



B E S T W E S T E R N

hotel Bologna®



Hotel Bologna via Piave 214 - 30171 Venice - Mestre - Italy
ph. +39.041.931000 - fax +39.041.931095
toll free [Italy only] 800.450303 info@hotelbologna.com

Risotto alla Trevisana (with Trevisan radicchio)

Ingredients: rice, onion, vegetable stock, 1 glass red wine, four heads red Treviso radicchio, butter, Grana (or Parmesan) cheese, salt, pepper, olive oil

Toast the rice with diced onion lightly browned in oil in a risotto pan. Using a wooden ladle, bathe the rice with red wine, and after the wine has evaporated add the vegetable stock bit by bit while stirring. When the rice is half cooked, add the radicchio after first cutting and browning in oil with the other half of the onion. When the rice is almost cooked, remove it from the flame and mix in the butter and grated Grana cheese using a wooden spoon.



30 min.



Sauvignon
del Carso
Castelvecchio



Fegato (liver) alla Veneziana

Ingredients: 30 g veal liver, 2 onions, butter (a walnut-sized ball), meat stock, olive oil, salt and pepper, 1 glass white wine

Dice the onion and brown it in the olive oil, bathe with white wine, add some meat stock, and cook over a low flame. This dish must be prepared immediately before serving. Slice the liver finely and cook in a non-stick pan with the olive oil. When the liver is half-cooked, add the browned onion and the butter. Serve together with soft polenta.



37 min.



Turmino
del Carso
Castelvecchio



Wildbacher
Conti
di Coll'Alto



Pasta e Fagioli (Pasta e Fagioli alla Veneta)

Ingredients: 200 g of dry Borlotti beans, 1 onion, 1 carrot, 1 stalk celery, 1 lard rind, olive oil, 1 sprig rosemary, meat stock, salt, pepper, 200 g tagliatelle cut into pieces

The dry beans must be previously soaked overnight for softening. Drain the soak water and then brown the beans with olive oil and the entire carrot, celery, lard rind, and the halved onion adding salt and pepper. Pour in meat stock to twice the height of the beans in the pan and cook over a low flame. When cooked, spoon off a few whole beans for garnish and then pass the rest of the beans through a fine-disk vegetable mill. Add the sprig of rosemary browned in olive oil and then serve the creamed beans after previously cooking the tagliatelle.



90 min.



Cabernet
Sauvignon
Castello
Carboncine



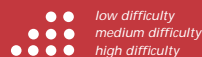
Refosco
Castelvecchio



Time



Suggest
wines



low difficulty

medium difficulty

high difficulty