



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

Porcini mushrooms flan with velvet DOP pumpkin sauce and almonds

€ 19,00

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

Half portion € 13,00

Regular portion € 19,00

Potato mousse with White Truffle from Alba

€ 40,00

♡ *Vegan Choices - free of any animal product*

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



Pink veal "straccetti" with sweet and sour red chicory and bread chips
€ 22,00

Delicate beef tartare "Figaro" style
€ 26,00

*Poached eggs with porcini mushrooms, Parmesan cheese fondue
and White Truffle from Alba*
€ 40,00

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

Veal tartare with Piedmont hazelnut IGP and White Truffle from Alba
€ 45,00

Selection of porcini and wild mushrooms "in tecia" ♡
€ 16,00

Autumn Salad
(Misticanza salad, red radicchio from Treviso, duck speck, apple, walnuts, Roquefort vinaigrette)
€ 16,00

Steamed vegetables in Season ♡
€ 12,00

Mixed salad ♡
€ 11,00



Pasta Entree's Recipes

Potato dumplings filled with Parmesan cheese fondue on wild duck ragout
€ 25,00

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 red radicchio from Treviso IGP
€ 23,00

DOP pumpkin soup with toasted almonds ♡
€ 18,00

Large noodles whole pasta with stewed meat balls
Half portion € 15,00
Regular portion € 22,00

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Thin noodles pasta with porcini mushrooms and Parma ham

Half portion € 16,00

Regular portion € 22,00

Homemade tagliolini egg pasta with White Truffle from Alba

€ 45,00

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 porcini mushrooms and White Truffle from Alba

(min. 2 persons)

€ 47,00 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

Valdostana veal escalope with White Truffle from Alba and spinach

€ 55,00

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

*Quail eggs with golden crouton, corn polenta, Parmesan cheese fondue and
White Truffle from Alba*

€ 48,00

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

€ 27,00

Guinea-fowl roll with steamed vegetables and White Truffle from Alba

€ 55,00 p.p.

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*

*DOP pumpkin soup with toasted almonds ♡
Risotto "de Secoe" (Ancient Venetian Recipe)*

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

Dark chocolate mousse 72% with cocoa grains

Homemade pastries and coffee

€ 65,00 p.p. (minimum 2 persons)

Cover charge and tax included

Drinks not included

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