

Starter

“ Fassona “ Tartare with parmesan cream and
fried egg yolk ^(1,3,7)

€18,00

San Daniele ham with” Burrata” ⁽⁷⁾

€16,00

Mixed salad with grilled endive, pears, caramel nuts
and” Piave” cheese ^(7,8)

✓ €16,00

Stew of octopus and olives with crusty
bread

€16,00 ^(1,9,14)

Marinated lard with herbs

€16,00 ⁽¹⁾

✓ : *veterarian dishes*

Cover charge €3,00

First Courses

Home made ricotta gnocchi with "Treviso radicchio" and ham
in red wine sauce (1,3,7,9)

€ 17,00

Home made tagliolini with white meat sauce
and black truffles (1,3,7,9,14)

€ 17,00

Casunziei all' ampezzana

Home made ravioli with beetroot, parmesan cheese, hot butter and poppy seeds (1,3,7)

✓ € 16,00

Spaghetti "Felicetti BIO" with fresh tomatoes, rucola
salad and almonds (1,8,9)

✓ € 16,00

Small nettles "Canederli" with gongorzola cheese,
slice of speck, and toasted almonds (1,3,7,8)

€ 16,00

Paccheri with artichokes, prawns and pistachio cream
(1,2,9)

€ 18,00

✓ : *vegetarian dishes*

Cover charge € 3,00

Second Courses

Grilled Angus steak with "Treviso radicchio"
and roast potatoes

€ 25,00

Veal cheek in "Foies" wine sauce with porcini
mushroom and "Storo" polenta (1,7,9)

€ 25,00

Fried chicken nuggets with roast potatoes (1,3,10)

€ 20,00

Salmon fillet in Prosecco wine sauce and orange ,with
grilled endive and quinoa (4,9)

€ 25,00

Deer medallions with cranberry
jam and Storo polenta (1,3)

€ 28,00

✓ : *vegetarian dishes*

Cover charge € 3,00

*: *if necessary can use frozen product*