

Welcome to the Trattoria « Al Cantinon»

Please contact our staff if you have allergies or food intolerances.

Mr. Lidio, Mrs. Mihaela and their team thank you for choosing their family kitchen and hope that you will enjoy a delicious moment.

On the last page of the menu you have the list with all the allergens

Reservation is recommended

Closed on Mondays

Tel: +39 042994282

Thank you

Cover charge €: 1.50

Homemade bread «Schissotto» €: 2.00

STARTERS

Raw porcini mushroom salad €: 8.00

Bresaola (air-dried and salted beef) €: 8.00

Assortment of cured meats with various vegetables pickled in oil from «Valbona»€: 8.00

Raw ham from « Sauris » with «porcini» (ceps- wild mushrooms) in olive oil €: 8.00

« Soppresa » (salami) with soft polenta (cornmeal porridge) and ceps cooked in garlic, oil and parsley 1 €: 8.00

FIRST COURSES

Porcini mushroom soup (served with croutons)	1,7,9	€: 8.00
Pasta & bean soup	1,3,6	€: 7.00
Pumpkin risotto (<i>minimum for 2 people</i>)	6,9	€: 8.00
Risotto with chanterelles (<i>minimum for 2 people</i>)	7,9	€: 8.00
Risotto with « porcini » (<i>ceps - wild mushrooms</i>) (<i>minimum for 2 people</i>)	9	€: 8.00
Margherite (<i>pasta in the form of daisies</i>) filled with courgettes and chanterelles dressed with cream with chanterelles	1,3,6,7,9	€: 8.00
Agnolotti filled with pumpkin seasoned with butter and sage	1,3,7	€: 7.00
Agnolotti filled with venison seasoned with a cream of « porcini » (<i>ceps - wild mushrooms</i>)	1,3,6,7,9,12	€: 7.00
Agnolotti filled with « porcini » (<i>ceps - wild mushrooms</i>) seasoned with a cream of porcini	1,3,6,7,9,12	€: 7.00
Agnolotti filled with ricotta cheese and spinach seasoned with oil and parmesan cheese	1,3,7	€: 7.00
Little dumplings filled with walnuts seasoned with oil, parmesan cheese and walnuts	1,3,7,8	€: 7.00
Dumplings filled with « quattro formaggi » (<i>a creamy blend of four italian cheeses</i>) seasoned with oil and parmesan cheese	1,3,7	€: 7.00
Dumplings filled with mild cheese and spicy salami seasoned with oil and parmesan cheese	1,3,7	€: 7.00
«Bigoli»(<i>long kind of pasta</i>) with duck sauce	1,3,6,9	€: 7.00
«Bigoli alla carbonara» (<i>long pasta with a bacon, egg and cheese sauce</i>) (<i>minimum for 2 people</i>)	1,3,7	€: 7.00
« Fettuccine ai porcini » (<i>flat thick pasta, similar to the tagliatelle with ceps</i>)	1,3,6,9	€: 7.00

« Fettuccine al ragù » (<i>flat thick pasta with a meat-based sauce</i>)	1,3,6,9	€: 6.00
Dumplings with «ragù» (a meat-based sauce)	1,3,6,9	€: 6.00
«Penne all'arrabbiata» (<i>pasta quills with a spicy sauce made from garlic, tomatoes, and red chile peppers cooked in olive oil</i>) (minimum for 2 people)	1	€: 6.00

SECOND COURSES

Donkey	6,9,12	€: 8.00
Tripe with parmesan cheese	6,7,9	€: 8.00
« Baccalà alla vicentina » (<i>salt cod stewed in a vicentine style</i>)	1,4,7,9	€: 8.00
Baked guinea fowl	6,9,12	€: 8.00
Baked duck	6,9,12	€: 8.00
Milanese pork chop (<i>breaded</i>)	1,3,7	€: 6.00

CHARCOAL GRILLED SPECIALITIES

Sausages		€: 6.00
½ Young rooster		€: 7.00
Pork cutlet		€: 8.00
Veal cutlet	per hundred grams	€: 3.20
Rib eye (New York Steak)	per hundred grams	€: 3.00
Fillet of beef	per hundred grams	€: 8.00
«Fiorentina nostrana» (<i>Porter House</i>) Florentine steak		
per hundred grams		€: 3.20
« Fiorentina Black Angus » (<i>Black Angus Porter House</i>) Florentine steak	per hundred grams	€: 4.50
Mixed meat grill (<i>minimum for 4 people</i>)		€: 40.00

SIDE DISHES

Mixed salad		€: 3.50
French-fried potatoes		€: 3.50
Boiled vegetables		€: 3.50
Baked beans	6,9	€: 3.50
Peperonata (<i>Italian stew with peppers, tomatoes and onions</i>)		€: 3.50
Mixed mushrooms	9	€: 5.00
«Porcini» (ceps - wild mushrooms)	9	€: 7.00

The side dishes may change according to season: ask the staff

DESSERTS

Tiramisù	1,7	€: 3.50
Chocolate salami	3,7	€: 3.50
Tart with ricotta, almonds and amaretti	1,3,7,8	€: 3.50
Tart with ricotta, pistachio and chocolate chips	1,3,7,8	€: 3.50
Grandma's cake (<i>with custard and pine nuts</i>)	1,3,6,7,8,12	€: 3.50
Cake with cocoa pears and cream	1,3,6,7,8,11,12	€: 3.50
Cake with cream and apples	1,3,6,7,12	€: 3.50
Tart with raisins, pine nuts, orange peel and fennel seeds	1,3,7,8	€: 5.00

SOFT DRINKS

Natural or sparkling mineral water		€: 2.00
Orangeade, peach or lemon tea, Coke, Diet or Zero Coke		
can		€: 2.00
Coke	1Lt.	€: 5.00
Chinotto, Sprite, Lemon Soda	can	€: 2.00
Tonic water, Tassoni, Coke	bottle	€: 2.00
Soft lemon sorbet		€: 2.50
Coffee		€: 1.20
Fortified coffee		€: 1.80

ALCOHOLIC DRINKS

Ceres Beer	1	33cl bottle	€: 4.00
Moretti Beer	1	33cl bottle	€: 3.00

1-12. Winery Parco del Venda (7,7 km from us) Euganean Hills

1. A glass of Agape			€: 2.50
<i>100% Cabernet Sauvignon</i>			
2. A glass of Lapilli			€: 2.50
<i>100% Merlot</i>			
3. A glass of Fior D'Arancio Spumante			€: 2.50
<i>100% Moscato Giallo</i>			
4. Pinello	2017	750 ml	€: 8.00
<i>100% Pinella 13% vol</i>			
5. Pinot Bianco	2017	750 ml	€: 8.00
<i>100% Pinot Bianco 13% vol</i>			
6. Raboso	2017	750 ml	€: 8.00
<i>100% Raboso Veronese 13% vol</i>			
7. Boccon	2016	750 ml	€: 14.00
<i>40% Cabernet Franc - 60% Merlot 15,5% vol</i>			
8. Boccon	2015	750 ml	€: 20.00
<i>Riserva 40% Cabernet Franc - 60% Merlot 15,5% vol</i>			
9. Lapilli	2017	750 ml	€: 14.00
<i>100% Merlot 15,5% vol</i>			
10. Agape	2017	750 ml	€: 12.00
<i>100% Cabernet Suvignon 15% vol</i>			
9. Fior D'Arancio Spumante	2017	750 ml	€: 10.00
<i>100% Moscato Giallo 7,5% vol</i>			

2-12 . La Costa Winery (5.2 km from us) Euganean Hills

10. Pinot bianco	2017	1 L	€: 8.00
11. Bianco frizzante	2017	1 L	€: 8.00
12. Rabosello	2017	1 L	€: 8.00
13. Cabernet	2017	1 L	€: 8.00
14. Secretum Brut Metodo Classico		750 ml	€: 22.00
<i>Pinot Nero 50% - Chardonnay 40% - Pinot Bianco</i>			
15. Rosso Compendium	2009	750 ml	€: 15.00
<i>Merlot 45% - Cabernet Sauvignon 30% - Cabernet Franc 25% 13,5%vol</i>			
16. Posterità		500 ml	€: 16.00
<i>Moscato Giallo Passito 12,5% vol</i>			

3-12. Zanovello Ca'Lustra Winery (3.9 km from us) Euganean Hills

17. Girapoggio	2012	750 ml	€: 19.00
<i>Cabernet Sauvignon - Carmenerè 14%vol</i>			
18. Sassonero	2013	750 ml	€: 19.00
<i>Merlot 100% 15%vol</i>			
19. Marzemino Nero	2012	750 ml	€: 20.00
<i>Marzemino Nero 100% 13%vol</i>			
20. Reitia		500 ml	€: 18.00
<i>Moscato Bianco di Reitia 13%vol</i>			

4-12. Vignalta Winery (8.4 km from us) Euganean Hills

21. Brut Nature Metodo Classico		750 ml	€: 24.00
<i>2/3 Friularo (Raboso) - 1/3 Chardonnay 12%vol</i>			

22. Rosso Riserva		2012	375ml	€: 10.00
<i>Merlot 60% - Cabernet Sauvignon 40%</i>	<i>14,5%vol</i>			
23. Rosso Riserva		2013	750 ml	€: 18.00
<i>Merlot 60% - Cabernet Sauvignon 40%</i>	<i>14,5%vol</i>			
24. Rosso Venda		2014	750 ml	€: 14.00
<i>Merlot 80% - Cabernet Sauvignon 20%</i>	<i>13,5%vol</i>			
25. Rosso Marrano		2009	750 ml	€: 23.00
<i>Cabernet Sauvignon 50% - Merlot 50%</i>	<i>14,5%vol</i>			
26. Rosso Nostran		2015	750 ml	€: 23.00
<i>Cabernet Franc - Carmenerè</i>	<i>14%vol</i>			
27. Rosso Agno Tinto		2011	750 ml	€: 25.00
<i>75% Petite Shiraz - 25% Shiraz</i>	<i>15%vol</i>			
28. Pinot Nero	<i>13%vol</i>	2015	750 ml	€: 28.00
29. Rosso Gemola		2011	750 ml	€: 32.00
<i>Merlot 70% - Cabernet Franc 30%</i>	<i>15%vol</i>			
30. Passito Alpiane		2009	375 ml	€: 23.00

5-15. The Filò delle vigne Winery (13.5 km from us) Euganean Hills

31. Bianco Calto delle Fate		2015	750 ml	€: 20.00
<i>Chardonnay - Riesling -Tai</i>	<i>13,5%vol</i>			
32. Cecilia di Baone		2015	750 ml	€: 20.00
<i>Cabernet Riserva</i>	<i>14%vol</i>			
33. Casa del Merlo		2015	750 ml	€: 24.00
<i>Merlot</i>	<i>14%vol</i>			

6-15. Le Volpi winery (4.3 km from us) Euganean Hills

34. Cabernet "8 Mesi"	<i>13,5%vol</i>	2016	750 ml	€: 10.00
------------------------------	-----------------	------	--------	----------

8-10

35. Cabernet "18 Mesi"	14%vol	2013	750 ml	€: 14.00
36. Merlot "12 Mesi"	13,5%vol	2015	750 ml	€: 10.00
37. Rosso "24 Mesi"		2009	750 ml	€: 18.00
<i>Merlot - Cabernet Franc - Cabernet Sauvignon 14%vol</i>				

7-15. Turetta Ca'Bianca Winery (1.9 km from us) Euganei Hills

38. Passo di Santa Lucia		2016	750 ml	€: 10.00
<i>Chardonnay 13,5%vol</i>				
39. Moscato Fior D'Arancio Secco		2016	750 ml	€: 12.00
<i>Fior D'Arancio 12,5%vol</i>				
40. Rittochino 42		2013	750 ml	€: 10.00
<i>Cabernet 13% vol</i>				
41. Bumagro		2013	750 ml	€: 10.00
<i>Merlot 14%vol</i>				
42. Rossura dei Briganti		2011	375 ml	€: 9.00
<i>Merlot - Cabernet Sauvignon 14,5%vol</i>				
43. Rossura dei Briganti		2012	750 ml	€: 18.00
<i>Merlot - Cabernet Sauvignon 14,5%vol</i>				
44. Moscato Fior D'Arancio	6,5%vol	2015	750 ml	€: 12.00
45. Fior D'Arancio Passito	11,5%vol	2011	375 ml	€: 18.00

8-15. Monteforche Winery (9.4 km from us) Euganean Hills

46. Cassiara		2014	750 ml	€: 13.00
<i>Moscato Garganega 11,5%vol</i>				
47. Cabenet Franc 100%	14%vol	2015	750 ml	€: 14.00
48. Boaria		2015	750 ml	€: 14.00
<i>Carmenerè 12,5%vol</i>				

49. Carantina 2017 750 ml €: 14.00
Merlot 100% 13,5%vol

50. Vigna del Vento 2014 750 ml €: 24.00
Cabernet Franc - Merlot 12,5%vol

9-14. Cellar of the Euganean Hills (6 km from us)

51. Palazzo del Principe 2013 750 ml €: 15.00
Cabernet Sauvignon 13,5%vol

10-12. Montevera Winery(5.6 km from us)Euganean Hills

52. Biodiversa 2016 750 ml €: 16.00
Merlot - Carmenere 13%vol

53. Versacinto 2016 750 ml €: 14.00
Merlot - Cabernet Sauvignon - Cabernet Franc 13%vol

54. Animversa 2015 750 ml €: 22.00
Merlot - Cabernet Sauvignon 13,5%vol

11-12. Vignale Winery of Cecilia (8 km from us) Euganean Hills

55. Covolo 2015 750 ml €: 14.00
Merlot - Cabernet Sauvignon 14%vol

56. El Moro 2015 750 ml €: 16.00
Cabernet - Carmenere 14%vol

57. Passacaglia 2015 750 ml €: 22.00
Merlot - Cabernet - Barbera 14%vol

12-12. Ca 'Bertaldo Winery (103 km from us) Valdobbiadene

58. Prosecco Superiore Millesimato Extra Dry 750 ml €: 17.00

59. Prosecco Superior Brut 750 ml €: 17.00

Substance of products that cause allergies or intolerances

1. **Cereals containing gluten** (namely : wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.)
2. **Crustaceans and products thereof.**
3. **Eggs and products thereof.**
4. **Fish and products thereof.**
5. **Peanuts and products thereof.**
6. **Soybeans and products thereof.**
7. **Milk and products thereof (including lactose).**
8. **Nuts, namely :** almonds (*Amygdalus comunis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K.* Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof , except or nuts used for making alcoholic distillates including ethyl alcohol or agricultural origin .
9. **Celery and products thereof.**
10. **Mustard and products thereof.**
11. **Sesame seeds and products thereof.**
12. **Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂** which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufactures
13. **Lupin and products thereof.**
14. **Molluscs and products thereof .**

If the substances specified above provoke allergies or intolerances to you , we ask you to inform our staff when ordering. They will be glad to give you further information.