



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 and basil

Half portion € 14,00

Regular portion € 20,00

Red chicory flan with velvet DOP pumpkin sauce and almonds

€ 19,00

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

Half portion € 13,00

Regular portion € 19,00

♡ *Vegan Choices - free of any animal product*

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



Pink veal with sweet and sour red chicory and bread chips

€ 22,00

Delicate beef tartare "Figaro" style

€ 26,00

Poached eggs with "botoi" baby artichokes and Parmesan cheese fondue

€ 20,00

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

€ 22,00

Veal tartare with Piedmont hazelnut and radicchio from Treviso crudites

€ 25,00

Selection of "botoi" baby artichokes and artichokes hearts "in tecia" ♥

€ 16,00

Winter 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 Entrees Recipes

*Potato dumplings filled with Parmesan cheese fondue
on Masorino 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

Pumpkin DOP soup with toasted almonds ♥

€ 18,00

*♥ Vegan Choices – free of any animal product
Cover charge € 5,00 per person – Tax 10%*



Large noodles whole pasta with stewed meat balls

Half portion € 15,00

Regular portion € 22,00

Thin noodles pasta with "botoi" baby artichokes and Parma ham

Half portion € 16,00

Regular portion € 22,00

Ravioli with white meats and black truffle from Norcia

Half portion € 19,00

Regular portion € 26,00

Risotto "de Secoe" Ancient Venetian Recipe

(min. 2 persons)

€ 23,00 p.p.

Risotto with red radicchio from Treviso and Morlacco del Piave cheese

(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 € 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 and Parmesan cheese fondue

€ 25,00

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 extra virgin olive oil

Half portion € 21,00

Regular portion € 28,00

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, potato timbale
and bearnaise sauce*

(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 sauce
Potato mousse with "botoi" baby artichokes

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

♡ Vegan Choices - free of any animal product