

# Menu Lenotti

## Ristorante Costadoro



Vegan Option



### 1-ANTIPASTO

Porcini mushrooms and polenta



“Colle dei Tigli” Veneto IGT Bianco

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### 2) BIS DI PRIMI PIATTI

Tagliatelle with truffle and Fusilli with pea and zucchini cream



“Vigna le Giare” Chiaretto di Bardolino DOC Classico

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### 3) HAMBURGER

Homemade legume and vegetable mince served with roasted potatoes



“Le Olle” Bardolino Superiore DOCG Classico

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### 4) DESSERT

Fresh fruit of the house



Recioto della Valpolicella Classico DOCG

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### 5) CAFFE' E DIGESTIVO

Lenotti wines do not contain any products of animal origin, therefore they can be enjoyed without worry by vegetarians and vegan  
(see declaration on the following page)

# CANTINE LENOTTI

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## ITALIANO:

Con la presente, confermiamo che tutti i nostri vini sono prodotti senza l'utilizzo di componenti di origine animale e componenti contenenti glutine, sono quindi adatti a vegani, vegetariani e/o persone intolleranti/allergiche al glutine.

## ENGLISH:

Hereby, we confirm that all our wines are produced without the use of components of animal origin and components containing gluten; they are therefore suitable for vegans, vegetarians and/or people intolerant/allergic to gluten.

## DEUTSCH:

Hiermit bestätigen wir, dass alle unsere Weine ohne die Verwendung von Bestandteilen tierischen Ursprungs und glutenhaltigen Bestandteilen hergestellt werden; sie sind daher für Veganer, Vegetarier und/oder Personen mit Glutenunverträglichkeit/Allergie geeignet.

CANTINE LENOTTI SRL



Claudio Lenotti