



Hors d'Oeuvres

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

Half portion € 13,00

Regular portion € 20,00

San Daniele ham (18 months)

Half portion € 15,00

Regular portion € 21,00

"Botoi" baby artichokes and artichokes heart "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 "botoi"

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

Winter 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 "botoi" baby artichokes and crispy San Daniele ham

€ 20,00

Marine pumpkin DOP soup with toasted almonds and golden crouton

€ 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 from Norcia*

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

Risotto with red radicchio from Treviso and Morlacco del Piave cheese

(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 "castraure" baby artichokes
€ 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 and béarnaise sauce

*(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

Chocolate mousse 72% with cocoa grains

Crème brûlée

Rose blancmange with caramel sauce

Apple tartlet with cinnamon cream

Classic Tiramisù

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 crunchy vegetables... in season 

Baked duck salad with misticanza and radicchio from Treviso

Potato mousse with "botoi" baby artichokes

Marine pumpkin DOP soup with toasted almonds and golden crouton

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%