

Tasting Path

SEA MENU

SQUIDS, POLENTA AND BLACK TRUFFLE

SMOKED SPAGHETTI, MARINATED MACKEREL WITH CITRUS, BROCCOLIS AND BAKED RICOTTA

ADRIATIC TURBOT, ARTICHOKE, PURPLE POTATOES, LEMON POWDER AND TIMUT PEPPER

BAVARIAN WITH WHITE CHOCOLATE AND PINK GRAPE FRUIT

€ 70,00

DISCOVERING CHEF'S KITCHEN

PECORINO CHEESE SOUP, CHICORY AND DRIED BROAD BRANS

GRILLED SOLE WITH TREVISAN CHICORY AND BLUEBERRY VINEGAR

CRISPY VEAL SWEETBREADS, CARDOONS, CHICORY HEARTS AND MINT OIL

TORTELLI STUFFED WITH SWEET BLUE CHEESE, FOIE GRAS SAUCE AND REDUCTION OF PORTO

RED MULLET WITH LOCAL MUSHROOMS, ANISE AND SHALLOT

HARE, ONIONS, GRAPES, LICORICE, TREVISAN CHICORY AND RED WINE SAUCE

CHESTNUTS, HAZELNUTS AND COFFEE

€ 90,00

THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Tasting Path

VEGETERIAN MENU

AROMATIC WILD HERBS SALAD, APPLE, WALNUTS, BEETROOTS AND ORANGE

RISOTTO WITH PUMPKIN, GINGER, HAZELNUTS AND COAL

CREAMY EGG, FRIED ARTICHOKE, POTATOES CREAM AND BLACK TRUFFLE

DARK CHOCOLATE, VANILLA CREAM, ALMONDS AND ALCHERMES SPONGE

€ 40,00

OUR LAND MENU

SNAILS WITH AROMATIC HERBS, PORCINI MUSHROOMS AND POTATOES

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

APPLE PIE, CINNAMON ICE CREAM, LOCAL RED WINE SAUCE AND LAUREL

€ 60,00

A la Carte Menu

STARTERS

AROMATIC WILD HERBS SALAD, APPLE, WALNUTS, BEETROOTS AND ORANGE
€ 14,00

PECORINO CHEESE SOUP, CHICORY AND DRIED BROAD BRANS
€ 16,00

SNAILS WITH AROMATIC HERBS, PORCINI MUSHROOMS AND POTATOES
€ 19,00

CRISPY VEAL SWEETBREADS, CARDOONS, CHICORY HEARTS AND MINT OIL
€ 20,00

SQUIDS, POLENTA AND BLACK TRUFFLE
€ 25,00

FOIE GRAS, MEDLARS JAM AND PAN BRIOCHE
€ 25,00

GRILLED SOLE WITH TREVISAN CHICORY AND BLUEBERRY VINEGAR
€ 27,00

FIRST COURSES

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE
€ 20,00

TAGLIATELLE WITH BEANS FLOUR, ONION CREAM, CHESTNUTS AND ROSEMARY
€ 20,00

RISOTTO WITH PUMPKIN, GINGER, HAZELNUTS AND COAL
€ 22,00

SMOKED SPAGHETTI, MARINATED MACKEREL WITH CITRUS, BROCCOLIS AND BAKED RICOTTA
€ 23,00

TORTELLI STUFFED WITH SWEET BLUE CHEESE, FOIE GRAS SAUCE AND REDUCTION OF PORTO
€ 25,00

PASSATELLI WITH MANTIS SHRIMPS, LOCAL MUSHROOMS AND TARRAGON OIL
€ 27,00

A la Carte Menu

MAIN COURSES

CREAMY EGG, FRIED ARTICHOKE, POTATOES CREAM AND BLACK TRUFFLE
€ 20,00

HARE, ONIONS, GRAPES, LICORICE, TREVISAN CHICORY AND RED WINE SAUCE
€ 25,00

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES
€ 26,00

VENISON RIBS, PURPLE CABBAGE, APPLE AND CUMIN
€ 28,00

ROASTED SUPREME OF PIGEON WITH FRIED WING AND STUFFED LEG, JERUSALEM ARTICHOKE,
CACAO BROAD BEANS AND RHUM SAUCE
€ 28,00

RED MULLET WITH LOCAL MUSHROOMS, ANISE AND SHALLOT
€ 28,00

ADRIATIC TURBOT, ARTICHOKE, PURPLE POTATOES, LEMON POWDER AND TIMUT PEPPER
€ 30,00

CHEESE

SERVED WITH MARMALADE AND HONEY

SMALL TASTING (3 TYPES)
€ 8,00

MEDIUM TASTING (6 TYPES)
€ 14,00

COMPLETE PATH OF TASTING (9 TYPES)
€ 18,00

WARNING: THE INFORMATION ABOUT THE PRESENCE OF SUBSTANCE OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE, THEY ARE AVAILABLE FROM THE STAFF ON REQUEST

COVERT CHARGE € 3,00