



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*

Speck duck salad with misticanza and balsamic vinegar sauce

€ 18,00

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

*Half portion € 12,00
Regular portion € 18,00*

Beef tartare (Bianca Piemontese)

€ 29,00

♡ *Vegan Choices – free of any animal product*

Cover charge € 5,00 - Tax 10%



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

€ 21,00

Selection of "botoi" baby artichokes and artichokes hearts "in tecia" 

€ 20,00

Red chicory flan with Parmesan cheese fondue

€ 19,00

Country baked ham with mustard seeds and fresh horseradish

Half portion € 13,00

Regular portion € 19,00

Winter Salad

*With misticanza, cherry tomatoes, Granny Smith apple, walnuts, Parmesan cheese
and balsamic vinegar sauce*

€ 15,00

 *Vegan Choices – free of any animal product*

Cover charge € 5,00 - Tax 10%



Entreés

*Soft ravioli filled with mountain ricotta cheese and spinach
with vegetables and sage*

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

Traditional cannelloni stuffed with veal ragout and wild mushrooms

*Half portion € 16,00
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 San Daniele ham

€ 20,00

 *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

Creamy pumpkin soup with toasted almonds ♥

€ 18,00

Spaghetti "carbonara" style revisited from the Chef

Half portion € 15,00

Regular portion € 20,00

Potato dumplings filled with Parmesan cheese and wild duck ragout

€ 25,00

Pasta and beans "Veneta" style

€ 18,00

Risotto "Ai Gondolieri"

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

€ 23,00 per person

♥ *Vegan Choices - free of any animal product*



Meat & Vegetables

Lamb ribs "Milanese" style with crispy red chicory from Treviso
€ 29,00

Soft of veal with tarragon sauce and extra virgin olive purée
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 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

Pork fillet nibbles with gorgonzola cheese sauce and bell peppers
€ 32,00

Guinea-fowl roll with vegetables, pumpkin velvet purée and cooked must
€ 29,00



Beef fillet with Barolo wine sauce and porcini with potato timbale

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

VEG Hamburger ♥

*Spelt and chickpeas 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

€ 11,00

Baked Potatoes

€ 10,00

Mixed salad

€ 10,00

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



Dessert

Millefoglie with fresh strawberries and cream

Classic Tiramisù

Chocolate mousse 72% with cocoa grains

Hot berries with vanilla ice cream

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%

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



Tasting Menu

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

Baked duck salad with misticanza

Potato mousse with wild mushrooms

DOP pumpkin velouté with toasted almonds

Risotto "Ai Gondolieri" - Ancient Venetian Recipe

Soft of veal with tarragon sauce and soft potatoes

Hot berries with vanilla ice cream

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%