



Hors d'Oeuvres

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

Half portion € 13,00

Regular portion € 20,00

Parma ham (aged 24 month) with melon

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

Aubergine Parmigiana Style

€ 19,00

Potato mousse with "secoe", baby meatballs or wild mushrooms

Half portion € 13,00

Regular portion € 19,00

♡ *Vegan Choices - free of any animal product*

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



Zucchini noodles with arugula and pistachio pesto sauce ♥
with cherry tomatoes

€ 17,00

Delicate beef tartare "Figaro" style

€ 26,00

S-ciosi" (snails au gratin) in their shells

€ 22,00

Veal in tuna sauce with flower capers

€ 22,00

Selection of porcini and wild mushrooms "in tecia" ♥

€ 16,00

Summer Salad

(Misticanza salad, duck speck, peach, walnuts, Roquefort sauce)

€ 15,00

Steamed vegetables in Season ♥

€ 12,00

Mixed salad ♥

€ 11,00



Pasta Entrees Recipes

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 finferli mushrooms

€ 23,00

Baby peas velvet cream with golden crouton ♥

€ 18,00

Large noodles whole pasta with stewed meat balls

Half portion € 15,00

Regular portion € 22,00

♥ *Vegan Choices - free of any animal product*

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



Tagliolini with porcini mushrooms 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

€ 20,00

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.

"Risi e Bisi" with zucchini flowers

(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 porcini mushrooms "in tecia"

€ 30,00

Veal escalope with marsala wine and spinach

Half portion € 17,00

Regular portion € 27,00

Thin calf's liver slices "Veneziana" style with corn polenta from Marano

Half portion € 18,00

Regular portion € 28,00

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*

*Baby peas velvet cream with 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

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