



## Land Appetizers

<b>Rustic cutting board</b> (1-10-12) Venetian raw ham, soppressa, cheese, rosemary focaccia, red onion <i>(recommended x2)</i>	€ 15,00
<b>Late Radicchio in Tempura</b> (12) with seasoned bacon from Montagnana	€ 13,00
<b>Artichoke Hearts</b> (1-7-10-12) Stuffed with cheese fondue and black truffle	€ 14,00
<b>Tartare of Fassona</b> (1-10-12) with croutons (100 gr.)	€ 12,00
<b>Mortadella from Bologna with Pistachios</b> ( 8 ) cooked on the grill <i>(recommended x2)</i>	€ 10,00
<b>Fresh bacon</b> grilled with polenta	€ 8,00

## Seafood Appetizers

<b>Octopus salad</b> (4-9-12) seasoned with datterino tomatoes, Taggiasca olives and capers	€ 13,00
<b>Trilogy of Creamed Cod</b> (1-4-7-10) truffle, pecorino, dried tomatoes and croutons	€ 13,00

Please inform the staff in case of intolerances or allergies.  
\*The kitchen uses preventive freezing through blast chilling.



## First dishes of land

<b>Risotto</b> (7-9-12) with black truffle blended with cartizze (Carnaroli "Ferron" rice, <i>min x2</i> )	€ 18,00
<b>Potato Gnocchi</b> (1-3-10) with porcini cream and truffle	€ 12,00
<b>Bigoli</b> (1-3-9-10-12) with duck ragù flavored with rosemary	€ 12,00
<b>Vegetable Soup with Tripe</b> (9) (dish awarded 4th and 6th food and wine competition)	€ 12,00
<b>Tortelloni</b> (1-3-7-9-10) stuffed with braised, butter and chestnuts	€ 13,00

## First dishes of sea

<b>Spaghettone</b> (1-4-10-14) Artisanal with real clams	€ 16,00
<b>Bigoli in Salsa</b> (1-3-4-10) of Sicilian sardines "Scalia di Sciacca"	€ 13,00

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## Second courses of land

<b>Tartare of B.A.S.A.N.I.N.A.A.</b> (1-10-12) with croutons (200 gr.)	€ 20,00
<b>Baked Local Rabbit</b> (9-12) With baked potatoes	€ 15,00
<b>Tripe Parmigiana</b> (1-10) with toasted bread crust "traditional dish"	€ 14,00
<b>Venetian Liver</b> (1-7-10-12) with grilled polenta "traditional dish"	€ 15,00

## Second courses of sea

<b>Vicenza-style cod</b> (1-4-7-10) with grilled polenta "traditional dish"	€ 18,00
<b>Stewed cuttlefish</b> (4-12) with grilled polenta "traditional dish"	€ 16,00
<b>Seasonal Side Dishes</b>	€ 5,00 / 7,50

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## The BBQ Grid

### Italian Selection

**Limousine Veneta breed Km 0 "Gold B.A.S.A.N.I.N.A.A." Dry age 30 days**

Fiorentine of Scottona

€ 6,50 / hg

Scottona ribs

€ 5,50 / hg

**Adult beef fillet " Red B.A.S.A.N.I.N.A.A. " Selection**

€ 25,00

**Sliced sorana (7)**

€ 25,00

With black truffle and rosemary potatoes

**Sorana steak "Gold B.A.S.A.N.I.N.A.A." selection**

with Sicilian oil and rosemary

€ 17,00

**½ Free-range chicken (7)**

with baked potatoes

€ 13,00

### Foreign Selection

**Angus breed Aberdeen Scotland Dry age 30/40 days**

Fiorentine of Scottona

€ 7,00 / hg

Scottona ribs

€ 6,50 / hg

**Red Krowa breed Northern Poland Dry age 30 days**

Fiorentine of Scottona

€ 7,00 / hg

Scottona ribs

€ 6,00 / hg

**Bavarian Simmental breed Dry age 30 days**

Fiorentine of Scottona

€ 7,00 / hg

Scottona ribs

€ 6,00 / hg

**Lamb Chops "Grass Fed"**

with Baked Potatoes (7)

€ 25,00

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## Salad

### Valtellina

Lettuce, arugula, carrots, cherry tomatoes, chicken breast, apples

€ 12,00

## Menù Baby

children from 3 to 11 years

### Short Pasta ( 1-3-10 )

with tomato or ragù ( 9 )

€ 6,00

### Potato Gnocchi ( 1-3-7-10 )

with tomato or ragù ( 9 )

€ 6,00

### Chicken cutlet ( 1-3-7 )

with fried potatoes ( 1 )

€ 12,00

### Hamburger ( 1-3-10 )

with fried potatoes ( 1 )

€ 10,00

### Fried potatoes ( 1 )

€ 5,00

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