice cream)



LEMON SORBET

Lemon sorbet inside a real fruit



NOCE DI COCCO

Coconut ice cream in a real coconut



TARTUFO BIANCO

Cream and coffee ice cream truffle, decorated with white chocolate



TARTUFO NERO

Chocolate and zabaglione ice cream truffle, decorated with cocoa powder



CONO 5 STELLE PANNA-CIOCCOLATO

Fresh cream and chocolate ice cream cone, decorated with pieces of chocolate



CONO AMANDO VANIGLIA CACAO e NOCCIOLA

Vanilla ice cream cone made with almond milk, variegated with cocoa, hazelnut and Sicilian almond grains (gluten free e without milk)



BISCOTTO TANDEM

Vanilla-flavored sandwich ice cream with cream and cocoa, enclosed on one side by two biscuits with chocolate drops, on the other by a cocoa coating with biscuit grains



COPPA d'ORO AMARENA

Vanilla flavored ice cream cup with fresh cream and meringues, variegated and decorated with black cherries



COPPETTA MIX MAX FIOR DI LATTE - CACAO

Milk cream and chocolate ice cream cup (gluten free)



COPPETTA MIX MAX FRAGOLA - LIMONE

Strawberry and lemon sorbet cup (gluten free)



SORBELLO

Vanilla flavored and chocolate covered ice cream bar (gluten free)



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CAFFÈ (espresso coffee)

CAFFÈ MACCHIATO (espresso with a dash of foamed milk)

CAFFÈ CORRETTO (espresso with a small amount of “grappa” or other liqueur)

CAFFÈ d’ORZO (barley coffee)

CAFFÈ al GINSENG (ginseng coffee)

CAFFÈ DECAFFEINATO (caffeine-free coffee)

CAPPUCCINO (prepared with double espresso, heated milk and steamed-milk foam)

TÈ CALDO (tea)



“Grappa” & Grape Brandy



GRAPPE BIANCHE (Italian grape pomace brandy)

Marzadro Distillery: “Müller Thurgau” (smooth), “Teroldego” (dry), “Anfora” (smooth, aged in terracotta)

Li.Di.A Distillery:

“Grappa È - Grappa di Moscato Fior d’Arancio e Valdobbiadene Superiore di Cartizze” (smooth)

GRAPPE INVECCHIATE (aged “grappa”)

Marzadro Distillery: “Le Diciotto Lune”

GRAPPE AROMATIZZATE alle ERBE (aromatized “grappa” with herbs)

Marzadro Distillery: “Asperula” (woodruff), “Mugo” (dwarf mountain pine), “Ortica” (nettle),

“Liquirizia” (licorice), “Ginepro” (juniper), “Camilla” (grappa-based chamomile liqueur),

“Fieno” (hay liqueur), “Zirmol” (grappa-based cirmolo liqueur), “Olia del Garda” (grappa-based olive liqueur)

La Valdôtaine Distillery: “Tournevis” (herbal mix)

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ACQUAVITI d’UVA (grape brandy)

Bonaventura Maschio Distillery: “Prime Uve”

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Liqueurs & Spirits



LIQUORI alla FRUTTA (fruit liqueurs - served cold)

Marzadro Distillery: “Limoncino” (lemon), “Mela Verde” (green apple), “Mirtillo” (blueberry),

“Frutti di Bosco” (wild berries), “Anima Nera” (licorice)

AMARI - DIGESTIVI (bitters and digestives):

“Vecchio Amaro del Capo” (served cold), “Fernet Branca”, “Branca Menta”, “Jägermeister”, “Braulio”,

“Petrus”, “Averna”, “Rabarbaro Zucca”, “Montenegro”, “Unicum”, “Amaro Lucano”, “China Martini”

AMARO cimbro alle erbe GAZÜNT (Cimbrian bitter made with herbs - served cold)

COINTREAU - GRAND MARNIER

Altri LIQUORI (other liqueurs):

“Sambuca Molinari” (anise), “Amaretto di Saronno”, “Liquore di Prugna” (prune),

“Baileys Irish Cream”, “Punch Barbieri” (Orange)

BRANDY (Italian brandy): “Vecchia Romagna Etichetta Nera”

WHISKY: “Glen Grant Single Malt (5 Years Old)”, “Ballantine’s Finest (Blended Scotch Whisky)”

“Ljetzan - Giazza”



Giazza, a small village inhabited during the winter by a hundred people. A square, a church, houses climbed up to reach the sun. The river with its roaring cascade, woods from which roe deers and chamoises often appear. Up there, Small Dolomites with Carega Group, steep, impressive, real mountain. Giazza is one of the last bulwarks of “Tzimbar” (Cimbrians or “Cimbri” in Italian), a German people which came here around 11th century bearing a different way of life, an economy based on coal and lime production. Short walks around the village tell the story of a small community, the last of the ancient “Lessinia Thirteen Villages” where “tauc” is still spoken, an old German language (from South Germany) brought by the Cimbrian migrants in the medieval time.

The Cimbri Museum offers history and culture of these population, and language course of “Tzimbar Lentak” is still available.

In the past centuries Giazza was a perfect shelter for smugglers trading along the old border with Austria. The legends of this area tell about caves inhabited by fantastic beings (“fade, anguane, orchi” - witches, nymphs, orcs) and fairy woods. Is for these reasons that in Giazza there’s a particular and quite fairy atmosphere? Or simply because here you can live better?

Many itineraries take you to the top of Carega Group through paths and woods in the Lessinia Natural Park, where wilderness still commands. Local plants and flowers, fortuitous meetings with animals in their environment, unexpected sights up to higher mountains or down to the plains, a wonderful panorama, at the top of Carega, going from the Dolomites and the Apennines to the Western Alps and the Adriatic Sea.



Many sport activities take place in our mountains. Trekking lovers (direct connection with European walkways E5 and E7), cyclists, mountaineers, climbers can find easy and difficult paths, often far from crowd, and in wintertime snowshoers, backcountry skiers and ice-climbers come when snow falls.

Not far from Verona, Giazza is the last touristic attraction of Illasi Valley. With its restaurants and Carega refuges it’s an attractive place for people, who love tasting local food and wine products.

“Sait bouken kan Ljetzan!” (“Welcome to Giazza!” in Cimbrian language)