



## Appetizers

### Rustic cutting board ( 1-10-12 )

Venetian raw ham, soppressa, cheese, rosemary focaccia, red onion  
(recommended x2)

€ . 15

### Summer Appetizer ( 1--7-9-10 )

Eggplant parmigiana  
Basket of phyllo pastry with Apulian stracciatella  
Raw Veneto dop

€ . 13

### Potato Meatballs with Black Summer Truffle ( 1-3-7-10 )

with cheese cream soup

€ . 13

### Fassona tartare ( 1--10 )

with croutons (100 gr.)

€ . 12

### Mortadella from Bologna with Pistachios ( 8 )

cooked on the grill (recommended x2)

€ . 10

### Fresh bacon

grilled with polenta

€ . 8

### Fennel salad ( 4-7 )

seasoned with datterino tomatoes, Taggiasca olives and capers

€ . 12

### Trilogy of creamed cod ( 1-4-7-10 )

truffle, pecorino, dried tomatoes and croutons

€ . 13

Please inform the staff in case of intolerances or allergies.

\*The kitchen uses preventive freezing through blast chilling.



## First dishes

### Risotto ( 7-9-12 )

with black summer truffle shaded with cartizze

(Carnaroli "Ferron" rice, *min x2*)

€ 16

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

with porcini cream and truffle

€ 12

### Bigoli ( 1-3-9-10-12 )

with duck ragù flavored with rosemary

€ 12

### Vegetable Soup with Tripe ( 9 )

(dish awarded 4th and 6th food and wine competition)

€ 12

### Tortelloni ( 1-2-3-7-9-10 )

stuffed with prawns and burrata

€ 14

### Spaghettone ( 1-4-10-14 )

Homemade with clams

€ 14

### Bigoli in Salsa ( 1-3-4-10 )

of Sicilian sardines "Scalia di Sciacca"

€ 13

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## Second courses

**Fassona Tartare** ( 1-10 )  
with croutons (200 gr.) € . 20

**Guinea fowl breast** ( 1-7-9-10-12 )  
cooked at low temperature, stuffed with black truffle and baked potatoes € . 20

**Baked Local Rabbit** ( 7-9-12 )  
with baked potatoes € . 15

**Tripe Parmigiana** ( 1-10 )  
with toasted bread crust "traditional dish" € . 13

**Vicentina Baccalà** ( 1-4-7-10 )  
with grilled polenta "traditional dish" € . 18

**Mediterranean style sea bass fillet** ( 4-7-12 )  
cherry tomatoes capers olives potatoes € . 20

**Seasonal Side Dishes** € . 4,5 / 7,5

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## Salad

### Valtellina

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

€ 12

## Menù Baby

children from 3 to 11 years

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

with tomato or ragù (9)

€ 6

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

with tomato or ragù (9)

€ 6

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

with fried potatoes (1)

€ 10

### Hamburger (1-3-10)

with fried potatoes (1)

€ 10

### Fried potatoes (1)

€ 4,5

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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 hg

Scottona ribs

€ . 5 hg

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

€ . 25

Sorana steak

"Gold B.A.S.A.N.I.N.A.A." selection with Sicilian oil and rosemary

€ . 17

½ Free-range chicken with baked potatoes (7)

€ . 13

### Foreign Selection

Angus breed Aberdeen Scotland Dry age 30/40 days

Fiorentine of Scottona

€ . 7 hg

Scottona ribs

€ . 6,5 hg

Red Krowa breed Northern Poland Dry age 30/40 days

Fiorentine of Scottona

€ . 7 hg

Scottona ribs

€ . 6 hg

Bavarian Simmental breed Dry age 30 days

Fiorentine of Scottona

€ . 7 hg

Scottona ribs

€ . 6 hg

Lamb ribs "Grass Fed" with Baked Potatoes (7)

€ . 25

Veal chop

€ . 4 hg

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