

## SHORT

### Amuse Bouche

Chef's appetizer

### Terrina di Foie Gras

A dish of foie gras served on brioche bread, candied orange,  
Port reduction sauce and sweet and sour rhubarb

### Bigoli all'Anitra

Bigoli with pan seared sliced duck

### Coniglio Porchettato e Caviale

Porchetta rabbit rollé served with jus of rabbit and caviar  
With onion glazed with apples and coconut potato croquette

### *Pairing Wines:*

Tai Rosso Doc "Dal Maso" (Vi)

Mineral Water and Coffee

€ 35

## MEDIUM

(for the whole table)

### Amuse Bouche

Chef's appetizer

### Terrina di Foie Gras

A dish of foie gras served on brioche bread, candied orange,  
Port reduction sauce and sweet and sour rhubarb

### Cheesecake e Ricciola

Amberjack tartare on sour cream flavoured with fennel,  
lemon and Sichuan pepper with pistachio biscuit and passion fruit

### Risotto Zucchine e Gambero Rosso\*

Risotto with cream of zucchini and mint, zucchini flower pesto  
Burrata cheese, red shrimp and rice chips

### Filetto di Ricciola e Pesche

Seared Amberjack fillet served on sliced peaches and a peach gel,  
pink pepper, anchovy gel, sauteed baby spinach and shiso

### Tiramis con Mousse al Cioccolato Bianco

Tiramisù with mousse of white chocolate

### *Pairing Wines:*

Gewurztraminer Doc "S.Michel Epan" (Bz)

Soave Runcaris Doc "Fattori" (Vr)

Mineral Water and Coffee

€ 55

\* foods that are originally frozen

The fish intended and consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3

## LONG

### Amuse Bouche

Chef's appetizer

### Battuta di Manzo con Scampo Crudo\*

Beef tartare with raw scampi

### Terrina di Foie Gras

A dish of foie gras served on brioche bread, candied orange,  
Port reduction sauce and sweet and sour rhubarb

### Cheesecake e Ricciola

Tartlet base of Sichuan pepper cream, amberjack tartare,  
fennel, pistachio crunch and passion fruit

### Risotto Zucchine e Gambero Rosso\*

Risotto with cream of zucchini and mint, zucchini flower pesto  
Burrata cheese, red shrimp and rice chips

### Cappellacci con ripieno di Murice Spinoso "Garusoli"

Cappellacci stuffed with spiny murex served with Umibudo, sea lettuce  
and a beurre blanc sauce with pink pepper

### Rollè di Rombo

Fillet of turbot with crispy potatoes, sea lettuce, olive mayonnaise  
and beurre blanc, on a cream of yellow and red cherry tomatoes

### Delizia al Limone

Sponge cake with a limoncello syrup  
served with a cardamom creme anglaise, meringues and basil

### In House Pastries

#### *Pairing Wines:*

Scaia Bianco I.G.T. "S. Antonio" (Vr)

Lugana Doc "Cà dei Frati" (Bs)

Recioto di Gambellara "Dal Maso" (Vi)

Mineral Water and Coffee

€ 75

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# MENÙ À LA CARTE

## Appetizers

<b>Cheesecake e Ricciola</b> Amberjack tartare on sour cream flavoured with fennel, lemon and Sichuan pepper with pistachio biscuit and passion fruit	15
<b>Terrina di Foie Gras</b> A dish of foie gras served on brioche bread, candied orange, Port reduction sauce and sweet and sour rhubarb	16
<b>La Battuta di Fassona</b> Steak tartare of Fassona served with aged Namelaka, seasoned bleu cheese, puff pastry, mustared figs and cherry compote	14
<b>Semifreddo al pomodoro (Vegetarian)</b> Tomato parfait served on a basil sable, goat cheese ricotta, Matcha tea gel and mountain pine essence	13
<b>Prosciutto e melone</b> Raw ham, sliced melon, sorbet and cardamom melon puff	14
<b>Zuppetta di pesce</b> Fish soup with seared redfish filet, basil and Venere rice chips	13

## First Dishes

<b>Risotto Zucchine e Gambero Rosso*</b> Risotto with cream of zucchini and mint, zucchini flower pesto Burrata cheese, red shrimp and rice chips	16
<b>Gnocchi di patate e Granciporro</b> Potato gnocchi with Granciporro sauce and rhubarb bisque	13
<b>Spaghettone alle Vongole e Bottarga (cooking 16 minutes)</b> Spaghettone Benedetto Cavalieri with calms, bottarga and lemon zest	15
<b>Cappellacci con ripieno di Murice spinoso "Garuosoli"</b> Cappellacci stuffed with spiny murex served with Umibudo, sea lettuce and a beurre blanc sauce with pink pepper	16
<b>Lasagnetta con Finferli e Porcini (Vegetarian)</b> Lasagne with chanterelles and porcini mushrooms In a wild garlic béchamel sauce with Grana Padano cream	13
<b>Bigoli all'Anitra</b> Bigoli with pan seared sliced duck	12

# MENÙ À LA CARTE

## Second Dishes

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<b>Coniglio porchettato e Caviale</b> Porchetta rabbit rollé served with jus of rabbit and caviar with onion glazed with apples and coconut potato croquette	16
<b>Filetto alla "Rossini" e Terrina di Foie Gras</b> Beef tenderloin cooked in a demi glaze, foie gras, truffles, cardoncello mushrooms and potato mille feuille	27
<b>Rollè di Rombo</b> Fillet of turbot with crispy potatoes, sea lettuce, olive mayonnaise and beurre blanc, on a cream of yellow and red cherry tomatoes	18
<b>Filetto di Ricciola e Pesche</b> Seared Amberjack fillet served on sliced peaches and a peach gel, pink pepper, anchovy gel, sauteed baby spinach and shiso	16
<b>Stinco di Agnello confit e Spugnole</b> Lamb shank confit served with its jus, morels, couscous with turmeric, tzatziki sauce with mint and sauteed friggirelli peppers	18
<b>Parmigiana V.I.P. (Vegetarian)</b> Our reworking of Parmigiana presented with Namelaka al Grana, cream of sour cherry tomatoes with mint and basil gel	15
<b>Baccalà alla vicentina</b> Vicentina style Baccalà with fried polenta	15
<b>Costata di Pezzata rossa</b> Pezzata Rossa Ribs, matured for 45 days, served with potatoes with butter Description: Extremely tender, characterized by a taste refined with sweet notes (minimum from 1 Kg)	7,5/hg
<b>Costata di Sashi</b> Fiorentina Steak, aged 60 days, served with potatoes with butter Description: Very marbled, dark red flesh with an intense flavor (minimum from 1 Kg)	8,5/hg

Covered Euro 3,00

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## DESSERT

<b>Selezione di formaggi</b> Selection of cheeses by the chef with our in-house jams Aged Blue Cheese, Pecorino, Caprino, Latte vaccino. All our cheeses are aged in caves and come from South Tyrol.	10
<b>Millefoglie alle fragole</b> Sfoglia pastry, chantilly cream and fresh strawberries	6
<b>Delizia al limone</b> Sponge cake with a limoncello syrup served with a cardamom creme anglaise, meringues and basil	6
<b>La Rosada</b> Glazed goat ricotta mousse with essence of rose on a crunchy ginger biscuit and gold leaf	7
<b>Tiramisù</b> Layered cake with Ladyfingers, coffee, mascarpone, and white chocolate mousse	5
<b>Carpaccio di ananas</b> Pineapple carpaccio with maraschino cherry gel and dehydrated red fruit and berries	5