

APPETIZERS

Herbs, flowers and vegetables from our kitchen garden on yogurt sauce (1, 3, 5, 7)	12
Little octopus , fennel, olives and capers salad (14)	12
Traditional cured beef tartare with mustard mayonnaise dressing (10)	12
Summery salad with flowers, herbs and strawberries	10

FIRST COURSES

Fettuccine with peas, shrimps and prawns (1, 2, 3, 7, 9)	13
Risotto with nettle and tastasale (spiced pork ragout) (9)	12
Tagliolini with aubergines, garlic herb and cherry tomatoes confit (1, 3)	11
Bigoli with duck ragout (1, 3, 7, 9)	11

MAIN COURSES

Grilled millefeuille of beef with roasted potatoes	16
Roasted Guinea fowl with sage dressing (7)	16
Rabbit cooked in rose petals and served with polenta (9)	15
Steamed char trout fillet with mint agretti (4)	16
Baccalà alla vicentina (typical salt cod swimmered in milk) (4, 7)	17
Fried baby trouts with salad (1, 4, 5, 7)	18

DESSERTS

Melon sorbet	4
Flambè cream with strawberries (3,7)	6
Vasetto: hazelnut ice cream with chocolate crumble (1, 7, 8)	5
Cherries jam tart with vanilla ice cream (1, 3, 7)	6

Gentile cliente, se hai allergie o intolleranze, comunicare prontamente al nostro personale di sala, che saprà consigliarti sulla scelta delle pietanze. Gira pagina e potrai trovare la legenda degli allergeni. Per preservare al meglio la qualità delle nostre pietanze, molte preparazioni vengono abbattute o acquistate surgelate all'origine. Per ulteriori informazioni chiedi al personale.