

Antipasti €

ROASTED OCTOPUS 14,00
Artichokes, spicy sauce
and coconut milk

CABBAGE OF BASSANO 13,00
With BBQ sauce and Castel cream cheese

TARTARE "IN BRODO" 16,00
Italian green sauce
Purple potato chips

TACOS 13,00
with hen in saor
of vegetables and ketchup of apples

CREAMED DRIED CODFISH 14,00
Polenta di Storo waffles

Les demi portions sont calculé au 60%

Coperto 4,00

Primi €

TORTELLINI 13,00
Goat's robiola cheese, cress and
chicken consommé

POTATO AND RED BEET GNOCCHI 14,00
Monte Veronese cheese
and goose breast

SPAGHETTI CHITARRA 13,00
with Guinea fowl Ragù,

Nos plat puevent
contenir des
allergens. Pour
plus
d'informations
adressez vous
au personnel

peverada sauce and Turmeric

VOLEVO PASTA E FAGIOLI 14,00
"Benedetto Cavalieri" Spaghettoni
cooked by boiling in water of beans,
garlic, oil and chilli pepper

RISOTTO CARNAROLI "LA FAGIANA" 13,00
with armellina almonds, stewed snails
and blue carrot concentrate
minimum pour deux personne

LASAGNA WITH FRIED PASTA 14,00
rye flour, artichoke and
carpaccio of codfish

Secondi €

SALT-BAKED FILLET OF "PEZZATA ROSSA" 26,00
with hot oil and "Vigliacche" potatoes
with lime
two people minimum

SUCKING-PIG 26,00
beans hummus, black garlic and wasabi

FRIED VERDON CHICORY 18,00
Chèvredou in the oven with infusion of
hibiscus and red fruit

PAINT IT BLACK 23,00
Cuttlefish in its own ink,
Polenta and smoked Fois Gras

PRECIOUS ICELANDIC MORRO CODFISH 28,00
with onion in "saor", cream of milk
and pistachios

Dolci	€
BECCHERIE CLASSIC TIRAMISÙ	6,00
WRONG TIRAMISÙ mascarpone mousse and gelly Prosecco	7,50
SWEET BREAD Pecan nuts iced cream and tangerines	8,00
SORBET	6,00
SWEET SOPA COADA Passion fruit, ginger, chocolate chips	8,00