

Menu Lenotti “Light”

Ristorante Costadoro



Vegan Option



1-ANTIPASTO

Porcini mushrooms and polenta



“Colle dei Tigli” Veneto IGT Bianco

2) BIS DI PRIMI PIATTI

Tagliatelle with truffle and Fusilli with pea and zucchini cream



“Vigna le Giare” Chiaretto di Bardolino DOC Classico

OR:

3) HAMBURGER

Homemade legume and vegetable mince served with roasted potatoes



“Le Olle” Bardolino Superiore DOCG Classico

4) DESSERT

Fresh fruit of the house



Recioto della Valpolicella Classico DOCG

5) CAFFE' E DIGESTIVO

Lenotti wines do not contain any products of animal origin, therefore they can be enjoyed without worry by vegetarians and vegans.
(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