

Menu Vinaria

Starters

Salad of Treviso chicory, Hazelnuts and Sauce of Crustaceans

€ 14,00

Codfish cream with Hazelnuts and Lemon

€ 15,00

Light roasted Scallops, ringlets of Fennel and Apple

€ 16,00

*Fillet of Mackerel in Saor, Cream of Onion, toasted Pine-seeds and their Oil,
Raisins and acid Aqueous Solution*

€ 16,00

*Tartare of Fassona Beef, chips of sweet Potatoes,
powder of white "Polenta", and Chive*

€ 18,00

First Courses

*Dumplings of Tuscan Kale, Sweetbread sauce, and
foam of Celeriac*

€ 15,00

*Noodles of age-old Tumminia wheat with Mussels, Clams,
baby Scallops in Marinara sauce*

€ 15,00

Parmesan-filled Ravioli, Pumpkin cream, roasted Pumpkin and its Granola

€ 15,00

*Risotto with Cuttlefish black Ink, red Prawn
and its Coral*

€ 18,00

Toasted Fregula in large grains, Fennel, and baby Cuttlefish

€ 18,00



Second Courses

Skirt Steak, purée of sour Carrot and Pear

€ 25,00

*The Duck in its Entirety
(its Meat, its Jus, its Eggs, its Veggie, and its Giblets)*

€ 26,00

Eel Fish, Potatoes with Yeast and Vegetables

€ 26,00

Fillet of Veal, Cardoon and Vanilla

€ 30,00

Black Codfish, Savoy and Bergamot

€ 32,00

Pizze Gourmet

Our thick crust gourmet pizza is made with a dough obtained from Italian wheat highly-hydrated and stone grinded by Quaglia's mill and age-old Tumminia wheat

Margherita Gourmet

*St. Marzano Tomatoes from the Sarno and Nocera Country,
Buffalo Mozzarella, EVO Oil with Basil,
Fresh Basil, and Wild Origan*

€ 10,00

Amaltea

*St. Marzano Tomatoes from the Sarno and Nocera Country,
Buffalo Burrata Mozzarella, Anchovies from the
Cantabrian Sea, Capers, Taggiache Olives,
Basil, and Wild Origan*

€ 16,00

Becaria

*St. Marzano Tomatoes from the Sarno and Nocera Country,
Raw Buffalo Mozzarella, d'Ossvaldo Raw Ham, and
Blue Cheese from Goat Milk*

€ 18,00



Il Patto col Diavolo

St. Marzano Tomatoes from the Sarno and Nocera Country Raw Burrata Mozzarella from Cow Milk, 'Nduja from Spilinga, Basil

€ 14,00

Gradenigo

"Fior di Latte" Mozzarella, Basil, and Seasonal Vegetables in Different Cookings

€ 12,00

Desserts

Almond, Stout Beer and Chocolate

(Powder and Sorbet of Almond, Sauce of Cocoa, Water-Ice with Black Chocolate and Orange, Mousse and Meringue of Stout Beer)

€ 10,00

"Tatin"

(Apple semifreddo, Cinnamon Dacquoise, butter Biscuit, Crème fraîche)

€ 10,00

«Monte Bianco»

(pâte sucrée, glacé of black chocolate, mousse of marrons glacés)

€ 10,00

White Chocolate and Sunroot

(white Chocolate and Sunroot ice-cream, Pudding and Powder of white Chocolate Flakes of Sunroot, Chervil oil)

€ 8,00

Panna cotta

(yogurth panna cotta, wild berries, basil and pepper from Java)

€ 8,00

