



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

White asparagus from Bassano with golden eggs and mimosa

€ 19,00

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

Half portion € 13,00

Regular portion € 19,00

Wild herbs omelet with bruscardoli, carletti, rosoline

€ 18,00

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



*Deer carpaccio with pickled egg, green asparagus
and bread chips*

€ 22,00

Delicate beef tartare "Figaro" style

€ 26,00

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

€ 22,00

Selection of "botoi" baby artichokes and artichoke hearts ♡

€ 16,00

Spring Salad

(Misticanza, strawberries, green asparagus, walnuts, duck speck and Balsamic vinegar sauce)

€ 16,00

Steamed vegetables in season ♡

€ 12,00

Mixed salad ♡

€ 11,00

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Pasta Entrees Recipes

*Nettle and ricotta cheese dumplings with cauliflower cream
and crispy taggiasca olives*
€ 20,00

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 green asparagus
€ 23,00

Spring pea cream with golden crouton ♡
€ 18,00

White asparagus velouté with balsamic vinegar sauce
€ 19,00

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Large noodles whole pasta with stewed meat balls

Half portion € 15,00

Regular portion € 22,00

Tagliolini with "pioppini" 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 wild herbs.. bruscardoli, carletti, rosoline

(min. 2 persons)

€ 23,00 p. p.

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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.



Meat and vegetables

Rack of lamb herbs scented with shallot confit and "botoi" baby artichokes
€ 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

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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.

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



Tasting Menu

Fresh vegetables pinzimonio
Spring salad with wild duck speck and balsamic vinegar sauce
Potato mousse with "botoi" baby artichokes

Spring pea cream with golden crouton ♡
Risotto with wild herbs.. bruscardoli, carletti, rosoline

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

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