## Starter's

## Grilled Meat

Selection of local cold cuts and cheeses (*sulphites, dairy, mustard) ..... € 14
Venetian baby octopus on smoked onion and clementine (*shellfish, celery) ..... € 16
Gratin white asparagus, low temperature egg, potato cream, trout caviar and crispy ..... € 15
bacon (*dairy products, fish, sulphites)
Beef tartare with marinated cardoncelli and rhubarb chutney (*mustard, gluten) ..... € 16
Scallops on pea cream and passion fruit (*molluscs, gluten) ..... € 16
Celeriac, blu cheese cream and duck foie gras (*dairy products) ..... € 17
「First Courses
Monograno Felicetti" spaghetti with red cabbage extract and yuzu tuna tartare ..... € 16
*gluten, fish)
Square tagliolini with green asparagus, confit tomatoes and buffalo mozzarella cream ..... € 15
*dairy products, gluten, eggs)€ 15
Duck ravioli, pea and morel cream (*gluten, eggs, dairy products) ..... € 15
Risotto with white asparagus and puttanesca prawns (*dairy products, shellfish) ..... € 16
Ditalini egg-pasta, smoked butter, tomato extract, black garlic and chili$€ 15$
(*gluten, egg)
Second Gourses
Vicenza style codfish with polenta (*gluten, dairy, fish) ..... € 18
Sumac-marinated pheasant breast on caramelized Cavennes onion ..... € 20
Flat iron beef steak with morels and potato croquette (*gluten, eggs, dairy products) ..... € 22
Tuna slice with BBQ pineapple (*fish, soy) ..... € 22
Centrofolo on pea cream, white asparagus and saffron sautéed prawns (*fish, soy) ..... € 22
Toasted iberian piglet secreto, green asparagus and butter potatoes (*dairy) ..... € 20
Fried octopus tentacle on BBQ aubergine (*gluten, molluscs) ..... € 20
Grilled beef fillet ..... € 24
Grilled beef entrecôte ..... € 21
Grilled sliced Irish beef ..... € 20
Corn-raised chicken breast ..... € 16
Flap steak with flavoured butter (*dairy) ..... € 25
Tasting 'Menù

Valid if chosen by all customers (5 dishes, drinks not included)

Venetian baby octopus on smoked onion and clementine Beef tartare with marinated cardoncelli and rhubarb chutney Risotto with white asparagus and puttanesca prawns Toasted iberian piglet secreto, green asparagus and butter potatoes Torta delle Rose

C 5.5
-With 3 'Types of' 'Vine ..... C 16C 20

Service € 2,50

Dear Customer, We inform you that some products can be deep-frozen at the origin or frozen on site by rapid blast chilling, respecting the self-control procedures pursuant to EC regulation 852/2004.

