



Land Appetizers

Rustic cutting board (1-10-12) Venetian raw ham, soppressa, cheese, rosemary focaccia, red onion (<i>recommended x2</i>)	€ 15,00
Asparagus in tempura (1-10) with seasoned bacon from Montagnana	€ 13,00
Tartare by B.A.S.A.N.I.N.A.A. (1-4-10-12) with croutons (100 gr.)	€ 12,00
Herb Flan (1-3-7-10-11) with black crackers on cream cheese and toasted seeds	€ 10,00
Mortadella from Bologna with Pistachios (8) cooked on the grill (<i>recommended x2</i>)	€ 10,00
Fresh bacon grilled with polenta	€ 8,00




Seafood Appetizers

Octopus salad (4-9-12) seasoned with datterino tomatoes, Taggiasca olives and capers	€ 14,00
Trilogy of Creamed Cod (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

Risotto (7-9-12) with fresh asparagus and chives (Carnaroli "Ferron" rice, <i>min x2</i>)	€ 14,00
Potato Gnocchi (1-3-10)  with porcini cream and truffle	€ 12,00
Bigoli (1-3-9-10-12)  with duck ragù flavored with rosemary	€ 12,00
Vegetable Soup with Tripe (9) (dish awarded 4th and 6th food and wine competition)	€ 12,00
Tortelloni (1-3-7-9-10)  stuffed with courgette flowers on cream cheese	€ 14,00

First dishes of sea

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

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Second courses of land

Tartare of B.A.S.A.N.I.N.A.A. (1-4-10-12) with croutons (200 gr.)	€ 20,00
Baked Local Rabbit (9-12) With baked potatoes	€ 15,00
Tripe Parmigiana (1-10) with toasted bread crust "traditional dish"	€ 14,00
Venetian Liver (1-7-10-12) with grilled polenta "traditional dish"	€ 15,00

Second courses of sea

Vicenza-style cod (1-4-7-10) with grilled polenta "traditional dish"	€ 18,00
Stewed cuttlefish (4-12) with grilled polenta "traditional dish"	€ 16,00
Seasonal Side Dishes	€ 5,00 / 8,00

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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
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	€ 14,00

Foreign Selection

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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Allergens



1 Cereals containing
gluten



2 Crustaceans and
products thereof



3 Eggs and egg
products



4 Fish and fish
products



5 Peanuts and peanut
products



6 Soy and soy
products



7 Milk and milk
products



8 Nuts



9 Celery and celery
products



10 Mustard and mustard
products



11 Sesame seeds and sesame
seed products



12 Sulfur dioxide and
sulphites



13 Lupins and lupin-
based products



14 Molluscs and mollusc
products

***** IMPORTANT*****

If you are allergic or intolerant to one or more substances, inform us and we will indicate the preparations free of specific allergens.

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty.