



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 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%



Omelet with wild herbs... bruscardoli, carletti, rosoline

€ 21,00

Light tartare beef (bianca piemontese)

Half portion € 15,00

Regular portion € 26,00

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

€ 21,00

White asparagus with golden eggs

€ 20,00

*Chopped buffalo mozzarella cheese with cherry tomatoes
and Taggiasca olive tapenade*

Half portion € 13,00

Regular portion € 19,00

Spring Salad

With misticanza, green asparagus, walnuts, apples and Parmesan 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 San Daniele ham

€ 20,00

White asparagus cream with balsamic vinegar sauce and golden crouton ♥

€ 20,00

Nettle dumplings with 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

Spring pea velouté with crispy San Daniele ham

€ 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 wild herbs... bruscandoli, carletti, rosoline

(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 extra virgin olive oil purée*
€ 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

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

Potato mousse with "botoi" baby artichokes

White asparagus cream with golden crouton and balsamic vinegar sauce ♥

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

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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%