

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

White asparagus with golden eggs € 19,00

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

Half portion € 13,00

Regular portion € 19,00

Omelet with wild herbs.. bruscandoli, carletti, rosoline € 18,00

Vegan Choices - free of any animal product

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



Delicate beef tartare "Figaro" style € 26,00

Zucchini noodles with light basil pesto sauce and cherry tomatoes in confit € 17,00

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

Deer carpaccio with green asparagus and bread chips € 22,00

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

Spring Salad (Misticanza salad, green asparagus, duck speck, walnuts and balsamic vinegar sauce) € 16,00

> Steamed vegetables in Season ♥ € 12,00

> > Mixed salad ♥



Pasta Entreés 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

Lasagna with green asparagus and white meats ragout € 23,00

White asparagus cream with balsamic vinegar sauce and golden crouton ♥ £ 20,00

Spring pea velouté with mountain ricotta cheese € 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 wild herbs . . . bruscandoli, carletti, rosoline (min. 2 persons) € 23,00 p. p.



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

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

White asparagus cream with balsamic vinegar sauce and golden crouton $rak{V}$ 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