



# APPETIZERS

Venison pâté, brioche bread, and red onion compote with mustard seeds 18

Sicilian red prawn tartare with pistachio mayonnaise, crispy rice wafer, and citrus gel 30

Homemade marinated venison carpaccio with beetroot variations 18

Sautéed radicchio with apple cider vinegar, Parmesan cream, puccia bread, crispy speck, and fresh salad 18

“Our Smoked” Deer ham and Pork fillets 19

Marinated trout, lemon-infused fennel, and potato foam 19

Selection of cheeses and fruit mustards. 23





# FIRST COURSES

Traditional beetroot-filled casunziei	19
Maccheroncini of “puccia” flour with lamb ragù and Treviso radicchio	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
Tagliolini with white deer ragù	19
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



Lamb Herb-crust rack and slow-cooked 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 shoulder with apple chutney	30
Croaker fish fillet with celery root cream	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

Frozen ingredients may be used when necessary  
 For any information regarding substances and allergens, the relevant documentation will be provided upon request by the staff on duty