



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

Red chicory flan with DOP pumpkin velvet cream and toasted almonds

€ 19,00

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

Half portion € 13,00

Regular portion € 19,00

Extra White Truffle - € 5,00 per gram

♡ *Vegan Choices - free of any animal product*

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



*Deer carpaccio with pickled egg, red radicchio from Treviso
and bread chips*

€ 22,00

Delicate beef tartare "Figaro" style

€ 26,00

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

€ 22,00

Selection of porcini and wild mushrooms "in tecia" ♡

€ 16,00

Autumn Salad

(Misticanza, apples, red radicchio from Treviso, walnuts, duck speck and Roquefort sauce)

€ 16,00

Steamed vegetables in season ♡

€ 12,00

Mixed salad ♡

€ 11,00

Extra White Truffle - € 5,00 per gram

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Pasta Entrees Recipes

Potato dumplings filled with Parmesan Cheese fondue and 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 IGP red radicchio from Treviso
€ 23,00

Velvet pumpkin veloutè with toasted almonds ♡
€ 18,00

Extra White Truffle - € 5,00 per gram

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Allergens?

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



Large noodles whole pasta with stewed meat balls

Half portion € 15,00

Regular portion € 22,00

Tagliolini with porcini mushrooms and Parma ham (24 months)

Half portion € 16,00

Regular portion € 22,00

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 marine pumpkin DOP and

IGP red radicchio from Treviso

(min. 2 persons)

€ 23,00 p. p.

Extra White Truffle - € 5,00 per gram

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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

Extra White Truffle - € 5,00 per gram

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Breast of chicken with mustard seeds and steamed vegetables

€ 24,00 p.p.

Veal tender with tarragon sauce and soft potatoes with evo 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 (min. 2 persons)

With bearnaise sauce, balsamic vinegar sauce, rock sault

€ 40,00 p.p.

Extra White Truffle - € 5,00 per gram

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

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



Tasting Menu

Fresh vegetables pinzimonio
Autumn salad with wild duck speck and Roquefort sauce
Potato mousse with spicy baby meatballs
Velvet pumpkin velouté with toasted almonds ♥
Risotto "de Secoe" (Ancient Venetian Recipe)
Soft of veal with tarragon sauce and soft potatoes
with extra virgin olive oil
Chocolate mousse 72% with cocoa grains and forest fruits
Coffee and pastries

€ 65,00 p.p. (minimum 2 persons)

Cover charge and tax included

Drinks not included

Extra White Truffle - € 5,00 per gram

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



Sweets

Classic Tiramisù

Mango cream with almonds ice cream ♡

Mandarin sorbet with dark chocolate flakes ♡

Apple basket with saffron cream and cinnamon scent

Puff pastries with strawberries and cream

Chocolate mousse with cocoa grains and forest fruits

Fresh fruit salad ♡

€ 13,00

Selection of cheeses served with fruit mustard and marmalade

Crêpes flambées orange scented with chantilly cream

Fresh fruit flambées with multi-flower honey

€ 15,00

Our Selection of Sweet Wine

Torcolato, Maculan, € 10,00

Merlino, Pojer e Sandri, € 6,00

Dindarello, Maculan, € 8,00

Malvasia di Salina, Tasca D'Almerita, € 9,00

Vinsanto, Antinori, € 10,00

France Sauternes, Chateau Piada, € 25,00

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