



Hors d'Oeuvres

Deep fried zucchini flowers and crunchy vegetables . . . in season ♡

Half portion € 13,00

Regular portion € 20,00

Hand sliced Parma ham (aged 24 month)

Half portion € 16,00

Regular portion € 23,00

Buffalo mozzarella cheese with cherry tomato, black olive, basil

Half portion € 14,00

Regular portion € 20,00

White asparagus from Bassano with golden poached eggs

€ 19,00

Potato mousse with "secoe", baby meatballs or "botoi" baby artichokes

Half portion € 13,00

Regular portion € 19,00

Omelet with wild sprouts.. bruscandoli, carletti e rosoline

€ 18,00

♡ *Vegan Choices - free of any animal product*

Cover charge € 5,00 per person - Tax 10%



Zucchini noodles with arugula and pistachio pesto sauce ♥
with sweet cherry tomatoes
€ 17,00

Delicate beef tartare "Figaro" style
€ 26,00

S-ciosi" (snails au gratin) in their shells
€ 22,00

Deer carpaccio with green asparagus and bread chips
Half portion € 16,00
Regular portion € 22,00

Selection of "botoi" baby artichokes and artichokes heart "in tecia" ♥
€ 16,00

Spring Salad
(Misticanza salad, speck duck, green asparagus, walnuts, Roquefort sauce)
€ 15,00

Steamed vegetables in Season ♥
€ 12,00

Mixed salad ♥
€ 11,00



Pasta Entrees Recipes

Nettle dumplings with wild duck ragout

€ 22,00

Homemade baked cannelloni with baby spinach and ricotta cheese

Half portion € 16,00

Regular portion € 24,00

Spaghetti "alla Chitarra" with fresh tomato sauce and basil ♡

Half portion € 15,00

Regular portion € 21,00

Baby lasagna with white meats and green asparagus

€ 23,00

White asparagus soup with balsamic vinegar sauce and golden crouton ♡

€ 18,00

Spring peas velvet cream with smoked ricotta cheese

€ 18,00

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Large noodles whole pasta with stewed meat balls

Half portion € 15,00

Regular portion € 22,00

Tagliolini with "botoi" baby artichokes and Parma ham (24 months)

Half portion € 16,00

Regular portion € 22,00

Spaghetti all"Amatriciana"

The profit will be donated to charity to earthquake-affected Umbrian towns

€ 16,00

Ravioli with white meats and black truffle

Half portion € 19,00

Regular portion € 26,00

Risotto "de Secoe" Ancient Venetian Recipe

(min. 2 persons)

€ 23,00 p.p.

Risotto with wild herbs... bruscandoli, carletti, rosoline

(min. 2 persons)

€ 23,00 p. p.

♥ Vegan Choices - free of any animal product

Allergens?

Dear customer, our staff will be happy to help you choose the best dishes related to any specific food allergy or intolerance issue.



Meat and vegetables

Rack of lamb herbs scented with shallot confit and baby artichokes "in tecia"
€ 30,00

Veal escalope with marsala wine and spinach
Half portion € 15,00
Regular portion € 27,00

Thin calf's liver slices "Veneziana" style with corn polenta from Marano
Half portion € 14,00
Regular portion € 26,00

Veal marrowbone with saffron rice
€ 29,00

Classic Chef's Hamburger with French fries
€ 25,00

VEG Hamburger ♡

Chickpea hamburger, tomatoes, mustard, cucumbers, served with French fries
€ 22,00

Cover charge € 5,00 per person - Tax 10%



Breast of chicken with mustard seeds and steamed vegetables

€ 24,00 p.p.

Soft of veal with tarragon sauce and soft potatoes with evo oil

Half portion € 21,00

Regular portion € 28,00

Baby black pork from Norcia wit extra virgin olive oil potatoes

The profit will be donated to charity to earthquake-affected Umbrian towns

€ 24,00

Barolo wine beef fillet with porcini mushrooms and potato timbale

Half portion € 23,00

Regular portion € 36,00

Veal fillet "Rossini" style with potato mousse

Half portion € 25,00

Regular portion € 38,00

Chateaubriand with seasonal vegetables (min. 2 persons)

€ 40,00 p.p.



Vegan Choices - free of any animal product

Occasionally a few foods may be stored at low temperatures or frozen at origin



Tasting Menu

*Fresh vegetables pinzimonio
Smoked duck salad with balsamic vinegar
Potato mousse with spicy baby meatballs*

White asparagus soup with balsamic vinegar sauce and golden crouton ♡
Risotto "de Secoe" (Ancient Venetian Recipe)

*Soft of veal with tarragon sauce and soft potatoes
with extra virgin olive oil*

Puff pastries with strawberries and cream

Homemade pastries and coffee

€ 65,00 p.p. (minimum 2 persons)

Cover charge and tax included

Drinks not included

♡ *Vegan Choices - free of any animal product*