

# BAGGIO 

## LA LOCANDA

DAL 1978
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Welcome to Locanda Baggio, welcome home.

Here you will have the chance to live the pleasure of the table and discover the most creative side of the familiar old recipes.

Love and research are the main ingredienti of our cuisine to tell you our story, our today and our tomorrow.

CHEESE
Italian cheese selection from artisan producers, paired with fruit mustards

- Cow, sheep and goat milk
- Combination of cow's and sheep's milk
- Combination of goat's and sheep's milk
- Natural blue cheese


## Tiramisù

Our interpretation of the traditional Treviso dessert

## Storico

Arabica coffee parfait, vanilla cream and grappa Our signature dessert served since 1978

Polenta and milk
Whip cream affogato, apples and polenta

Crêpe suzette
Rhum and pineapple, lime, coconut, mango and passion fruit

Wild berries soup
With meringue, cream and vanilla gelato, mint oil and lemon pearls

Fruit sorbet

Italian hazelnut gelato

Our dishes may contain traces of cereals containing gluten and derived products, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, sesame seeds, sulphur dioxide and sulphites in concentrations exceeding $10 \mathrm{mg} / \mathrm{kg}$, lupins or shellfish.

We ask our guests to notify any food allergy and/or intolerance issue. Below the list of 14 allergy-inducing substances that can potentially cause allergies and intolerances

## ALLERGENI

1. Cereals containing gluten such as wheat, rye, barley, oat, spelt, kamut and their hybridized strains and derived products
2. Crustaceans and crustacean based products
3. Eggs and derived products
4. Fish and derived products
5. Peanuts and derived products
6. Soy and derived products
7. Milk and derived products (including lactose)
8. Shelled fruits, like almonds, hazelnuts, walnuts, pistachios and derived products
9. Celery and derived products
10. Mustard and derived products
11. Sesame seeds and derived products
12. Sulfur dioxide and sulphites in concentrations above 10 mg
13. Lupin and lupins-based products
14. Molluscs and molluscs-based products

Some products on our menu, to guarantee their freshness and quality, have been treated with quick-freezing method, or if the fresh product is not available, the frozen product is used

