



Per iniziare

*Raw shrimp and sea bass tartare
with frozen pumpkin and lime
€ 19,00*

*Grilled mollusc with oyster sauce
and bitter vegetables
€ 19,00*

*Sole with topinambur sauce
and white truffle
€ 24,00*

*Bacon, sauté porcini mushrooms
and mushroom's reduction
€ 17,00*

*Egg not egg
(pumpkin, cauliflower, truffle) (V)
€ 17,00*

*Fried artichoke with
an anchovie sauce
€ 17,00*

*Cured ham from San Daniele
€ 12,00*



Primi Piatti

*Risotto of shell fish and mollusc
with a black dusting of mushroom
(at least two people)
€ 18,00*

*Gratin gnocchi, mantis shrimp and their
own reduction, horse radish sauce and turnip top
€ 18,00*

*Spaghettoni with oyster sauce,
sea weed and raw shrimp
€ 18,00*

*Mezzi paccheri with venison meat sauce,
cauliflower and toasted cereal dusting
€ 16,00*

*Tortelli with chestnuts and Tolmin cheese,
black cabbage and bread crumbs (V)
€ 16,00*

*Luxury carbonara
(spaghetti from Gragnano, egg, bacon, white truffle)
€ 30,00*



Pesci

*Grilled rombus horse radish sauce,
and red radicchio from treviso*

€ 27,00

*Sea bas, amaranth and
black olives reduction*

€ 27,00

*Smoked eel with brovada from
San Quirino and red currant sauce*

€ 27,00

Carni

*Beef tagliata with a red wine sauce
and violet potato chips*

€ 24,00

*Venison loin with a red onion foam
and a dusting of mushroom*

€ 24,00

*Guinea fowl breast with
porcini mushrooms*

€ 24,00

**Per dedicarci al meglio a Voi, non ci siamo la
Domenica sera e tutto il Lunedì.
Servizio e coperto sono inclusi nel prezzo
Acqua minerale 750 ml. (Dolomia – Cimolais PN) € 4,00.**