

## *Starter-appetizers*

“Bruschette” with deer ham , sweet and sour

Treviso radicchio cream (1)

€ 22,00

Smoked ham and mixed cheeses with fruit mustards (7,10)

Small portion € 15,00

Large portion € 22,00

“Valeriana” salad, grilled endive, apples , caramelized walnuts and Piave cheese (7,8)

✓ € 22,00

Tacos with salt cod , dried tomatoes , “Taggiasche”

olives and capers (1,4)

€ 22,00

“Fassona” beef tartare 150 g with crispy egg yolk,

fresh spinach and parmesan shavings (1,3,7)

€ 23,00

✓ : vegetarian dishes

Cover charge € 3,50

## *Pasta, rice and gnocchi*

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

€ 22,00

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

€ 24,00

Casunziei all’ ampezzana

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

✓ € 20,00

“Paccheri” with fresh tomatos, basil and buffalo

Stracciatella cheese (1,7,9)

✓ € 22,00

“ Borlotti” bean soup with cuttlefish gnocchi (9,14)

€ 19,00

Pumpkin risotto with local green cheese (7,9)

✓ € 24,00

( Minimum order for risotto: 2 portions --Price per  
persons)

✓ : vegetarian dishes

Cover charge € 3,50

## *Meat and fish*

Grilled Angus steak tagliata with fresh spinach  
and sautéed potatoes  
€ 37,00

Braised pork cheek in Cabernet wine ,with porcini  
mushrooms  
and "Storo polenta" (9)  
€ 33,00

Sea bass fillet in crispy bread crust with pumpkin  
cream and sautéed potatoes (1,4)  
€ 32,00

Hazelnut crusted chicken supreme with grilled  
"Treviso Radicchio" (1,7,8,10)  
€ 32,00

64° egg with green cheese fondue, "Treviso  
radicchio" and "Storo "polenta" (3,7)  
✓ € 28,00

✓ : *vegetarian dishes*

*Cover charge € 3,50*

*\*: if nessessary can use frozen product*