

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 and slow-cooked shellfish ragout 1,2,3,4,7,9,14 € 18

Maldivian style seared tuna, raw vegetables with yogurt emulsion and Timut pepper 7,4 € 24

Summer salad of local grilled cuttlefish and steamed octopus on celeriac, baby spinach, and green olives 4,9 € 18

SOIL

Paper thin marinated beef with roasted fennel salad and black sesame seeds 11 € 15

Venetian Garronese beef tartare, confit cherry tomato mayonnaise and red sweet peppers ketchup 3,9,10 € 16

Venetian Garronese beef entrecôte with a Raboso raisin straw wine gravy 7,9,10 € 22

Roast veal cooked at low temperature in Prosecco, with its spring mushroom sauce 7,9 € 22

Roast pork loin with lemon and rosemary, tuna sauce and Salina's capers 9,3,4 € 16

VEGETABLE PATCH AND CHICKEN COOP

Lasagna gratin with zucchini, zucchini flowers, basil and mozzarella cheese 1,3,7,8,9 € 15

64° organic egg, 36-month seasoned Parmesan in two textures, au gratin vegetables and thyme crumble 3,7,9 € 15

Au gratin ricotta cheese soft gnocco, stuffed zucchini flowers with smoked ricotta cheese and poppy seeds 3,7,9 € 15

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

Fresh pea and basil cream soup, mountain pine lard pesto, and crunchy bread croutons 1,7 € 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) € 10
From our cheese tray, a selection of six varieties (7,10)..... € 15

WHITE PAPER

Tasting menu proposed for all Guests of the table.

Three courses proposed by the kitchen € 38 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

Lasagna gratin with zucchini, zucchini flowers, basil and mozzarella cheese 1,3,7,8,9

Il Tiramisù della Marca Trevigiana, layered cake of cream, coffee and cookies 1,3,7 € 34 p.p.

ONCE UPON A TIME

Tasting menu proposed for all Guests of the table.

Paper thin marinated beef with roasted fennel salad and black sesame seeds 11

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

Roast veal cooked at low temperature in Prosecco, with its spring mushroom sauce 7,9

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

Prosecco grappa € 46 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	€ 5
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).