



MENÙ



RISTORANTE FRACANZANA

ENGLISH

ANTIPASTI

Pumpkin flan with Asiago cheese fondue and crunchy crumble (*gluten, dairy)	€ 12
Mazara del Vallo red prawn carpaccio with ginger and Prosecco cream (*shellfish, dairy)	€ 20
Soy-marinated salt cod carpaccio with wild broccoli drops and a hint of saffron (*fish, soy)	€ 18
Hunter’s Selection: roe deer salami, wild boar salami, smoked venison, venison bresaola and crunchy giardiniera (*sulphites)	€ 18
Smoked Black Angus with caramelised red onions (*sulphites)	€ 17

PRIMI PIATTI

Homemade Bigoli made with ancient Val Liona flour, served with traditional duck ragù (*gluten, eggs, dairy, celery)	€ 15
Porcini mushroom risotto with burnt truffle and cocoa “soil” (*dairy)	€ 18
Three-Prawn Fettuccine: Arbumasa prawn, prawn bisque and red prawn tartare (*gluten, eggs, dairy)	€ 18
Selva potato gnocchi with truffles from our local hills (*gluten, eggs, dairy)	€ 18
“Gargato” Maccheroncini with venison ragù (*gluten, dairy)	€ 17

SECONDI PIATTI

Piedmontese Fassona beef tartare with burrata and black truffle (*dairy)	€ 20
Baccalà alla Vicentina – traditional Vicenza-style salt cod (*gluten, dairy, fish)	€ 22
Braised Iberian pork cheek with mashed potatoes and its velvety sauce (*dairy, celery)	€ 20
Sliced duck breast with Sichuan pepper, honey and ginger	€ 20

FROM THE SEA

All grilled dishes are served with roasted potatoes and seasonal vegetables

Fried calamari and prawns (*molluscs, shellfish, gluten)	€ 18
ILamb’s lettuce with scallops, Arbumasa prawn and steamed octopus, served with ginger cream and stewed button mushrooms (*molluscs, shellfish, dairy)	€ 20
Sea Bream Fillet with Colli Berici Tocai Sauce (*fish, gluten)	€ 24
Fresh catch of the day, subject to availability (*fish)	

FROM OUR GRILL

All grilled dishes are served with roasted potatoes and seasonal vegetables

Grilled sliced beef from our selected cuts	€ 22
Charcoal-grilled beef fillet	€ 25
Corn-fed cockerel breast	€ 17
Double-cooked Iberian suckling pig (*mustard)	€ 21
Low-temperature cooked venison tagliata with Casa Lovato balsamic vinegar	€ 24

Our selection: award-winning meat at the 2025 World Steak Challenge
Best steak in Europe and finest rib-eye steak globally: 2 gold medals, 1 silver for quality, marbling, and flavor.

Beef rib-eye	€ 7 for 100g
Fiorentina	€ 8 for 100g

Cover charge €3.00

Dear Customer, We inform you that some products may be frozen at source or frozen on site by rapid blast chilling, in compliance with self-monitoring procedures pursuant to EC Regulation 852/2004.
We therefore invite you to contact the room manager for all information relating to the desired product.