



FIRST C OURSES

Traditional beetroot-filled casunziei	19
Pressed puccia maccheroncini with white venison ragù	19
Potato gnocchi with Parmesan cream and light pesto	18
Cappellacci filled with Piave Oro cheese and pepper, served with savory zabaglione and speck powder	20
Felicetti fusilloni with tomato, prawns, and basil oil	20
Spaghetti with stewed onion and crispy leek	19
Chicken-filled buttons in their broth and savory crumble	20
Soup of the day	15



Main Courses

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Lamb Herb-crusted rack and slow-cooked pork belly	32
Seasoned beef tartare with bell pepper sabayon, capers, and dehydrated yolk	29
Venison fillet tataki with red cranberry sauce and basil	34
Seasoned polenta with Treviso radicchio, Asiago Stravecchio fondue, and soft eggo	26
Sliced Braslava heifer sirloin steak	30
Beef fillet wrapped in speck with Treviso radicchio	34
Iberian pork pluma with apple chutney	30
Seared meagre fillet with pak choi and horseradish	32





DESSERTS

Chocolate Our dark chocolate mousse, warm cake with raspberry coulis and aerated chocolate.	12
Breaded strudel ice cream with caramel crunch and Pantelleria raisin compote	10
Buttermilk panna cotta with pears and salted caramel.	10
Warm apple pie with vanilla sauce	10
Cocoa tartlet with orange chantilly and coffee ice cream	10
Crème brûlée with meringue and mandarin gel	10



Coperto 4,50