

## *Starter-appetizers*

“Bruschette” with deer ham and sweet and sour

pumpkin cream (1)

€ 20,00

Smoked ham with pickle and “cren” (horseradish cream) (7)

€ 18,00

“Valeriana” salad, grilled endive, apples, caramel nuts and

Piave cheese (7, 8)

✓ € 18,00

Prawn tails in aromatic breading with fennel

and orange salad (1,3)

€ 22,00

Mixed of cheese with mostarda (1)

✓ € 12,00 small portion

✓ € 18,00 large portion

✓ : *vegetarian dishes*

*Cover charge € 3,00*

## *Pasta, gnocchi e gratinati*

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

€ 18,00

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

€ 19,00

Casunziei all' ampezzana

Ravioli with beetroot, parmesan cheese, hot butter and poppy seeds (1,3,7)

✓ € 18,00

Spaghetti with squid, cuttlefish and prawns  
and parsley sauce

(1,2,9,14)

€ 19,00

“Lasagna” with venison ragù and porcini mushrooms  
(1,3,7,8,9)

€ 18,00

Pumpkin risotto with foie gras and Raboso  
wine reduction (7)

€ 25,00

(minimum order 2 porz. Price per persons)

✓ : *vegetarian dishes*

*Cover charge € 3,00*

## *Meat and fish*

Grilled Angus steak with “Treviso radicchio”  
and roast potatoes

€ 32,00

Pork cheek in red wine sauce with local mushrooms  
and “Storo polenta”

(9)

€ 28,00

Scottona tartare 150g, crunchy egg yolk, grilled  
Treviso radicchio , parmesan cream

(1,3,7)

€ 28,00

Grilled sea bass fillet , orange hollandaise sauce ,  
grilled endive and potatoes (4,3, 9,10)

€ 30,00

Hazelnut crusted cockerel supreme and Storo  
polenta (1,3,7,8)

€ 28,00

✓ : *vegetarian dishes*

*Cover charge € 3,00*

*\*: if nessessary can use frozen product*