Dinner Menu

Starters

Burrata cheesecake with Parmesan cheese biscuit, Regina delle Prealpi steak tartare, and purple carrot chips (8,14)	€15,00
Pumpkin flan with gorgonzola fondue (10,14)	€10,00
Fried gnocco filled with capon *"in saor"*, onion and jalapeño compote (1,2,8)	€12.00
Confit baby octopus with pumpkin and ginger cream, and bread crumble (7,8)	€12.00
Prawn croquette with guacamolesauce and wasabi mayonnaise (8,9,10)	€14.00
Millefeuille of creamed cod with truffle polenta and beet mayonnaise (3,11,14)	€13.00

First Courses

Bigoli (hand made spaghetti) with chamois ragù and artichoke chips (2,8,10)	€14.00
Sopa coada (pigeon and bread lasagna in pigeon broth) (2,8,14)	€17.00
Lasagnette with Treviso radicchio and Taleggio cheese (8,14)	€12.00
Strozzapreti pasta with pumpkin, monkfish ragù and calamari (7,8,11)	€13.00
Linguine with black kale cream, sea bass and prawns (8,9,11)	€13.00
Fusilli bucati with confit cherry tomato cream and crab (8,9)	€15.00

Main Courses

Sliced beef steak with potato and honey mushrooms flan	€22.00
Lamb stew with *"taragna"* polenta	€19.00
Low-temperature pork ribs with potato cake and baked pumpkin (3,14)	€18.00
Fried skate wings, pumpkin cream and braised turnip tops (8,11)	€18.00
Gratinated sea bass fillet, Tropea onion cream, and sautéed Jerusalem artichokes (8,11,14)	€18.00
Confit monkfish, sweet-and-sour Treviso radicchio, and pear mayonnaise (11)	€19.00

Dessert

Tiramisù (8,10,14)	€ 7.00
Chocolate salami (1,8,10,14)	€ 7,00
Chocolate lava cake with popcorn ice cream (8,10,14)	€ 7,00
Pear and walnut crumble (1,8,14)	€ 7,00
Hazelnut semifreddo with whipped honey sauce (1,8,10,14)	€ 7,00

Coperto (cover charge)	€ 2,50

(The numbers in brackets stand for the allergens– ask the staff for the allergens chart if you need more information)
*** Based on the market's offer, some products may be frozen at the source or quick-frozen with a blast chilling system.**