

MENU

WATER

Scampi tartare, mango, maracuja and an emulsion of green apple, cucumber and lime€ 20

"La carbonara del Checco" – Bigoli di Bassano pasta, organic eggs, smoked eel bacon, trout eggs.....€ 16

Black tagliolini homemade pasta with molluscs ragoût and slow-cooked shellfish€ 16

Citrus fruits and pink pepper homemade marinated salmon, yogurt sauce and fresh vegetables and fruits soup.....€ 16

Maldivian style seared tuna, with yogurt emulsion and Timut pepper€ 24

Seared salmon steak, basmati steamed rice and sautéed vegetables.....€ 18

SOIL

Au gratin lasagna with light basil pesto, zucchini, zucchini flowers and mozzarella local cheese from Soligo Diary€ 15

Roast of veal cooked in Prosecco wine, wild sprouts coulis and roasted potatoes with rosemary.....€ 18

Venetian Garronese beef tartare, confit cherry tomato mayonnaise and red sweet peppers ketchup.....€ 14

"The castellano 's secret": lard with herbs, Mondragon goose prosciutto, cured meats, our sweet and sour pickled vegetables and spicy fruits€ 12

Fig and Pastin stuffed quail with its gravy sauce with Nocino di San Giovanni liqueur€ 20

Venetian Garronese beef entrecôte with a Raboso raisin straw wine gravy€ 20

VEGETABLE PATCH AND CHICKEN COOP

Borgoluce buffalo mozzarella with local olive oil and tomato tartare.....€ 11

64° organic egg, sautéed vegetables, black truffle and 36-month seasoned Parmesan cheese in two textures€ 16

Seared organic chicken breast with steamed red whole rice and sautéed vegetables€ 15

Au gratin Mareno ricotta cheese quenelles, stuffed zucchini flowers on a spring sprouts cream€ 15

Fried guinea fowl breast stuffed with baked aubergine, black olives, and confit cherry tomato mayo.....€ 19

Typical fusilli organic spelt pasta with Peretto tomato sauce, basil and Borgoluce buffalo mozzarella€ 11

From our cheese tray, a selection of three varieties€ 7

From our cheese tray, a selection of six varieties€ 14

WHITE PAPER

Tasting menu proposed for all Guests of the table.

Three courses proposed by the kitchen€ 36 p.p.

UNESCO

Tasting menu proposed for all Guests of the table.

Borgoluce buffalo mozzarella with local olive oil and tomato tartare

Au gratin Lasagna with light basil pesto and mozzarella local cheese from Soligo Diary

Il Tiramisù della Marca Trevigiana, layered cake of cream, coffee and cookies

...€ 32 p.p.

ONCE UPON A TIME

Tasting menu proposed for all Guests of the table.

"The castellano 's secret": lard with herbs, Mondragon goose prosciutto, cured meats, our sweet and sour pickled vegetables and spicy fruits

Au gratin Mareno ricotta cheese quenelles, stuffed zucchini flowers on a spring sprouts cream

Fig and Pastin stuffed quail with its gravy sauce with Nocino di San Giovanni liqueur

The Colle di Giano tart with vanilla custard and red fruits

Prosecco grappa

...€ 44 p.p.

DRINK & BEVERAGE

Acqua oligominerale "Acqua di Fonte" sorgente nel comune di Fonte (TV) alle falde del Monte Grappa€ 3

Caffè€ 1.5

Orzo, caffè al Ginseng, cappuccino€ 2

Tè e tisane€ 3

Aperitivi, bibite, succhi di frutta€ 3

Spritz Aperol / Campari€ 4

Birra€ 5

Cocktails€ 8

NOTE TO GUESTS. Please let us know if you have any food allergies or intolerances. Keep in mind that our kitchen does not have a separate section for guests with celiac disease, and that dishes in this menu might contain all allergens. Please see all. I del REG CE 1169/2011 - Nota del Ministero della Salute n. 3574 del 06/02/2015. In accordance with the law, our restaurant uses a shock freezing process to quickly lower the temperature of food to - 18°C.