

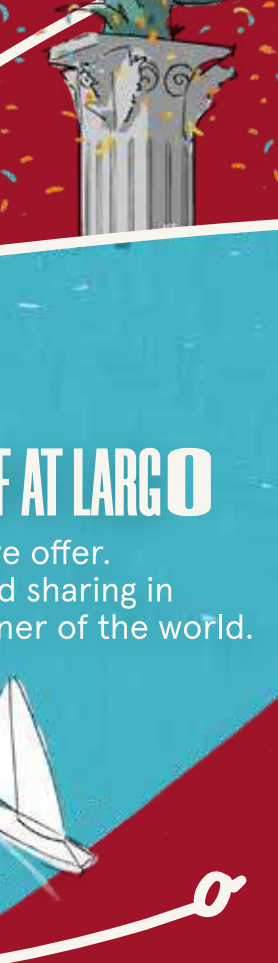


AGRI CULTURE

means knowledge and respect for nature. Every day we meet farmers and breeders: precious friends as well as wise advisors.

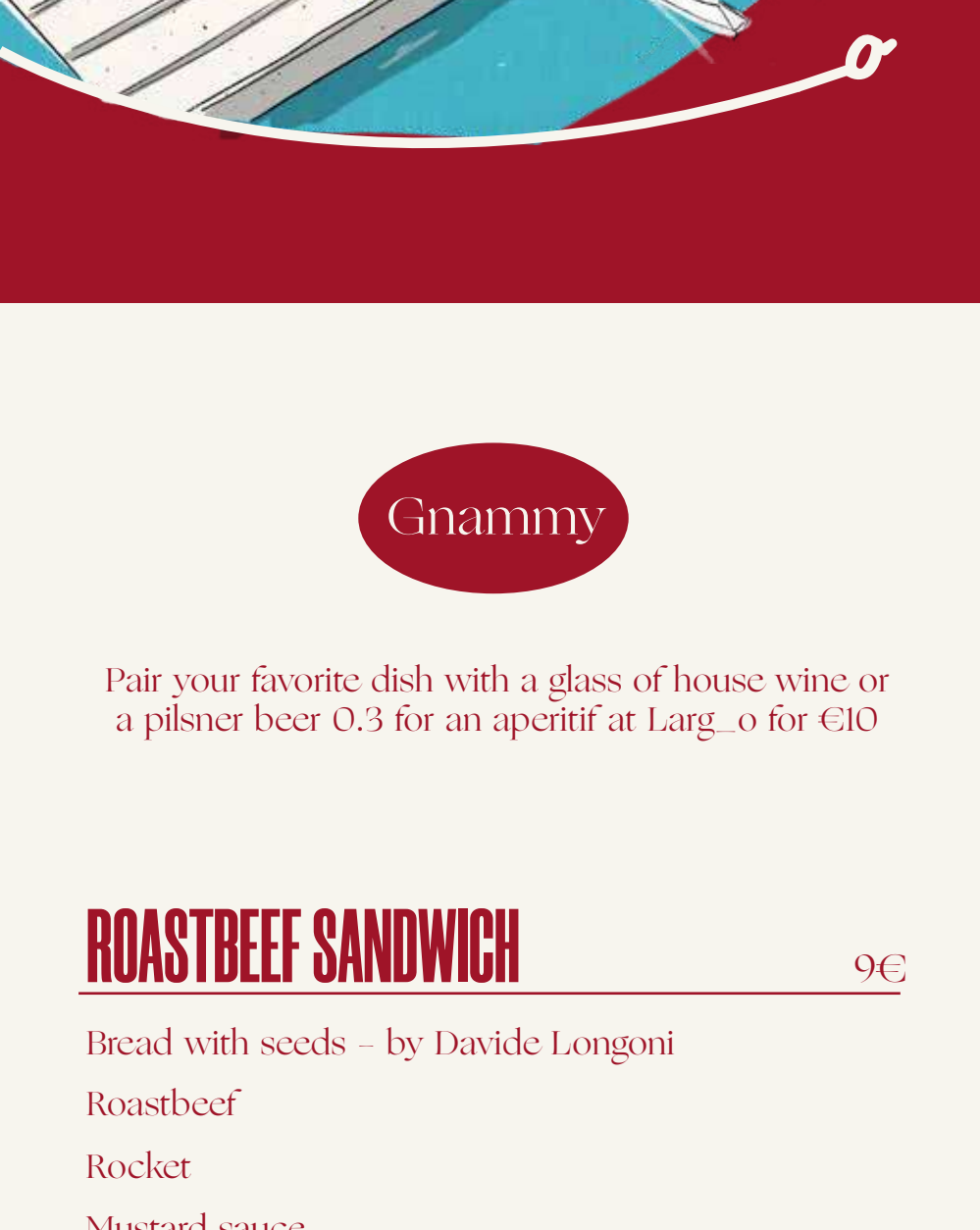
THE RAW MATERIAL AT FIRST

and then technique. We look for the most sincere products of our territory: vegetables, cold cuts, cheese and outstanding preserve.



AN APERITIF AT LARG_O

that's what we offer. Simplicity and sharing in our little corner of the world.



Gnammy

Pair your favorite dish with a glass of house wine or a pilsner beer 0.3 for an aperitif at Larg_o for €10

ROASTBEEF SANDWICH

9€

Bread with seeds – by Davide Longoni

Roastbeef

Rocket

Mustard sauce

LA MORTE SUA

9€

Bread with seeds – by Davide Longoni

Smoked buffalo scamorza

Cicciolata

Seasonal vegetables

Vegetarian version **LA VITA MIA** 8€

BRAVATA

9€

Raw Bra sausage – Davide Tibaldi Butcher's

Extra virgin olive oil from Ulivedo of Vindicari

Moresca 100%

Nocellara Olives

Toasted bread – by Davide Longoni

COTTO E FIORITO

9€

Bio Stracchino fiorito – by La Fontana di Comazzo

Cooked ham zero preservatives

Agricola San Paolo

Tartar sauce

Herbs

Sandwich bread – by Davide Longoni

SANCHO PANCHA

8€

Rolled pancetta – by Agricola San Paolo

Bio cacio – by La fontana di Comazzo

Siccagno sun-dried tomato

Marjoram

Bread with flax seeds – by Davide Longoni

HUMMUS IN FABULA

8€

Homemade chickpea hummus

Albenga artichokes in oil

[La Baita & Galleano farm]

Albenga zucchini in oil

[La Baita & Galleano farm]

Bread with raisins – by Davide Longoni

CHARLIE BROWNIE

7€

Hot Chocolate Brownie – Davide Longoni

Vanilla ice cream

*Starting from 2024 Larg_o is cashless! No more coins, only digital payments.

Dishes or ingredients marked with * are frozen or deep-frozen at source by the manufacturer or may be subjected to negative temperature blast chilling on site to ensure their quality and safety, as described in the HACCP Plan procedures pursuant to EC Regulation #853/04. The dining room staff is available to provide any information regarding the nature and origin of the foods served.

Slurpy

To find out which wines are available by the glass, don't be shy and just ask to our bar.

Wines

WINE	PRICE
WHITE	
Pistone Bianco La Costanza Riesling 12° vol.	0.75L (jug) 16€
Otto (Soave) Graziano Prà Uva Garganega 100%, 13° vol.	0.75L 27€
Ribolla Gialla Attems Frescobaldi Ribolla Gialla 12° vol.	0.75L 25€
SPARKLING	
Prosecco Sup Soligo "Col de Mez" Perera, Glera 11° vol.	0.75L 25€
Franciacorta Docg Brut Enrico Gatti Chardonnay 100%, 13° vol.	0.75L 33€
ROSÉ	
Allié Frescobaldi Svrah, Vermentino 12,5° vol.	0.75L 25€
RED	
Pistone Rosso BIO La Costanza Barbera, Uva rara 12,5° vol.	0.75L (jug) 16€
Rosso di Montepulciano BIO Gracciano della sera Uve sangiovese 13,5° vol.	0.75L 25€
Nebbiolo "Orbello" Tenute Sella Nebbiolo 90%, Cabernet Franc Vespolina 13° vol.	0.75L 30€
Ciliegiolo Az. Lunae Ciliegiolo 100%, 13,5° vol.	0.75L 30€
Morandina (Valpolicella) Graziano Prà Blend of Corvina, Rondinella, Corvinone, Oseleta 12,5° vol.	0.75L 27€
NATURAL	
Baratuciat (white) Andrea Scovero Baratuciat 100%, 12,5° vol.	0.75L 33€
Fricandò (white) "Al di là del Fiume" 100% Albana 13° vol.	0.75L 32€
Monkey gone to Heaven (red) Julien Pineau Cinsault 100%, 12° vol.	0.75L 33€

DRINKS

APERITIF	
Spritz (Larg_o spritz • Campari • Cynar • Zucca • Select • Hugo)	6€
Spruzzato	4€
LONG DRINKS	
Gin (Tanqueray) • Vodka • Whiskey • Rum	7€ – 9€
SPECIAL LONG DRINKS	
Finest quality spirits & special cocktails extra selection	8€ – 10€
LAST BUT NOT LEAST	
Bitters & Grappe • Whiskey • Rum • Casamigos	
Tequila	5€ – 8€
Vermut & Bitter to taste	4€ – 5€
Forest cider: 100% italian 6°	6€

Our alcohol-free proposals, for all types of thirst

LARG_O°

Pedavena Beer	5€
Kombucha Pào Pào Classic taste, Gluten Free	5€
Tanqueray Tonic with Tanqueray 00	7€

Craft beers are available on rotation, we will be happy to tell you about the ones you haven't tried yet.

BEERS

BUTTIGA	
PSYCO Double IPA 7.6%	6€
Sognodoro APA 5%	6€
Vakka Honey Ale 4.9%	6€
Rye 3 American IPA 6.2%	6€
Pils in LOVE Pils 4.5% (Can, Gluten Free)	5€
Krombacher Pils 4.8%	5€
Ama IPA 6% / White 4.9%	6€
Guinness Stout 4.2%	6€

NB: Treated drinking water, natural or sparkling

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty