



ODE TO THE VENETIAN COUNTRYSIDE

VI•OR is a new idea of a trattoria where tradition is a continuous inspiration for the future.

Villa Ormaneto is a hunting lodge dating back to the 1300s that belonged to the Scaligeri family.

Today as then, those who arrive at Villa Ormaneto look for authentic flavors, typical dishes, in an elegant and convivial context.

The menu is the result of a journey undertaken together with producers, artisans and winemakers who, like us, have the quality and values of tradition at heart.

We opened our eyes to what is around here: places rich in history, memory, legends, folklore and traditions.

It is a pleasure to be the custodians of popular dishes and tastes, of excellent productions and of the stories of the territory.



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Chiuso domenica sera e lunedì



APPETIZERS

Our seasonal egg ³⁻⁷	€ 15,00
Fried pizza, burrata cream and Montagnana ham ¹⁻⁷	€ 16,00
Aubergine parmigiana with Trevisana casatella cheese ¹⁻⁷⁻⁵⁻⁹	€ 14,00
Black and white Barena's cuttlefish ⁴⁻⁷⁻¹²⁻¹⁴	€ 15,00
Calf in <i>rengato</i> sauce ^{2.0} ⁴⁻¹²	€ 15,00

FIRST COURSE DISHES

Ormaneto style pasta with Lamon beans and fish ¹⁻⁹⁻¹²⁻¹⁴	€ 16,00
Wild herb tortelloni with Soave sauce and smoked ricotta cheese ¹⁻⁷⁻¹²	€ 15,00
Risotto with <i>tastasal</i> ragout (minimum for two persons) ⁷⁻¹²	€ 14,00

MAIN COURSE

Sweet and sour Goose " <i>in onto</i> " ¹²	€ 19,00
Vicenza style salted cod ^{3.0} ⁴⁻⁷⁻¹³	€ 20,00
Royal cup of padano pork and potatoes	€ 18,00

DESSERT

Selection of cheeses from Veneto and Lessinia with homemade VI•OR jams ⁷	€ 16,00
Rose cake with warm eggnog ¹⁻³⁻⁷	€ 8,00
Babà in venetian liquor (recommended for 2 people) ¹⁻³⁻⁷⁻⁸	€ 12,00

SELECTIONS OF LIQUORS AND DISTILLATES

Our territory is also expressed through the tradition of original bitters, spirits and liqueurs. We have selected the best artisanal products, let us advise you on the most authentic way to end a meal.

Homemade bread and breadsticks, cover charge	€ 3,50
Water	€ 3,00
Coffee and small pastries	€ 3,00

FORGOTTEN DISHES

We delved into the tradition of classic Venetian recipes and brought them to the present by creating modern and light dishes.

And we also worked on the most popular local ingredients, finding new and contemporary ways of interpreting them.

In addition to the à la carte proposals, we have included a special menu dedicated to Forgotten Dishes which represents a journey through the great flavors of Venetian countryside cuisine.

Polesine snails and Venetian vegetables ¹⁻¹²	€ 15,00
Tripe of the host with parmesan ⁹⁻¹²	€ 14,00
Cold cuts of the past and homemade pickled vegetables ¹²	€ 18,00
<i>De pomi</i> and raisin fritters ¹⁻³⁻⁷⁻¹²	€ 8,00

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in onto

When the meat is cooked slowly
and browned in its own fat,
as in the case of our Goose in onto
with wild berries and Gambellara recioto wine

saór

Typically sweet and sour condiment
that at VI:OR is used for Spaghetti
with tomato "in saór" sauce with herring caviar

rengato

In our Vitello Rengato, herring replaces
tuna of the classic recipe

de pomi

The apple and raisin fritters typical
of the Veronese Carnival
are eaten all year round at VI:OR

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ALLERGENS

Next to the name of each dish you will find the allergens contained in the menu, according to the following numerical correspondence:

1. Cereals containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridized strains) and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and related products
5. Peanuts and derived products
6. Soy and derived products
7. Milk and derived products (including lactose)
8. Nuts i.e. almonds (*Amigdalus communis*), hazelnuts (*Coryllus avellana*), common walnuts (*juglan regia*), cashew nuts (*Anacardium storico*), Pecan nuts (*Carya illinoienses* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products
9. Celery and derived products
10. Mustard and derived products
11. Sesame seeds and derived products
12. Sulfur dioxide and sulphites in concentrations higher than 10mg / kg or mg / l expressed as SO₂
13. Lupine and lupine-based products
14. Clams and mollusc-based products

