

**ALLO SCUDO**  
Food and Drink



*Restaurant*

**Keep calm and wait for your  
order looking to the lake....  
Best, take a selfie!**

# GASTRONOMY MAIN DISHES

**Roast Beef English Style** ..... € 22  
with fresh spinach, mixed greens, and old-fashioned mustard

**Black Angus Carpaccio** ..... € 24  
lightly smoked with a mix of grilled vegetables

AWARDED **GAMBERO ROSSO**

**Parma Reserve Ham** ..... € 22  
with mixed greens and burrata

**Trentino Carne Salada** ..... € 22  
with arugula, fresh mushrooms, and aged Parmesan shavings

**Smoked Salmon** ..... € 25  
slow smoked with valerian, cherry tomatoes, and burrata

**Peppered Mussels with Croutons** ..... € 16

**Tuna Fillets in Olive Oil** ..... € 20  
mixed greens, cherry tomatoes, Greek feta

**Caprese with Buffalo Mozzarella** ..... € 16  
with cherry tomatoes

## COLD CUTS AND CHEESES

**Butcher's Plate** ..... € 25  
Parma Reserve ham **GAMBERO ROSSO**, wine-cured coppa, Venetian sopressa, smoked pancetta, Parisi speck **GAMBERO ROSSO**, Levoni mortadella with pistachios **GAMBERO ROSSO**, aged Asiago, balsamic onions  
*(Recommended for 2 people)*

**Salumeria Platter** ..... € 50  
Parma Reserve ham **GAMBERO ROSSO**, wine-cured coppa, smoked pancetta, Venetian sopressa, Parisi speck **GAMBERO ROSSO**, Levoni mortadella with pistachios **GAMBERO ROSSO**, aged Asiago, balsamic onions  
*(Recommended for 4 people)*



**BEPPINO OCCELLI SELECTION** ..... € 25


**Ocelli fieno maggengo** - Italian cow's milk, sea salt, rennet, covered with maggengo hay moistened with beer, aged for several months, compact texture. Spring hay enriches it with the aromas and fragrances of alpine flora  
- *allergens gluten and lactose*

**Ocelli foglie di castagno** - sheep and cow's milk, salt, rennet, aged and then refined in chestnut leaves. First prize food chosen by experts in the food category in 2016 - *allergens lactose*

**Ocelli al Barolo** - sheep and cow's milk, salt, rennet, aged and then refined in pomace enriched with Barolo DOCG. Multi-award-winning, like other products, in 2021 quality awards - *allergens lactose*

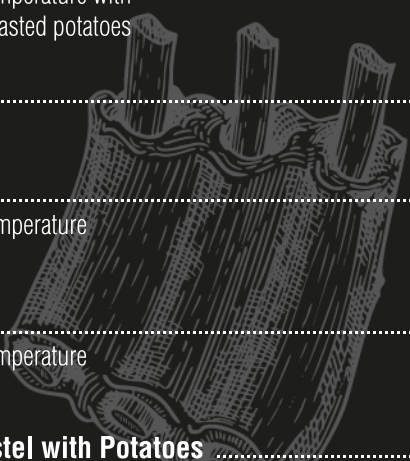
**Ocelli Crutin** - selection of cow's milk, salt, rennet, truffle shavings, aged in the old pantries of farmhouses carved into the tuff (crutin means small cellar) - *allergens lactose*

# FIRST COURSES



<b>Baked Lasagna Bolognese Style</b> .....	€ 13
<b>Bigoli with ragù</b> .....	€ 13
<b>Spaghetti with Tomato and Basil</b> .....	€ 12
<b>Pennette with Cream and Smoked Salmon</b> .....	€ 13
<b>Bigoli Carbonara</b> .....	€ 14
<b>Bigoli Amatriciana</b> .....	€ 13
<b>Bigoli with Clams</b> .....	☺ € 17

# MAIN COURSES



<b>Chicken Fillet</b> .....	€ 18
slow cooked at low temperature with aromatic herbs and roasted potatoes	
<b>Grilled Cockerel</b> .....	€ 22
with roasted potatoes	
<b>Pork Ribs</b> .....	€ 22
slow cooked at low temperature with roasted potatoes	
<b>Pork Shank</b> .....	€ 24
slow cooked at low temperature with roasted potatoes	
<b>Oven-Baked wurstel with Potatoes</b> .....	€ 12

# SIDE DISHES

<b>Mixed Salad</b> .....	€ 6
<b>Roasted Potatoes</b> .....	€ 5
<b>Grilled Vegetables</b> .....	€ 6
<b>Spinach</b> .....	€ 6

# CLASSIC PIZZAS




- Schiacciata** ..... € 7  
extra virgin olive oil, salt, oregano
- Marinara** ..... € 8  
tomato, garlic, oregano
- Margherita** ..... € 8  
tomato, mozzarella
- Romana** ..... € 9  
tomato, mozzarella, anchovies, oregano
- Napoletana** ..... € 10  
tomato, mozzarella, anchovies, capers, oregano
- Popeye** ..... € 10  
tomato, mozzarella, ricotta, spinach
- Salamino piccante** ..... € 10  
tomato, mozzarella, spicy salami
- Wurstel** ..... € 9  
tomato, mozzarella, wurstel
- Gorgonzola** ..... € 9  
tomato, mozzarella, gorgonzola
- Prosciutto di coscia e funghi** ..... € 10  
tomato, mozzarella, ham, mushrooms
- Tonno e cipolla** ..... € 12  
tomato, mozzarella, tuna fillets, onion
- Quattro stagioni** ..... € 11  
tomato, mozzarella, ham, artichokes, mushrooms
- Capricciosa** ..... € 12  
tomato, mozzarella, ham, mushrooms, artichokes,  
capers, oregano
- Vegetariana** ..... € 11  
tomato, mozzarella, eggplant, zucchini, spinach
- Veneta** ..... € 12  
tomato, mozzarella, tastasal, mushrooms, onion
- 4 formaggi** ..... € 12  
tomato, mozzarella, ricotta, gorgonzola, brie
- Zingara** ..... € 12  
tomato, mozzarella, spicy salami, roasted peppers,  
Taggiasca olives



# SPECIAL PIZZAS



**Crudo di Parma Riserva** ..... € 13  
tomato, mozzarella, Parma Reserve ham 

**Parmigiana** ..... € 10  
tomato, mozzarella, eggplant, Parmesan

**Boscaiola** ..... € 12  
tomato, mozzarella, mushrooms, Parmesan shavings, truffle cream

**Estate** ..... € 10  
tomato, mozzarella, cherry tomatoes, Genoese pesto sauce

**Fiorita** ..... € 10  
tomato, mozzarella, arugula, valerian, Parmesan shavings

**Scudo** ..... € 15  
tomato, mozzarella, arugula, Norwegian salmon, burrata

**Nuova** ..... € 10  
tomato, mozzarella, ham, ricotta, Genoese pesto sauce

**Patatosa** ..... € 9  
tomato, mozzarella, ricotta, oven-baked potatoes

**Macki-Nacki** ..... € 13  
flatbread, spicy salami, sun-dried tomatoes, mascarpone,  
Parmesan shavings at the end of cooking

**Karen** ..... € 15  
flatbread, Parma Reserve ham , burrata, fresh basil leaves,  
topped after cooking

**Kiko** ..... € 15  
flatbread, burrata, mortadella with pistachios,  
truffle cream topped after cooking

**La gustosa** ..... € 13  
flatbread, mozzarella, brie, smoked pancetta, Parmesan

Classic Addition ..... € 2

Special Addition: speck, burrata, buffalo mozzarella ..... € 3

Special Addition: Parma Reserve ham, tuna fillets ..... € 4

**Service** ..... € 1,5

# SANDWICHES

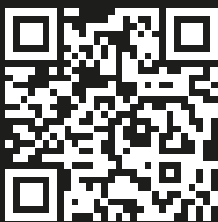
ALL SANDWICHES ARE PREPARED  
AND TOASTED UPON ORDER

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- Tostone Classico** ..... € 7  
*RUSTIC BREAD SLICES*  
mozzarella, cooked ham, mayonnaise
- Tostone Rustico** ..... € 8  
*RUSTIC BREAD SLICES*  
mozzarella, speck, mushrooms, and mayonnaise
- Tostone Vegetariano** ..... € 8  
*RUSTIC BREAD SLICES*  
mozzarella, eggplant, and zucchinis
- Alto Adige** ..... ☺ € 10  
*RYE BREAD*  
burrata, carne salada, fresh tomato slices
- Tirol** ..... ☺ € 8  
*RYE BREAD*  
cheese, speck, pickles

# DESSERTS

- 
- Cheesecake newyorkese** ..... € 6
- Fruit Tarts** ..... € 5
- Raisin and Ricotta Cake** ..... € 6  
with a hint of rum and cinnamon
- Amaretto Semifreddo - Zabaglione** ..... € 6
- Vanilla Bavaois** ..... € 6
- Classic House Tiramisu** ..... € 7
- Fresh Fruit Salad** ..... € 7  
with ice cream € 2 per scoop
- Three Little Pigs** ..... € 5  
homemade shortcrust cookies with Nutella

SCAN TO SEE



OUR MENU

### Food Safety Self-Control Plan ANNEX S31

Information to customers concerning the presence in foods of ingredients or technological adjuvants considered allergens or their derivatives. We inform our customers that the food and drinks prepared and administered in this establishment may contain ingredients or adjuvants considered allergens.


List of allergenic ingredients used in this exercise and present in Annex II of EU Reg. No. 1169/2011 - "Substances or products that cause allergies or intolerances"

- 1 Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut)
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk-based products
- 8 Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, of Brazil, pistachios, macadamia nuts)
- 9 Celery and celery-based products
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame based products
- 12 Sulphites in concentrations above 10 mg / kg
- 13 Lupins and lupine-based products
- 14 Molluscs and shellfish-based products

One of our Responsible Officers is at your disposal to provide any additional support or information, including by displaying suitable documentation, such as specific operating instructions, recipe books, original raw material labels.

#### Legend

- ☺ *Our first courses and desserts are frozen products*
- ☺ *The bases of our pizzas are frozen products always of the best quality and the topping ingredients are added fresh before or after cooking*
- ☺ *The bread we use is a frozen product and the filling ingredients are added fresh, before or after cooking*

Our products have been awarded 

Via Fornare n.2  
Torri del Benaco - Verona  
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