



## Hors d'Oeuvres

*Deep fried zucchini flowers and crunchy vegetables... in season* ♥

*Half portion € 15,00 \* Regular portion € 23,00*

*San Daniele ham (24 months) with dried figs*

*Half portion € 16,00 \* Regular portion € 24,00*

*Potato mousse with "secoe", spicy baby meatballs or wild mushrooms*

*Half portion € 13,00 \* Regular portion € 20,00*

*Classic beef tartare*

*€ 32,00*

*Light smoked speck duck with fennels salad,  
pears and orange "agretto"*

*€ 23,00*

*"S-ciosi" (gratinated snails) in their shells*

*€ 22,00*

*Selection of baby artichokes and artichokes hearts "in tecia"* ♥

*€ 22,00*

♥ *Vegan Choices - free of any animal product*

*Cover charge € 5,00 - Tax 10%*



## Entrées

*Homemade cocoa ravioli filled with white meats and black truffle sauce*

*Half portion € 20,00*

*Regular portion € 32,00*

*Traditional tortellini in capon broth*

*Half portion € 15,00*

*Regular portion € 24,00*

*Leek and potato soup* 

*€ 19,00*

*Large noodles egg pasta with "masorino" wild duck ragout*

*Half portion € 18,00*

*Regular portion € 30,00*

*Thin noodles pasta au gratin*

*with seasoned Asiago DOP and mushrooms*

*€ 26,00*

 *Vegan Choices – free of any animal product*

*Cover charge € 5,00 – Tax 10%*



*"Agnolotti" handmade stuffed pasta with baby spinach  
and vegetables ratatouille*

*€ 24,00*

*Yellow and violet potato dumplings,  
basil, cherry tomatoes "pachino" and tomato sauce mousse*

*Half portion € 13,00*

*Regular portion € 20,00*

*Spaghetti "carbonara" style revisited from the Chef*

*Half portion € 16,00*

*Regular portion € 25,00*

*Risotto with "secoe" Ancient Venetian Recipe*

*(min. 2 persons)*

*€ 25,00 per person*

 *Vegan Choices - free of any animal product*

*Cover charge € 5,00 - Tax 10%*



## Meat & Vegetables

*Rack of lamb with beetroot and broccoli carpaccio*  
€ 34,00

*Dear "tagliata" with rosemary olive oil, yellow and violet potato chips*  
€ 42,00

*Pork nibbles with buffalo blue cheese and pumpkin muffin*  
Half portion € 22,00  
Regular portion € 36,00

*Thin calf's liver slices "Veneziana" style with polenta duet*  
Half portion € 16,00  
Regular portion € 28,00

*Guinea fowl fillet with artichokes and steamed vegetables*  
€ 30,00

♥ *Vegan Choices – free of any animal product*  
Cover charge € 5,00 - Tax 10%

*Occasionally a few foods may be stored at low temperatures or frozen at origin*



*Beef fillet with Amarone wine sauce, crispy polenta and mushrooms*

*Half portion € 22,00*

*Regular portion € 36,00*

*Veal cheek with soft potatoes*

*€ 30,00*

*Veal fillet "Rossini" style with potato mousse*

*Half portion € 24,00*

*Regular portion € 40,00*

*Chateaubriand with seasonal vegetables and Béarnaise sauce*

*(minimum 2 persons)*

*€ 42,00 per person*

*Steamed vegetables in Season*

*Baked Potatoes*

*Artichokes hearts*

*Spinach*

*Mixed salad*

*€ 11,00*

*Assortment of seasonal sides*

*€ 18,00*

 *Vegan Choices – free of any animal product*

*Cover charge € 5,00 - Tax 10%*



## Dessert

*Eggnog with langue de chat bisquits*  
€ 12,00

*Classic Tiramisù*  
*Renetta apple tartlet cinnamon scented with custard*  
*Hot heart chocolate cupcake with sour cherries*  
*Panna cotta with fresh forest fruits*  
*Millefoglie with mascarpone cream cheese and mustard*  
€ 14,00

*Sliced fresh Pineapple* ♡  
€ 13,00

♡ *Vegan Choices - free of any animal product*  
*Cover charge € 5,00 - Tax 10%*



## Tasting Menu

Deep fried zucchini flowers and crunchy vegetables... in season 

Light smoked duck speck with fennels salad,

pears and orange agretto

Potato mousse with wild mushrooms

Leek and potato soup 

Risotto "de secoe" Ancient Venetian Recipe

Veal cheek with soft potatoes

Millefoglie with mascarpone cream cheese and mustard

Selection of pastries and coffee

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€ 65,00 per person (minimum 2 persons)

Cover charge and tax included

Drinks not included

 Vegan Choices – free of any animal product

Cover charge € 5,00 - Tax 10%