



## 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 baby artichokes*

*Half portion € 12,00*

*Regular portion € 18,00*

*Beef tartare "Figaro" style*

*€ 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

*White asparagus from Bassano with golden eggs and "mimosa"*

€ 19,00

*Seasonal wild herbs omelet*

€ 18,00

*Country baked ham with mustard seeds and fresh horseradish*

*Half portion € 13,00*

*Regular portion € 19,00*

*Spring Salad*

*With misticanza, green asparagus, walnuts, pears, Asiago 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 pioppini 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 baby artichokes 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*

*Spring pea soup with golden crouton* ♡

*€ 18,00*

*Spaghetti "carbonara" style revisited from the Chef*

*Half portion € 15,00*

*Regular portion € 20,00*

*Nettle and mountain ricotta cheese dumplings with cauliflower cream  
and crispy taggiasca olives*

*€ 25,00*

*White asparagus veloutè with balsamic vinegar sauce*

*€ 19,00*

*Risotto "Ai Gondolieri"*

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

*€ 23,00 per person*

*Risotto with wild herbs.. bruscardoli, carletti, rosoline*

*(min. 2 persons)*

*€ 23,00 per person*



## Meat & Vegetables

*Lamb ribs "Milanese" style with crispy baby artichokes*  
€ 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

 *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* ♥

*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*

*Mixed 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 "botoi" baby artichokes*

*White asparagus velouté with balsamic vinegar sauce*

*Risotto with wild herbs.. bruscardoli, carletti, rosoline*

*Soft of veal with tarragon sauce and soft potatoes*

*Classic Tiramisù*

*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%*