

AGRICULTURE

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 Uliveto 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

SPECIAL DISH BY CUCINA FRANCA 9€

Not the same everyday. Take a look at the board or ask us to find out what it's hiding.

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

WHITE

Pistone Bianco
La Costanza 0,75L (jug) 16€
Riesling 12° vol.

Otto (Soave)
Graziano Prà 0,75L 27€
Uva Garganega 100%, 13° vol.

Sauvignon
Laimburg 0,75L 28€
Sauvignon Blanc 100%, 13° vol.

SPARKLING

Prosecco Sup
Soligo "Col de Mez" 0,75L 25€
Perera, Glera II° vol.

Franciacorta Docg Brut
Enrico Gatti 0,75L 33€
Chardonnay 100%, 13° vol.

ROSÉ

Allié
Frescobaldi 0,75L 25€
Syrah, Vermentino 12,5° vol.

RED

Pistone Rosso BIO
La Costanza 0,75L (jug) 16€
Barbera, Uva rara 12,5° vol.

Rosso di Montepulciano BIO
Gracciano della seta 0,75L 25€
Uve sangiovese 13,5° vol.

Nebbiolo "Orbello"
Tenute Sella 0,75L 30€
Nebbiolo 90%, Cabernet Franc Vespolina 13° vol.

Cilieggiolo
Az. Lúnae 0,75L 30€
Cilieggiolo 100%, 13,5° vol.

Morandina (Valpolicella)
Graziano Prà 0,75L 27€
Blend of Corvina, Rondinella, Corvinone, Oseleta 12,5° vol.

Bardolino La Nogara
Casaretti 0,75L 25€
Corvina Rondinella and Sangiovese, 12,5° vol.

NATURAL

Baratuciat (white)
Andrea Scovero 0,75L 33€
Baratuciat 100%, 12,5° vol.

Fricandò (white)
"Al di là del Fiume" 0,75L 32€
100% Albana 13° vol.

Monkey gone to Heaven (red)
Julien Pineau 0,75L 33€
Cinsault 100%, 12° vol.

DRINKS

APERITIF

Spritz
(Larg_o spritz • Campari • Cynar • Zucca • Select • Hugo • Venturo) 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 •

Rhum (ZACAPA 23) • Casamigos Tequila 5€ – 10€

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

Psycho Double IPA 7,6% 6€

Sognodoro APA 5% 6€

Vakka Honey Ale 4,9% 6€

Rve 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