



Hors d'Oeuvres

Deep fried zucchini flowers and crunchy radicchio from Treviso ♡

Half portion € 13,00

Regular portion € 20,00

San Daniele ham (18 months)

Half portion € 15,00

Regular portion € 21,00

Porcini and wild mushrooms "in tecia" ♡

€ 18,00

*Speck duck salad with misticanza, radicchio from Treviso
and balsamic vinegar sauce*

€ 18,00

Potato mousse with "Secoe", spicy baby meatballs and wild mushrooms

Half portion € 12,00

Regular portion € 18,00

♡ *Vegan Choices – free of any animal product*

Cover charge € 5,00 - Tax 10%



Light tartare beef (bianca piemontese)

Half portion € 15,00

Regular portion € 26,00

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

€ 21,00

*Fillo dough basket with radicchio from Treviso, bacon
and Dobbiaco cheese fondue*

€ 19,00

*Chopped buffalo mozzarella cheese with cherry tomatoes,
basil and black lentils Beluga*

Half portion € 13,00

Regular portion € 19,00

Autumn Salad

*With misticanza, radicchio from Treviso, quail eggs, golden crouton, cherry tomatoes
and pecorino goat cheese*

€ 15,00

 *Vegan Choices – free of any animal product*

Cover charge € 5,00 - Tax 10%



Entreés

Traditional cannelloni stuffed with baby spinach and mountain ricotta cheese

Half portion € 15,00

Regular portion € 23,00

Spaghetti "alla chitarra" with fresh tomato and basil ♡

Half portion € 12,00

Regular portion € 19,00

Large noodles egg pasta with spicy baby meatballs

Half portion € 13,00

Regular portion € 20,00

Thin noodles pasta with porcini mushrooms and crispy San Daniele ham

€ 20,00

Marine pumpkin soup with mountain ricotta cheese

€ 18,00

Potato dumpling filled with parmesan cheese fondue on wild duck ragout

€ 22,00

♡ *Vegan Choices - free of any animal product*

Cover charge € 5,00 - Tax 10%



Homemade cocoa ravioli filled with white meats and black truffle sauce

Half portion € 20,00

Regular portion € 28,00

Pasta and beans "Veneta" style with radicchio from Treviso

€ 18,00

Spaghetti "carbonara" style revisited from the Chef

Half portion € 15,00

Regular portion € 20,00

Maccheroncini short pasta with hare ragout

Half portion € 15,00

Regular portion € 25,00

Risotto "Ai Gondolieri"

**Ancient Venetian Recipe* (min. 2 persons)*

€ 23,00 per person

 *Vegan Choices – free of any animal product*

Cover charge € 5,00 – Tax 10%



Meat & Vegetables

Lamb ribs "Milanese" style with crispy porcini mushrooms
€ 29,00

Soft of veal with tarragon sauce and extra virgin olive oil soft potatoes
Half portion € 15,00
Regular portion € 27,00

Veal escalope with Marsala wine reduction and spinach
Half portion € 18,00
Regular portion € 29,00

Thin calf's liver slices "Veneziana" style with country corn polenta
Half portion € 14,00
Regular portion € 24,00

Breast of duck with sweet&sour baby onion and violet potatoes
€ 27,00

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

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



Beef fillet with Barolo wine sauce and porcini with potato timbale

*Half portion € 19,00
Regular portion € 35,00*

VEG Hamburger ♥

*Red turnip and quinoa burger, tomatoes, lettuce salad and French fries
€ 20,00*

Veal fillet "alla Rossini" with potato mousse

*Half portion € 20,00
Regular portion € 36,00*

Chateaubriand with seasonal vegetables (minimum 2 persons)

€ 40,00 per person

Steamed vegetables in Season

€ 12,00

Mixed salad

€ 10,00

♥ *Vegan Choices – free of any animal product*

Cover charge € 5,00 - Tax 10%



Dessert

Millefoglie with fresh strawberries and cream

Tiramisù

Chocolate mousse 72% with cocoa grains

Almonds ice cream ♡

Rose blancmange with caramel sauce

Apple tartlet with cinnamon cream

Classic Crème Caramel

€ 13,00

Sliced fresh Pineapple ♡

€ 12,00

Chef's selection of cheeses with fruit mustard and marmalade served with a glass of sweet wine

€ 18,00

Cover charge € 5,00

Tax 10%

♡ *Vegan Choices – free of any animal product*

Cover charge € 5,00 – Tax 10%



Tasting Menu

Deep fried zucchini flowers and crispy vegetables ♡
Baked duck salad with misticanza and radicchio from Treviso
Potato mousse with spicy baby meatballs

Marine pumpkin soup with mountain ricotta cheese
Risotto "Ai Gondolieri" - Ancient Venetian Recipe

Soft of veal with tarragon sauce and soft potatoes

Chocolate mousse 72% with cocoa grains

Selection of pastries and coffee

* * * * *

€ 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%