



*Ristorante*  
**"Al Calmiere"**  
*Cucina nella tradizione Veronese*

## WAITING FOR THE OPERA

The New Year 2009 has just begun and summer still seems far away, but this year also the magic of the evening at the Arena will be repeated, a show into the show, that for fifty nights, starting from June 19th, will make Verona protagonist.

Usually before the Opera is made a city tour, so why not spend the time before the start of the show on one of the most charming squares of Verona, Piazza S. Zeno, with her Basilica, the monument that has marked the architecture of twelfth century and where, after two years of restoration, from May will be possible admire the Altar-piece of Mantegna:

**Enjoying the typical food and wines, products of Verona,  
proposed by our restaurant "AL CALMIERE"**

Since 1987 the Calmiere propose itself as a classic event for those looking for the tradition of Verona on the table. The nice location, the beautiful outside sheltered by old lime-trees, the short distance from the Arena, just 700 meters, the large car park, make it very easy and stress-free staying with us waiting to enjoy the show. "Waiting for the Opera", seeing the summer climate, suggests three options, the name and cost is below, and for more details, please, see our website:

[www.calmiere.com](http://www.calmiere.com)  
[info@calmiere.com](mailto:info@calmiere.com)

Type "waiting for the Opera"

**Menù Carmen € 18,00**

**Menù Aida € 20,00**

**Menù Tosca € 25,00**

Conditions:

- The proposal is for a minimum of 25 people until 30 August 2009
- The service is scheduled from 5.00 p.m. until 7.00 p.m.
- Is grant one "free" every 25 people
- Payment: 20% deposit by the reservation - settlement cash the day of the event
- In case of cancellation the deposit will not be refund
- It's possible choice the menu according to the needs of the Group

Please feel free to contact us for any information you might need

Your ref. Flavia Antonini mail [flavia@calmiere.com](mailto:flavia@calmiere.com) cell 339 6151989

Pietro Battistoni tel. 045/8030765 fax 045/8031900

Best regards  
Flavia Antonini



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# Menù Carmen € 18,00

## **Appetizers - Finger Food:**

- Sopressa Dop Veronese (Veneto salami)
- Bacon
- Omelette with saison vegetables
- Cheese Monte Veronese (typical of Monti Lessini)
- Small puff pastries

## **First courses:**

- Tortellini from Valeggio dressed with butter and sage
- Bowl of pasta and beans soup

## **Dessert:**

- Home-made fruit ice-cream

Bread, service, still and sparkling mineral water, white and red wine (1 bottle 0,750 every 6 people).

Samovar of coffee.

Buffet-service with supporting table and chairs, paper table-cloth, glasses, stainless steel cutlery, ceramic plates.

This excludes liquor and other drinks not specified or agreed.



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# Menù Aida € 20,00

## Antipasti Finger Food:

- Sopressa Dop Veronese (Veneto salami)
- Bacon
- Omelette with vegetables in saison
- Small puff pastries
- Mozzarella with rocket and small tomatoes
- Dry-salted Beef
- Cheese Monte Veronese (typical of Monti Lessini)

## First courses:

- Cold Pasta with saison vegetables ratatouille
- Warm Pasta with fresh tomato and basil

## Dessert:

- Sliced Pineapple

Bread, service, still and sparkling mineral water, white and red wine (1 bottle every 6 people). Samovar of coffee.

Buffet-service with supporting table and chairs, glasses, stainless steel cutlery, ceramic plates.

This excludes liquor and other drinks not specified or agreed.



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# Menù Tosca € 25,00

## Antipasti Finger Food:

- Soppressa Dop Veronese (Veneto salami)
- Bacon
- Omelette with vegetables in saison
- Mozzarella with rocket and small tomatoes
- Dry salted beef
- Cheese Monte Veronese (typical of Monti Lessini)
- Small puff pastries

## First courses:

- Cold Pasta with vegetables ratatouille
- Pilaf Rice with extra virgin olive oil and cheese Grana Padano

## Second Courses:

- Roast beef with rocket
- Turkeyroll
- Fresh vegetables in saison

## Dessert:

- Home-made fruit ice-cream

Bread, service, still and sparkling mineral water, white and red wine (1 bottle every 6 people). Samovar of coffee.

Buffet-service with supporting table and chairs, glasses, stainless steel cutlery, ceramic plates.  
This excludes liquor and other drinks not specified or agreed.