

MENU

WATER

Scampi tartare, mango, maracuja and an emulsion of green apple, cucumber and lime 2..... € 22

Seared salmon steak, basmati steamed rice and sautéed vegetables 4,7..... € 21

Black tagliolini homemade pasta with molluscs ragoût and slow-cooked shellfish 1,2,3,4,7,9,14 € 18

Maldivian style seared tuna, with yogurt emulsion and Timut pepper 1,7,4 € 22

SOIL

Lightly smoked beef carpaccio, marinated red Treviso chicory and Cantadou horseradish flavoured cheese 7,9 € 15

Venetian Garronese beef tartare, confit cherry tomato mayonnaise and red sweet peppers ketchup 3,9,10 € 15

Paper-thin slow cooked beef roast with its warm jus and summer mushrooms 7,9 € 20

Homemade pappardelle with chanterelles and blueberries, baked ricotta from Soligo 1,3,7 € 18

VEGETABLE PATCH AND CHICKEN COOP

Roast capon stuffed with local sausage and Treviso radicchio, roasted potatoes and rosemary 7,9,1 € 20

Au gratin lasagna with zucchini, zucchini flowers, basil light pesto and STG mozzarella cheese 1,3,7,8,9..... € 15

Au gratin butternut squash soft gnocchis with smoked ricotta cheese and autumn mushrooms 3,7,9 € 14

Home made pine-scented maltagliati with white meat ragout and Salamella Trevigiana typical local sausage 7,1,3,9 € 14

Borgoluce buffalo mozzarella with local olive oil, red and yellow tomato tartare, basil and thyme crumble 7,1 € 12

Whole wheat spelt fusilli with Peretto tomato and basil sauce, fresh buffalo mozzarella 1,9 € 12

Pumpkin flan with Parmigiano Reggiano fondue and smoked goose breast 3,7,1 € 14

Seared organic chicken breast with steamed red whole rice and sautéed vegetables 9 € 15

From our cheese tray, a selection of three varieties (7,10) € 8

From our cheese tray, a selection of six varieties (7,10) € 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, red and yellow tomato tartare, basil and thyme crumble 7,1

Au gratin lasagna with zucchini, zucchini flowers, light basil pesto and STG mozzarella cheese 1,3,7,8,9

Il Tiramisù della Marca Trevigiana, layered cake of cream, coffee and cookies 1,3,7

...€ 32 p.p.

ONCE UPON A TIME

Tasting menu proposed for all Guests of the table.

Lightly smoked beef carpaccio, marinated red Treviso chicory and Cantadou horseradish flavoured cheese 7,9

Home Made pine-scented maltagliati with white meat ragout and Salamella Trevigiana typical local sausage 7,1,3

Braised Rump beef with vegetables and Raboso Piave Red Wine, served with red Treviso chicory and semolina pie 7,9

Vanilla and white chocolate flan, fresh raspberry soup and vanilla custard ice cream 1,3,7

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, decaffeinato € 2

Tè e tisane € 3

Aperitivi, bibite, succhi di frutta € 4

Spritz Aperol / Campari € 5

Birra Moretti € 4

Birra artigianale Lzo – Bionda, Rossa, Ipa € 6

Cocktails da € 8

Cover charge per person € 3

NOTE TO GUESTS. Please inform us of any allergies or intolerances, as our kitchen does not have a dedicated celiac laboratory and allergens may be present in this menu. See Annex II of EC Regulation 1169/2011 - Ministry of Health Notice No. 3574 of 06/02/2015. As required by current regulations, this restaurant uses a rapid food freezing system (-18°C).