

IL LAGHETTO

Bar – Ristorante – Pizzeria

A CORNER OF SERENITY

Nestled in the greenery and overlooking the lake, Il Laghetto dei Pioppi is the ideal place to enjoy moments of relaxation and conviviality. Here, just a few steps from Verona, nature and fine cuisine come together in a unique experience.



OUR STORY

Born from the desire to combine hospitality with authentic flavors, Il Laghetto brings to the table a passion for tradition and love for the Veronese territory. Every dish tells our philosophy: quality, authenticity, and family warmth.

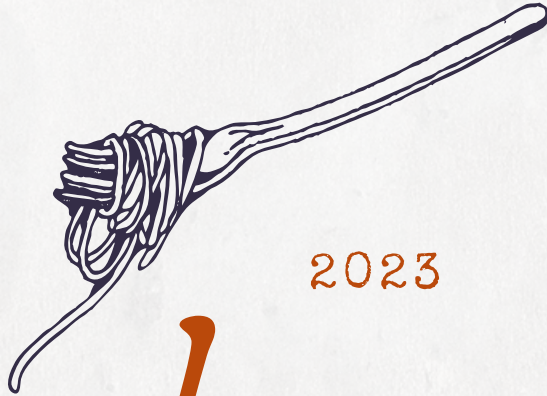
OUR FLAVORS

Bar, restaurant, and pizzeria: three souls in one place. From the kitchen come dishes that highlight seasonal and local ingredients; from the pizzeria, light and digestible doughs, the result of long fermentations; from the cellar, a selection of wines celebrating the excellence of Valpolicella and the Veronese hills.



EST.

2023



il laghetto

RESTAURANT - PIZZERIA

MENÙ

IL LAGHETTO

RISTORANTE PIZZERIA

APPETIZERS

MUSSELS WITH TOMATO SAUCE	15,00
SELECTION OF LOCAL COLD CUTS AND CHEESES	15,00
BEEF TARTARE WITH CHEF'S CONDIMENTS	15,00
SOFT POLENTA WITH SAUTÉED PORCINI MUSHROOMS	15,00

FIRST COURSES

RUSTIC MACCHERONCINI, SAUSAGE, EGGPLANT AND GUANCIALE	14,00
FETTUCCINE WITH DUCK RAGÙ	14,00
MACCHERONCINI WITH BRAISED DONKEY	14,00
SEAFOOD SPAGHETTI	18,00

MAIN COURSES

SLICED SPANISH BEEF	20,00
SLICED SPANISH BEEF WITH PORCINI OR TRUFFLE	24,00
GRILLED BEEF RIBEYE WITH COARSE SALT	25,00
SPANISH PICANHA	22,00
SPANISH PICANHA WITH PORCINI OR TRUFFLE	25,00
MIXED GRILLED MEATS	24,00

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SIDE DISHES

OVEN-BAKED POTATOES	5,00
FRENCH FRIES	5,00
GRILLED VEGETABLES	5,00
MIXED SALAD	5,00

MENÙ BAMBINI

MACCHERONCINI WITH RAGÙ	10,00
SPAGHETTI WITH TOMATO SAUCE	8,00
WURSTEL AND FRENCH FRIES	8,00
CHICKEN CUTLET WITH FRENCH FRIES	12,00

DOLCI

HOMEMADE TIRAMISÙ	5,50
HOMEMADE CREAM BRULE	5,00
HOMEMADE PANNE COTTA	5,00
SORBET: LEMON, MANGO, COFFEE, COCONUT AND ANANAS	5,00
CHEESECAKE: MIXED BERRIES, SALTED CARAMEL	6,00
TARTUFO: WHITE, DARK, PISTACHIO	6,00

OUR PIZZA CHEF

Carmelo Oliveri, master pizzaiolo with over 40 years of experience, awarded with 2 Golden Pizza Peels, winner and judge in national and international competitions.

2004

• 3° place at Parma world pizza cup

2006

• 1° place at european championship

2011

• 3° place at Parma world pizza cup

2011

• 1° place at pizza world cup in Las Vegas

• **JUDGE SINCE 2018 AT
WORLD CUP
CHAMPIONSHIP**





OUR PIZZA

SELECTED FLOURS

minimally refined, high
quality, healthier

HIGH DIGESTIBILITY

Light, easily digestible doughs
designed for well-being

LONG FERMENTATION

(at least 48 hours) for
maximum digestibility

PERFECT EQUILIBRIUM

Tasty yet light pizzas,
without heaviness after
dinner



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PIZZE CLASSICHE

MARINARA	€5,50
Tomato, garlic, oregano	
MARGHERITA	€6,50
Tomato, mozzarella	
ROMANA	€7,00
Tomato, mozzarella, anchovies, oregano, basil	
NAPOLETANA	€8,00
Tomato, mozzarella, capers, oregano, anchovies, basil	
SALAMINO	€7,50
Tomato, mozzarella, spicy salami	
PROSCIUTTO FUNGHI	€8,50
Tomato, mozzarella, cooked ham, mushrooms	
WURSTEL E FRITTE	€8,50
Tomato, mozzarella, wurstel, french fries	
CAPRICCIOSA	€9,00
Tomato, mozzarella, ham, mushrooms, artichokes, olives, wurstel	
4 STAGIONI	€9,50
Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives	
TONNO E CIPOLLA	€9,00
Tomato, mozzarella, tuna, onion	
VENERE	€12,00
Pesto Cream, Buffalo Mozzarella, Smoked Ham, Stracciatella, Parmesan Flake, confit tomatoes	
CALZONE	€10,00
Tomato, mozzarella, cooked ham, mushrooms, ricotta	
VEGETARIANA	€10,00
Tomato, mozzarella, potatoes, zucchini, radicchio, parmesan, eggplant	
ROCCA	€10,00
Tomato, mozzarella, mushrooms, sausage, onion	
LA REGINA	€11,00
Tomato, mozzarella, cooked ham, artichokes, frankfurter, spicy salami, tuna, olives	



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PIZZE BUFALINE

BUFALA	€10,00
Tomato, bufala mozzarella, cirio tomatoes, basil	
SOAVE	€11,00
Tomato, bufala mozzarella, cherry tomatoes, olives, capers, basil	
BUFALA PARMIGIANA	€11,00
Tomato, bufala mozzarella, fried eggplant, parmesan, basil	
VIPITENO	€12,00
Tomato, bufala mozzarella, mushrooms, speck	
BUFALA CANTABRICO	€12,50
Tomato, bufala mozzarella, cantabrian anchovies, basil	
BUFALA JULLE'	€13,00
Tomato, bufala mozzarella, fresh cherry tomatoes, julienne zucchini, taggiasca olives, monte veronese cheese, basil	
MONDIALE	€13,00
Eggplant cream, bufala mozzarella, sweet sausage, gorgonzola, parmesan, cherry tomatoes, peppers, oregano, basil	
BUFALA DADDY	€12,50
Eggplant cream, bufala mozzarella, diced eggplant, fresh cherry tomatoes, cooked ham (added after baking), parmesan flakes, basil	
BUFALA TRENTO	€13,00
Porcini cream, bufala mozzarella, julienne speck, mixed mushrooms, truffle cream, parmesan flakes, basil	

Aggiunte semplici (double dough, tomato, mozzarella, mushrooms, artichokes, anchovies, capers, cooked ham, olives, gorgonzola, eggplant, spicy salami, bacon, Grana Padano, mild sausage, frankfurter, French fries, potatoes, broccoli rabe, beans, onion, egg, arugula, cherry tomatoes, radicchio, tuna, zucchini, Brie, Monte Veronese, ... ecc)

Euro 1,50 €

Aggiunte speciali (buffalo mozzarella, stracciatella, porcini mushrooms, cured ham, speck, truffle cream, porcini cream, eggplant cream, etc...)

Euro 1,50 €



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NEW ENTRY

VULCANO	€11,00
Tomato, mozzarella, onion, spicy salami, cappers, anchovies, olives, chili, origano	
BORGHETTO	€11,00
Tomato, mozzarella, onion, sweet sausage, Monte Veronese cheese	
SOLE	€10,00
Tomato, mozzarella, asparagus, egg, parmesan	
CARBOPIZZA	€10,00
Mozzarella, guanciale, carbonara cream, parmesan flakes	
CARBONARA	€10,50
Tomato, mozzarella, pancetta, egg, parmesan	
POSITANO	€12,00
Tomato, mozzarella, onion, spicy salami, peppers, gorgonzola, chili, olives, anchovies	
SAPORITA	€12,00
Tomato, mozzarella, stracchino cheese, arugula, pancetta	
SPORTIVA	€12,00
Tomato, mozzarella, arugula, cherry tomatoes, parmesan flakes, crudo	
BUTTERFLY	€12,00
Tomato, mozzarella, mushrooms, smoked scamorza, arugula, speck	
CALABRESE	€12,00
Tomato, mozzarella, onion, spicy salami, chili pepper, 'nduja	
LUNA	€13,00
Tomato, mozzarella, asparagus, egg, truffle cream, parmesan	
SCILLA	€13,00
Tomato, straciatella cheese, cantabrian anchovies, confit cherry tomatoes, basil, olives	
BURRATA	€13,00
Tomato, prosciutto crudo, straciatella, confit cherry tomatoes, basil	
MARTIN	€10,50
Mozzarella, Bacon, Sausage, Caramelized Onion, Parmesan Flakes	
MOON (folded pizza)	€12,00
Mozzarella, row ham, brie, onion, confit cherry tomatoes	



PIZZE BIANCHE

4 FORMAGGI	€10,00
Mozzarella, ricotta, gorgonzola, Monte Veronese, parmesan	
ZUCCHINE	€9,50
Mozzarella, zucchini, brie, parmesan	
PORCINI	€11,00
Porcini cream, mozzarella, porcini mushrooms, parmesan flakes	
DELIRIO	€10,00
Mozzarella, potatoes, bacon, parmesan, rosemary	
FRIARIELLI	€10,00
Mozzarella, Neapolitan broccoli, sweet sausage, parmesan	
MORTAZZA	€11,00
Mozzarella, mortadella, stracciatella cheese, pistachio crumbles, basil	
GUSTOSA	€11,00
Mozzarella, radicchio, porcini mushrooms, sweet sausage, parmesan, brie	
LAGHETTO	€12,00
Eggplant cream, fior di latte mozzarella, Neapolitan broccoli, gorgonzola, sweet sausage, confit cherry tomatoes, parmesan flakes	
SFIZIOSA	€12,00
Mozzarella, potatoes, gorgonzola, caramelized onion, porcini mushrooms, pancetta	

NOTA BENE:

pizza sole and pizza moon will be available only during asparagus season

Aggiunte semplici (double dough, tomato, mozzarella, mushrooms, artichokes, anchovies, capers, cooked ham, olives, gorgonzola, eggplant, spicy salami, bacon, Grana Padano, mild sausage, frankfurter, French fries, potatoes, broccoli rabe, beans, onion, egg, arugula, cherry tomatoes, radicchio, tuna, zucchini, Brie, Monte Veronese, etc...)
Euro 1,50 €

Aggiunte speciali (buffalo mozzarella, stracciatella, porcini mushrooms, cured ham, speck, truffle cream, porcini cream, eggplant cream, etc...)
Euro 1,50 €

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RED WHINE

VALPOLICELLA CLASSICO D.O.C. - CANTINA SCRANI	18,00
VALPOLICELLA CLASSICO SUPERIORE D.DO.C. - CANTINA SCRANI	22,00
VALPOLICELLA RIPASSO D.O.C. - CANTINA SCRANI	25,00
CARPANÈ, CORVINA IN PUREZZA I.G.T. - CANTINA SCRANI	28,00

WHITE WHINE

CUSTOZA LE RUNE - CANTINA ALDEGHERI	18,00
SOAVE CLASSICO MONDELLO - CANTINA ALDEGHERI	18,00
CUSTOZA - CANTINA SCRANI	18,00
LUGANA D.O.C. - CANTINA SCRANI	24,00

ITALIAN SPARKLING

PROSECCO BRUT SALATIN D.O.C.	21,00
PROSECCO MILLESIMATO SUPERIORE VALDOBBIADENE D.O.C.	25,00
FERRARI MAGNUM BRUT D.O.C.	60,00
MOSCATO DEI COLLI EUGANEI - CANTINA ALDEGHERI	24,00

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OUR DRINKS

STILL OR SPARKLING WATER 0,75L	2,50
STILL OR SPARKLING WATER 0,50L	1,00
DRINKS BOTTLES	3,00
CAN DRINKS	3,00
BEER DRINKS 0, 33L	4,00
BEER DRINKS 0,66L	5,00
MEDIUM BEER	5,00
NOT FILTRED MEDIUM BEER	5,00
FRUIT JUICES	3,00
LITTLE GLASS OF COLA	3,00
MEDIUM GLASS OF COLA	4,00

COFFE AND DIGESTIVS

ESPRESSO	1,50
ESPRESSO CORRECT	2,00
DOUBLE ESPRESSO	2,00
DECAFFEINATED COFFEE	1,50
CAPPUCCINO	2,00
GINSENG/BARLEY COFFEE	2,00
LIQUEURS	3,50
GRAPPAS	3,50/6,00
WHISKEY	4,50/6,00

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OUR ALCHOLIC DRINKS

HUGO	A REFRESHING COCKTAIL WITH PROSECCO, ELDERFLOWER SYRUP, SODA, MINT, AND LIME	5,00
MOJITO	A CUBAN CLASSIC WITH WHITE RUM, CANE SUGAR, LIME, FRESH MINT, AND SODA	6,00
DAIQUIRI	A SIMPLE MIX OF WHITE RUM, FRESH LIME JUICE, AND SUGAR SYRUP	7,00
NEGRONI	AN ITALIAN APERITIF WITH EQUAL PARTS GIN, CAMPARI, AND RED VERMOUTH	7,00
VERDONE	A LOCAL SPECIALTY MADE WITH A MIX OF RED BULL AND MINT VODKA	7,00
AMERICANO	A MIX OF CAMPARI, RED VERMOUTH, A SPLASH OF SODA, AND AN ORANGE SLICE	7,00
HUGO BLUE	A VARIATION OF THE TRADITIONAL HUGO WITH A TOUCH OF BLUE CURAÇAO	6,00
LONG ISLAND	A STRONG COCKTAIL COMBINING VODKA, GIN, WHITE RUM, TEQUILA, TRIPLE SEC, AND COLA	7,00
MALIBU COLA	A SIMPLE COMBINATION OF MALIBU COCONUT RUM AND COLA, SERVED WITH LEMON	7,00
VODKA LEMON	A REFRESHING MIX OF VODKA AND LEMON JUICE, SERVED WITH SODA OR LEMONADE	7,00
MIDORI LEMON	A SWEET COCKTAIL WITH MIDORI MELON LIQUEUR AND LEMON JUICE	7,00
VIOLET SPRITZ	A VARIATION OF THE SPRITZ USING VIOLET LIQUEUR INSTEAD OF APEROL	5,00
APEROL SPRTIZ	A CLASSIC ITALIAN APERITIF WITH APEROL, PROSECCO, AND A SPLASH OF SODA.	4,00
MOSCOW MULE	A MIX OF VODKA, GINGER BEER, AND LIME JUICE, SERVED WITH A LEMON SLICE	8,00
CAMPARI SPRITZ	A VARIATION OF THE APEROL SPRITZ, USING CAMPARI INSTEAD OF APEROL	4,00
CAMPARI LEMON	A SIMPLE COCKTAIL COMBINING CAMPARI AND LEMON JUICE, SERVED WITH LEMON	4,00
VODKA REDBULL	A HIGH-ENERGY MIX OF VODKA AND RED BULL	7,00
GIN TONIC/LEMON	A CLASSIC MIX OF GIN WITH TONIC WATER OR LEMON SODA	7,00
TEQUILA SUNRISE	A COLORFUL COCKTAIL WITH TEQUILA, ORANGE JUICE, AND GRENADINE	7,00
ANGELO AZZURRO	AN ITALIAN COCKTAIL MADE WITH GIN, TRIPLE SEC, AND BLUE CURAÇAO.	7,00

ALCOL FREE DRINKS

GINGERINO ANALCOLICO	A BITTER ORANGE-FLAVORED SOFT DRINK	3,00
SPRITZ ANALCOLICO	A MIX OF ORANGE JUICE, SODA, AND NON-ALCOHOLIC BITTER	4,00
HUGO ANALCOLICO	A SPRITZ VARIATION WITHOUT ALCOHOL, WITH ELDERFLOWER SYRUP AND SODA	4,00
VIRGIN MOSCOW MULE	LIME, CANE SUGAR, FRESH MINT, SODA, AND ICE	6,00
FRUTTATO ANALCOLICO	A FRUITY MIX CHOSEN BY THE BARTENDE	5,00

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ALLERGENI



Cereals containing gluten



Crustaceans and products thereof



Eggs and products thereof



Fish and products thereof



Peanuts and products thereof



Soybeans and products thereof



Milk and products thereof (including lactose)



Nuts and products thereof



Celery and products thereof



Mustard and products thereof



Sesame seeds and products thereof



Sulphur dioxide and sulphites



Lupin and products thereof



Molluscs and products thereof