

CHEF MENU

Starters

Sword fish tartare, bottarga,
wild berries and yogurt

22

Smoked goose breast carpaccio,
cabbage and mint

20

First Courses

Ravioli filled with cod, broccoli sauce,
strawberries and coffee powder

18

Pumpkin gnocchi with venison ragout
and smoked ricotta

16

Second Courses

Saffron turbot fillet with
Treviso red cicory and chestnuts

22

Hare bites in juniper berries,
vegetables bouquet and cocoa

20

Start

Marinated salmon with sweet and sour sauce and fried courgettes	€ 12
Purée of dried cod with saor, Sponcio polenta and bacon	€ 13
Buffalo's milk mozzarella with tomato and raw ham	€ 12
Souté of mussels and clams with cherry tomatoes and toast bread	€ 13
Tartare of tuna with crunchy vegetables, ginger and stracciatella burrata soft cheese	€ 21
Chef's mixed fish appetizer	€ 22
Assortment of typical meats and cheeses	€ 15
Assortment of cheeses	€ 12
Tartar of beef with rösti potato and fresh goat's cheese with thyme	€ 20

First

Sedanini shrimps amatriciana € 16

Blacks noodles with seafood sauce with basil pesto, tomatoes sauce and almonds € 18

Orange potato gnocchi with duck ragù and spinach smoothie € 12

Fresh home-made lukewarm spaghetti with thyme ricotta cheese on tartar of beef with black olives and tomatoes € 16

Spaghetti seafood carbonara € 16

Ricotta cheese ravioli with basil pesto sauce, nuts, raisins and pine nuts € 12

Barley with cuttlefish, saffron, parmesan sauce and black oil € 14

Spaghetti pasta with clams € 12

Spaghetti carbonara € 10

Seasonal first dishes from € 10 to 15

Second

Marine fish with the vegetables of the day	€ 26
Baked sea bass with potatoes	€ 19
Duck leg with seasonal purée and violet potatoes chips	€ 18
Seabream stew of cherry tomato, capers, olives and potatoes	€ 18
Roast suckling pig with green apple and seasonal purée	€ 16
Larded fillet of beef with seasonal vegetables	€ 20
Sliced beef with rocket and parmesan	€ 18
Sliced grilled chicken breast with seasonal vegetables and mustard sauce	€ 13
Fried squid and shrimp with battered vegetables	€ 18
Chicken cutlet with french fries	€ 13

Sandwich

<i>Classic:</i> White bread, cheese, bacon, eggs, tomatoes and salad	€ 9,5
<i>Medium:</i> Wholemeal bread, cheese, zucchini, eggplant and peppers	€ 9,5
<i>Light:</i> Wholemeal bread, marinated salmon, rocket and goat cheese	€ 9,5
<i>Summer:</i> White bread, leg of pork grilled, zucchini, burrata cheese and tomatoes	€ 9,5
<i>Mediterraneo:</i> Wholemeal bread, chicken breast, tomatoes, cheese, salad and olives	€ 9,5

Salads

*...Who better than you can compose the plate...
Compose yours with the following ingredients*

Vegetables

Fresh salad
Rocket
Red chicory
Olives
Carrots
Tomatoes
Potatoes
Grilled vegetables
Boiled vegetables

Fish

Octopus
Shrimps
Marinet thyme tuna
Marinated salmon

Cheese

Buffalo's milk mozzarella
Parmesan cheese
Goat's cheese
Pecorino di Pienza

Cold cuts

Leg of pork grilled
Raw Ham
Smoked ham
Turkey

A component for the group	€ 10
Addition	€ 1,50

