



# TORRE A CONA

## SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Glutine (cereali, grano segale, orzo, avena, farro, kamut, inclusi ibridi e derivati) - *Gluten (cereals, wheat rye, barley, oats, spelt, kamut, including hybrids and derivatives)*
2. Crostacei marini e di acqua dolce - *Sea and freshwater crustaceans*
3. Uova e derivati - *Eggs and egg products*
4. Pesce e derivati - *Fish and fish products*
5. Arachidi e derivati - *peanuts and derivates*
6. Soia - *Soya*
7. Latte e derivati (yoghurt, burro) - *Milk and milk products (yoghurt, butter)*
8. Frutta a guscio (Mandorle nocciole, noci comuni, anacardi, pistacchi) - *Nuts (almonds, hazelnuts, walnuts, cashews, pistachios)*
9. Sedano e prodotti a base di sedano - *Celery and celery products*
10. Senape e prodotti a base di senape - *Mustard and mustard products*
11. Sesamo - *Sesame*
12. Anidride Solforosa e Solfiti - *Sulphur dioxide and sulphites*
13. Lupini e prodotti a base di lupini - *Lupins and lupin products*
14. Molluschi e prodotti a base di molluschi - *Shellfish and shellfish products*

- (1) And derived products, in so far as the transformation that the allergens has undergone does not increase its allergenicity level, according to the Authority that regulates the base product.

We would like to inform you that some products can be frozen at the origin or frozen on site (by rapid blast chilling), respecting the self-control procedures according to EC reg. 852/04. We therefore invite you to contact the

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**OSTERIA**  
**TORRE A CONA**  
LIGHT LUNCH



# TORRE A CONA

## LIGHT LUNCH

### Insalata Caprese profumata al basilico

*Caprese salad -Buffalo mozzarella, tomatoes and basil*

VEG GF (7) € 17,00

### Carpaccio di carne salata di Calvanina con insalatina e scaglie di formaggio stagionato

*“Calvanina” salted Beef carpaccio with salad and flakes of aged  
cheese*

GF (7) € 19,00

### Primizie dell’orto

*Seasonal fresh organic mixed salad*

VEG VG GF NL € 16,00

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### Spaghetti al pomodoro e basilico

*Home made spaghetti with tomato and basil*

VEG NL (1-3-9) € 18,00

### Gnocchetti di patate con ragù antico Toscano

*Homemade potato gnocchi with Tuscan beef ragout*

(1-3-7-9-12) € 18,00

### Gnudi di ricotta e spinaci, burro e salvia

*Ricotta cheese and spinach “Gnudi” with butter and sage*

VEG (1-3-7) € 18,00



# TORRE A CONA

Melanzana alla parmigiana profumata al basilico

*Auberigine Parmigiana*

GF NL (3-4-9-12) € 20,00

Tagliata di petto di pollo con insalatina di stagione

*Grilled chicken breast with seasonal salad*

GF NL € 21,00

Controfiletto di vitella panato con patate fritte e pomodoro  
concassè

*Veal Sirloin fried served with French fries and diced tomatoes*

(1-3-7-9-12) € 33,00

## DESSERT

Crème brûlée

*Crème brûlée*

VEG GF NL (3) € 15,00

Dessert del giorno

*Dessert of the day*

€ 15,00

Gelato

*Ice cream*

(1-3-7) € 10,00

VG .Vegano VEG Vegetariano GF gluten free NL No lattosio (OR) On request  
Preghiamo i nostri ospiti di informare lo Staff di eventuali allergie e/o intolleranze alimentari  
Please inform the front-of-house staff of any food allergies and/or intolerances.