

# Leon d' Oro Eventi

## Ristorante

For over 45 years at  
your service

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 Leon d'Oro Ferrara (@leondoroferrara)

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# Ristorante “Eventi” del Leon d’Oro

## STARTERS

<b><u>Mousse of cottage cheese and zucchini</u></b> (allerg. C, G, H, I) <i>With crumble of parmesan and crisp of cold meats dehydrate</i>	€7,00
<b><u>Carrot cake</u></b> (allergens C, G, I) <i>With heart of cheese and spinach</i>	€6,00
<b><u>Broccoli cake</u></b> (allergens C, G, H, I) <i>With basil, ricotta cheese and rocket</i>	€6,00
<b><u>Pumpkin pie</u></b> (allergens C, G, I) <i>With crispy bacon</i>	€6,00
<b><u>Bowl of grana cheese</u></b> (allergens C, G) <i>Filled with soft cheese, honey and Ferrara pollen</i>	€6,00
<b><u>Goose ham</u></b> <i>With chicory olive oil and lemon</i>	€6,00

## OUR SOUPS

<b><u>Onion soup</u></b> (allergens A,G) <i>In a bread bowl with scamorza cheese</i>	€9,00
<b><u>Beans soup with maltagliati</u></b> (allergens A, C, G, I) <i>In a bread bowl with olive oil</i>	€9,00
<b><u>Pumpkin cream</u></b> (allergens A, C, G, I) <i>In a bread bowl with scamorza cheese</i>	€9,00

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## FIRST DISHES

<b><u>Ferrara’s Pasticcio of Macaroni</u></b> (allergens A, C, G, H) <i>Pastery pie with maccheroni, bechamel and ragù sauce</i>	<b>€8,50</b>
<b><u>Bignolata with truffle</u></b> (allergens A, C, G, H) <i>Puffs with bechamel, ragù and truffle souce</i>	<b>€10,00</b>
<b><u>Vegetarian lasagna</u></b> (allergens A, C, G, H, I) <i>Classic lasagna, vegetables and cheese</i>	<b>€10,00</b>
<b><u>Green lasagna</u></b> (allergens A, C, G, H, I) <i>Spinach pasta, ragù and cheese</i>	<b>€10,00</b>
<b><u>Pumpkin Cappellacci</u></b> (allergens A, C, G, I) <i>With ragù souce</i>	<b>€10,00</b>
<b><u>Pumpkin Cappellacci</u></b> (allergens A, C, G) <i>With butter and sage</i>	<b>€10,00</b>
<b><u>Pumpkin Cappellacci</u></b> (allergens A, C, G) <i>With citrus souce and olive oil</i>	<b>€10,00</b>
<b><u>Fusilli</u></b> (allergens A, I) <i>With wild duck meat souce</i>	<b>€10,00</b>
<b><u>Gnocchi with cheese</u></b> (allergens A, C, G) <i>Seasoned with cherry tomatoes, ricotta cheese and poppy</i>	<b>€10,00</b>
<b><u>Triangoli with egg plants</u></b> (allergens A, C, G, I) <i>Seasoned with cherry tomatoes, pecorino cheese</i>	<b>€10,00</b>
<b><u>Trenette of buckwheat</u></b> (allergens A, C, G, I) <i>Seasoned with cherry tomatoes, pecorino cheese</i>	<b>€10,00</b>
<b><u>Cappelletti ferraresi</u></b> (allergens A, C, G) <i>With red meat souce or cream or chicken soup</i>	<b>€10,00</b>
<b><u>“Delizia dello chef ”</u></b> (allergens A, C, G, I) <i>Tasting of the chef fantasy</i>	<b>€12,00</b>

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## SECOND COURSE

<b><u>Wild boar stew with polenta</u></b> <i>on availability (allergens A, I)</i>	<b>€14,00</b>
<b><u>Roe stew with polenta</u></b> <i>on availability (allergens A, I)</i>	<b>€14,00</b>
<b><u>Tagliata di manzo (slicedbeef)</u></b> <i>with roast potatoes</i>	<b>€16,00</b>
<b><u>Roast Veal</u></b> <i>and roast potatoes(allergens A, I)</i>	<b>€13,00</b>
<b><u>Beef Stracetti with balsamic vinegar or rosemary</u></b> <i>With vegetables</i>	<b>€13,00</b>
<b><u>Boned rabbit and rolled on breast ofveal</u></b> <i>(allergens A, I)</i> <i>With roast potatoes</i>	<b>€13,00</b>
<b><u>Pork medallions with porcini</u></b> <i>(allergens I)</i> <i>vegetables or roast potatoes</i>	<b>€13,00</b>
<b><u>Vegetarian plate</u></b> <i>(allergens G)</i> <i>Seasonal grilled and boiled vegetables and cheeses</i>	<b>€10,00</b>
<b><u>SalaminaFerrarese</u></b> <i>( allergens G)</i> <i>Pork sausages and mashed potatoes</i>	<b>€12,00</b>
<b><u>Piatto unico “Rustico”</u></b> <i>(allergens I)</i> <i>Typical cold cuts with mushrooms</i>	<b>€11,00</b>
<b><u>Prosciutto d’oca</u></b> <i>Duck smocked prosciutto with chicory and olive oil</i>	<b>€10,00</b>
<b><u>Carpaccio di carne “salada” trentina</u></b> <i>(allergens C, G)</i> <i>Carpaccio with rocket and grana cheese</i>	<b>€10,00</b>
<b><u>Formaggi assortiti</u></b> <i>(allergens C, G)</i> <i>Mixed type of cheese and jam</i>	<b>€10,00</b>

# Ristorante “Eventi” del Leon d’Oro

## OUR SALAD

- |                                                                                                                                                    |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b><u>1. Mixed salad, corn, tomatoes</u></b>                                                                                                       | <b>€5,50</b> |
| <b><u>2. Caesar salad</u></b> <i>(allergens A, C, F, G, I, L)</i><br><i>Lattuce, bread croutons, grilled chicken breast<br/>and special souce)</i> | <b>€9,50</b> |
| <b><u>3. Insalata sfiziosa</u></b> <i>(allergens C, G)</i><br><i>Chicory, rocket, speck, grana</i>                                                 | <b>€8,00</b> |
| <b><u>4. Insalatone della casa/ House salad</u></b> <i>(allergens C, D, G)</i><br><i>Mixed salad, tomatoes, rocket, tuna , eggs, mozzarella)</i>   | <b>€8,00</b> |
| <b><u>5. Insalata “Marchino”</u></b> <i>(allergens A, C)</i><br><i>Fresh salad, sliced beef with rosemary, bruschetta<br/>with olive oil)</i>      | <b>€9,50</b> |

## “GLUTEN FREE” DISHES

Products made in certificated laboratories from “Pan Reale”

Frozen products with no extra manipulations.

- |                                                                            |               |
|----------------------------------------------------------------------------|---------------|
| <b><u>Lasagne with meat souce</u></b> <i>(allergens C, G, H, I)</i>        | <b>€11,00</b> |
| <b><u>Rosetta(chesse and ham)</u></b> <i>(allergens C, G, H, I)</i>        | <b>€11,00</b> |
| <b><u>Cannelloni ricotta and spinach</u></b> <i>(allergens C, G, H, I)</i> | <b>€11,00</b> |

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## OUR SWEET AND DESSERTS

<b><u>Fruit cake</u></b> <i>(allergens A, C, G, H)</i> <i>fruit cake with cream and croccantino</i>	€5,00
<b><u>Torta di tagliatelle</u></b> <i>(allergens A, C, G, H)</i> <i>Ferrara specialty almond cake with tagliatelle</i>	€5,00
<b><u>Torta Tenerina</u></b> <i>(allergens C, G)</i> <i>(Ferrara specialty chocolate cake</i>	€5,00
<b><u>Pampepato</u></b> <i>(allergens A, G, H)</i> <i>Ferrara specialty with chocolate and almond</i>	€4,00
<b><u>Igloo</u></b> <i>(allergens A, C, G, H)</i> <i>(chocolate, orange cream and almonds)</i>	€5,00
<b><u>Gianduia cake</u></b> <i>chocolate cake (allergens A, C, G, H)</i>	€5,00
<b><u>Zuppa inglese alla ferrarese</u></b> <i>(allergens A, C, G)</i>	€5,00
<b><u>Torta alla crema e cioccolato</u></b> <i>(allergens A, C, G, H)</i> <i>(orange and chocolate butter cream)</i>	€5,00
<b><u>Semifreddo al croccantino</u></b> <i>(allergens A, C, G, H)</i>	€5,00
<b><u>Semifreddo alla nocciola</u></b> <i>(allergens A, C, G, H)</i>	€5,50
<b><u>Zuccotto semifreddo</u></b> <i>(allergens A, C, G, H)</i>	€5,00
<b><u>Dessert allo yogurt e mascarpone</u></b> <i>(allergens C, G)</i> <i>with caramelized eggplant</i>	€5,50

# Ristorante “Eventi” del Leon d’Oro

## HOT PANINI

<b><u>Grigliato</u></b> (allergens A, C, G) <i>grilled vegetables, mozzarella, artichokes</i>	€6,00
<b><u>Cacciatore</u></b> (allergens A, C, G) <i>pork salami, lettuce, mushrooms cream</i>	€6,00
<b><u>Affumicato</u></b> (allergens C, G, I) <i>smoked ham, cheese, mushrooms</i>	€6,00
<b><u>Estense</u></b> (allergens A, C, G) <i>with Ferrara’s typical salami</i>	€6,00
<b><u>Contadino</u></b> (allergens A, C, G) <i>sausage, lettuce, fresh tomato</i>	€6,00
<b><u>Leggero</u></b> (allergens A, C, G) <i>steamed ham, cheese, fresh tomato</i>	€6,00

## PIADINE

<b><u>Classica</u></b> (allergens A, C, G) <i>sausage, grilled vegetables</i>	€6,00
<b><u>Cacciatore</u></b> (allergens A, C, G, I) <i>wild pork salami, mushrooms</i>	€6,00
<b><u>Piaducola</u></b> (allergens A, C, G) <i>stracchino cheese and rocket</i>	€6,00

## BRUSCHETTE

<b><u>1.</u></b> Fresh tomato, Parmesan cheese (allergens A, C, G)	€6,50
<b><u>2.</u></b> Mozzarella, mushrooms (allergens A, C, G, I)	€6,50
<b><u>3.</u></b> Cheese cream, ham, chicory cream (all. A, C, G)	€6,50
<b><u>4.</u></b> Chicory cream, tuna, fresh tomato (all. A, C, D, G)	€6,50
<b><u>5.</u></b> Chef Delight (allergens A, C, D, G, I, L)	€6,50

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## WHITE WINES

<u>Gewürztraminer</u>	Alois Lageder	Alto Adige	€20,00
<u>Müller Thurgau</u>	Alois Lageder	Alto Adige	€18,00
<u>Gewürztraminer</u>	Trentino	Trentino	€16,00
<u>Gewürztraminer</u>	Terre del Föhn	Trentino	€16,00
<u>Müller Thurgau</u>	Terre del Föhn	Trentino	€16,00
<u>Falanghina</u>	Feudi di San Gregorio	Avellino	€18,00
<u>Greco di tufo</u>	Feudi di San Gregorio	Avellino	€18,00
<u>Fiano</u>	Feudi di San Gregorio	Avellino	€18,00
<u>Pinot Grigio</u>	Livon	Collio	€18,00
<u>Soave</u>	Bertani	Verona	€17,00
<u>Lugana</u>	Bertani	Verona	€17,00
<u>Sauvignon del Bosco Eliceo</u>	Tenuta Garusola	Ferrara	€11,00
<u>Pignoletto D.O.C.</u>	Cà Bruciata	Romagna	€12,00
<u>Pignoletto Frizz. D.O.C.</u>	Cà Bruciata	Romagna	€12,00
<u>Chardonnay</u>	Anselmi	Friuli	€16,00
<u>Pecorino</u>	Villamedoro	Abruzzo	€16,00
<u>Passerina</u>	Villamedoro	Abruzzo	€16,00
<u>Gewürztraminer</u>	Leon d’Oro	Trentino	€13,00

## PASSITI

<u>Ailanto Passito</u> (lt. 0,375)	Az. Agr. Mariotti	Ferrara	€15,00
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# Ristorante “Eventi” del Leon d’Oro

## RED WINES

<u>Merlot del Bosco Eliceo</u>	Tenuta Garusola	Ferrara	€11,00
<u>Fortana del Bosco Eliceo</u>	Tenuta Garusola	Ferrara	€11,00
<u>Lambrusco Bollino Rosso</u>	Caprari	Reggio Emilia	€14,00
<u>Sangiovese Superiore</u>	Cà Bruciata	Romagna	€14,00
<u>Sangiovese Superiore Riserva</u>	Cà Bruciata	Romagna	€18,00
<u>Cabernet Sauvignon Riserva</u>	Cà Bruciata	Romagna	€18,00
<u>Cabernet Sauvignon</u>	Cà Bruciata	Romagna	€16,00
<u>Morellino di Scansano</u>	Casata Davini	Toscana	€18,00
<u>Chianti classico</u>	Casata Davini	Toscana	€18,00
<u>Brunello di Montalcino</u>	La Lecciaia	Toscana	€35,00
<u>Rosso di Montalcino</u>	La Lecciaia	Toscana	€20,00
<u>Nero d’Avola</u>	Baglio Baiata	Sicilia	€18,00
<u>Amarone Barricato 2005</u>	Bertani	Verona	€95,00
<u>Barolo 2008</u>	Terradavino	Piemonte	€40,00

## VINI SPUMANTI E FRIZZANTI

<u>Prosecco “Leon d’Oro”</u>	Della casa	Valdobbiadene	€13,00
<u>Prosecco Val d’Oca</u>	Val d’Oca	Valdobbiadene	€18,00
<u>Berlucchi Brut</u>	Franciacorta	Brescia	€25,00
<u>Cà Del Bosco Franciacorta Brut</u>	Franciacorta	Brescia	€40,00
<u>Marai De Marai</u>	Fossmarai	Valdobbiadene	€18,00
<u>Spumante Valdobbiadenen Sup.</u>	Villa Sandi	Valdobbiadene	€18,00
<u>Cesarini Brut Riserva</u>	Cesarini Sforza	Trento	€18,00
<u>Bellavista Brut</u>	Franciacorta	Brescia	€40,00
<u>Berlucchi Demi Sec</u>	Franciacorta	Brescia	€27,00

# Ristorante “Eventi” del Leon d’Oro

## ICE CREAM CUP

(allergens A, C, G, H)



### Ice Chocolate€6,00

*Cream ice-cream  
Hot chocolate  
Whipped cream*



### Coppa Amaretto€7,00

*Cream ice-cream  
Macaroon  
Di Saronno liqueur  
Whipped cream*



### Ice Coffee€6,00

*Cream ice-cream  
Espresso  
Whipped cream*



### Coppa After Eight€7,00

*Cream, chocolate ice-cream  
Mint sauce  
Dark chocolate  
Whipped cream*



### Coppa macedonia€7,00

*Fresh fruit  
Fruit ice-cream  
Whipped cream*



### Coppa del Pavone€7,00

*Cream ice-cream  
Cherry*



### Flut al limone€6,00

*Lemon ice-cream  
Spumante wine*



### Coppa Lemon-Vodka€8,00

*Lemon ice-cream  
Vodka (bols bleu)*



### Coppa fragola€7,00

*Cream and strawberry  
Fresh strawberry  
Strawberry sauce  
Whipped cream*



### Coppa Meringa€8,00

*Cream ice-cream – Meringhe  
Chocolate souce  
Whipped cream*

# Ristorante “Eventi” del Leon d’Oro



## **Coppa pampepato€7,00**

**( speciality of Ferrara)**

*Pampepato ice-cream*

*Pampepato*

*Whipped cream*



## **Coppa kiwi€7,00**

*Mixt ice-cream*

*Kiwi*

*Kiwi sauce*

*Whipped cream*



## **Coppa del drago€8,00**

*Mixt ice-cream*

*Drambuie liqueur*

*Whipped cream*



## **Banana split€8,00**

*Mixt ice-cream*

*Banana*

*Chocolate*

*Whipped cream*



## **Coppa Classica€6,00**

*Ice cream you choose the taste*

## **ICECREAM FLAVORS OF OUR LAND**

on seasonal availability

*Panpapato di Ferrara*

*Zuppa Inglese alla ferrarese*

*Ciambella e Passito del Bosco Eliceo*

*Fragolino (con uva fragola)*

*Mandurlin del Ponte*

*Yogurt, Miele e Polline ferrarese*

*Tenerina*

*Pere e Formaggio*

*Salame di cioccolato*

*Crema all’uva passita e Saba*

*Crema al riso del Mezzano e Rum*

*Tiramisù al caffè Illy*

*Zucca del Delta e Amaretti*

# Ristorante “Eventi” del Leon d’Oro

## ALLERGENIC LIST

*The Leon d'Oro products are handmade in our laboratories following the genuineness and the freshness respecting the traditions of the dishes we offer you. In our laboratories we use products with allergens identified in the single dishes as follow:*

- A. **Cereals containing gluten**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridized strains, and products thereof
- B. **Crustaceans** and products thereof
- C. **Eggs** and products thereof
- D. **Fish** and products thereof
- E. **Peanuts** and products thereof
- F. **Soybeans** and products thereof
- G. **Milk** and products thereof (including lactose)
- H. **Nuts**, and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
- I. **Celery** and products thereof
- J. **Mustard** and products thereof
- K. **Sesame seeds** and products thereof
- L. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- M. **Lupin** and products thereof
- N. **Molluscs** and products thereof

*There can be a slight contamination on progress.*

*If you have some doubts on something please don't hesitate to ask our staff.*