

lets start

COVERED

3,5-

WATER

3,5-

HOUSE WINE

12-

Starters

CAROSSELLO DEI BRILLANTI

Selection of house-cured meats, pickled vegetables, and cheeses with preserves

18-

MUSETTO

with potato mousse

12-

SCARPETTA

white "courtyard" ragu, sourdough bread

10-

BRESAOLA

artisanal beef cured meat, lemon zest and Monteveronese cheese 18 months

12-

PUMPKIN AND MUSHROOM CREAM

and poached egg

12-

First Courses

SPAGHETTI

Black garlic, parsley oil and spicy crumble

14-

SOUP

Cannellini bean with radicchio or onion and balsamic vinegar

14-

LINGUINE

with mushroom

16-

FIRST COURSE OF THE DAY

10- to 16-



Main courses

CELERIAC

baked in foil with Morlacco fondue
and hazelnuts

14-

LIVER

venetian style

16-

CHICKEN

baked, served in cocottes

18-

BEEF

natural tartare

16-

PORK OSSOBUCO

with gremolada

16-

♣ SIDE DISHES

SEASONAL SIDE DISHES

our staff will tell you about
seasonal vegetables

5-

Desserts

DESSERTS OF THE DAY

from 6- to 10-

CAFFE'

1,5-

HOMEMADE ICE CREAM

7-

