

By the glass at ENOTECA *Forzaga*

SPARKLING WINE	Cellar	Glass	Bott.
Tempesta <i>Chardonnay</i>	Tenuta Maddalena	€ 4,00	€ 20,90
Millesimato <i>Chardonnay, Pinot Bianco, Pinot Nero</i>	Ca' Roma	€ 3,50	€ 16,00
Forest Rosè <i>Merlot, Sangiovese</i>	Monte Ulivi	€ 3,00	€ 11,90
Lugana Brut <i>Trebbiano di Lugana</i>	Zenato	€ 4,00	€ 20,90
Frizzante <i>Chardonnay</i>	Colli Morenici	€ 2,50	€ 9,90
Loghino Dante <i>Lambrusco</i>	Virgili	€ 3,00	€ 8,90
Forest Bianco <i>Chardonnay, Sauvignon, Malvasia</i>	Monte Ulivi	€ 3,00	€ 11,90
BIANCO			
Lugana <i>Turbiana</i>	Ca' Lojera	€ 3,00	€ 12,90
Riesling <i>Riesling</i>	La Pradina	€ 4,00	€ 14,90
Custoza <i>Garganega, Fernanda, Trebbiano</i>	Cavalchina	€ 2,50	€ 9,90
Monteolpe Bianco <i>Chardonnay</i>	Bertagna	€ 2,50	€ 10,90
Crestale <i>Sauvignon</i>	Reale	€ 3,00	€ 13,90
Le Falme <i>Moscato Giallo</i>	Gozzi	€ 3,50	€ 16,00
Fossedal Chiaretto <i>Merlot, Barbera</i>	Tenuta Maddalena	€ 2,50	€ 9,90
Passito Bianco <i>Riesling, Chardonnay</i>	Casa Primavera	€ 5,00	€ 16,90
ROSSO			
Merlot Le Vele <i>Merlot</i>	Colli Morenici	€ 2,50	€ 9,90
Rubino <i>Rondinella, Cabernet, Merlot, Sangiovese</i>	Gozzi	€ 2,00	€ 6,90
Roccolo <i>Merlot, Cabernet Sauvignon</i>	Vini Bastia	€ 4,50	€ 16,00
Marzemino <i>Marzemino</i>	Platter	€ 3,50	€ 9,90
Montecervo <i>Merlot</i>	Tenuta Maddalena	€ 4,00	€ 14,90
Ribò <i>Cabernet Sauvignon, Cabernet Franc</i>	Ricchi	€ 4,00	€ 14,90
Passito Rosso <i>Merlot</i>	Casa Primavera	€ 5,00	€ 15,50

Crafts Beers

Crafts Beers CASCINA ROVERI

"Rustica" Blonde 0,50 cl	€ 4,50
"Assira" Amber 0,50 cl	€ 4,50
"Scarlatta" Red 0,50 cl	€ 4,50

Crafts Beers DUGAL

"Bove" Amber 0,33 cl - 0,75 cl	€ 4,50 - € 12,00
"Serpe" Blonde 0,33 cl - 0,75 cl	€ 4,50 - € 12,00
"Nave" White 0,33 cl - 0,75 cl	€ 4,50 - € 12,00

Crafts Beers Luppolaio

"Bucolica" Blonde 0,33 cl - 0,75 cl	€ 4,50 - € 12,00
"Georgica" White 0,33 cl - 0,75 cl	€ 4,50 - € 12,00
"Rosae" Amber 0,33 - 0,75 cl	€ 4,50 - € 12,00



Visito us **WINE & TYPICAL FOOD STORE**
Drink here or take away
AT THE SAME PRICE!

We can organize your **PRIVATE EVENT**

ENOTECA *Forzaga*



Breakfast
Typical Products
Aperitifs
Events

Via Beata Paola Montaldi 15/A - Volta Mantovana (MN)

 0376 801110

Orario di apertura
dalle ore 7:30 alle 24:00 - Chiuso il lunedì

enotecagonzaga.com

Coffees

Espresso	€ 0,90
Decaffeinated	€ 1,00
Double caffè	€ 1,80
Caffee with liquor	€ 1,80
Macchiato	€ 1,00
Cappuccino	€ 1,20
Decaffeinated cappuccino	€ 1,50
Iced caffè	€ 2,50
Caffee barley	€ 1,50
Marocchino coffee	€ 1,50
Hot Milk	€ 1,50
Hot Milk with coffee	€ 2,00
Hot chocolate	€ 3,00
Hot Tea	€ 2,50

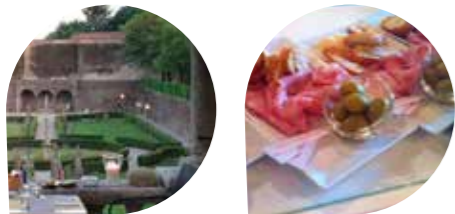
Soft Drink

Still/sparkling water 0,75 cl	€ 2,50
Still/sparklin water 0,25 cl	€ 1,50
Drinks Lurisia <i>Chinotto, Tonica, Aranciata</i>	€ 3,50
Drinks <i>Aranciata Amara, Sprite, Lemonsoda, Coca Cola, Coca Zero, Red Bull</i>	€ 3,00
Fresh orange juice	€ 4,00
Fruit juice <i>Apricot, Pineapple, Ace, Orange, Blueberry, Peach, Pear Grapefruit</i>	€ 2,50

Cocktail

Spritz <i>Aperol/Campari, prosecco e selz</i>	€ 3,50
Spritz Lambrusco <i>Aperol, lambrusco e selz</i>	€ 4,00
Apertass <i>Aperol, cedrata Tassoni</i>	€ 3,50
Americano <i>Campari, Vermouth, selz</i>	€ 5,00
Negroni <i>Campari, Vermouth, gin</i>	€ 5,00
Gonzaga <i>Lime, pomegranate juice, vodka</i>	€ 5,00
Mojito <i>Brown sugar, lime, mint, rhum e selz</i>	€ 5,00
Amari e grappe	€ 2,50

Tasting menu



Minimum two people

Selections of local cured meats served with focaccia bread, lard and pickled vegetables

"Capunsei" bread gnocchi with butter and sage

Pumpkin ravioli with Mantua fresh sausages

Donkey stew with mais porridge

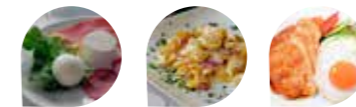
Sbrisolona cake with sweet wine

Wine: Merlot Le Vele
"Cantina Colli Morenici"


Water and coffee included


€ 25,00
Per person

Menu





TASTE WITH TE WINE

 Selection of local cured meats served with focaccia bread, lard and pickled vegetables € 11,00

 Selection of cheese served with nuts and Mantua Mustard € 12,00

Meat balls with beans in tomato sauce € 8,00

 Cabage rolls filled with Burghul, vegetables € 7,00

 Baked eggs at flavour of truffle with Parmissan toasted bread € 8,00

FIRST DISHES

"Caserecci" fresh pasta with stew € 12,00

"Bigoli" fresh pasta with sardines € 9,00

"Capunsei" bread gnocchi with butter and sage € 9,00


Pumpkin ravioli with Mantua fresh sausages € 9,00


Meat Ravioli at beef broth € 9,00


 Vegan


 Gluten free

SECOND DISHES

 Sirloin bacon rolled served with vegetables € 16,00

 Psalms duck with mushrooms € 12,00

 Pork ribs with beer sauce € 10,00

 Donkey stew with mais porridge € 11,00

 Snails with spinach and mais porridge € 10,00

Cockerel stuffing filled with bread, carrots, pruns, pistachio € 13,00

Desserts of the day € 5,00

A slice of the cake € 2,00

Covered € 1,00



Enoteca Gonzaga uses only local products to offer you traditional dishes based on genuine and natural ingredients, with the right balance of nutrients

"Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs"

