Cucina

STARTERS

Fried Tortelloni in Parmesan Fondue (1, 3, 7) 12,-€

"Friggione" (*local recipe: onions slowly stewd in chopped tomato),* poached egg and crostini

(1, 3, 7) 12,-€

Sourdough based rye bread with dried fruits, our home made butter, Cantabrico Anchovies, fermented lemon (1, 3, 4, 7, 8) 14,-€

Mix of *cicheti* of the day (1, 2, 3, 4, 7, 8, 9, 10, 11, 12, 14) *Depending on quantity**

**the price per person depends on the quantity choosen and the availability of the day*

PASTA

Tagliatelle with traditional Ragù (1, 3, 7, 9) 12,-€

Ravioli filled with potatoes and Montasio cheese, Butter and Trevigiano Red Cicory stuffed in red wine (1, 3, 7) 14,-€

Gramigna (*typical local type of egg pasta*) in Sausage Ragù (1, 3, 7) 12,-€

Tortellini in capon broth (1, 3, 7, 9) 14,-€

Bigoli "in Salsa" (*a delicious pasta from Veneto made by Saragolla Lucana Bio, a variety of ancient grain. The sauce is typical of this period and is made by onions and slowly cooked salted sardines, accurately desalted and boneless*) (1, 4, 7) 12,-€

Tortelli filled with Baccalà Mantecato (*codfish cream*), almonds and parsley pesto, black lemon powder (1, 3, 4, 7, 8) 14,-€

All pasta are hand made by our lab - shop "La Cucina di Camillo" located in Via Sant'Isaia 70 according to the ancient art of local "sfogline".

MAIN COURSES

Veal stew with Boletus (Porcini) and Chanterelles, chestnuts, Squash-Potatoes quenelle

(9) 16,-€

Guinea fowl sauted in Marsala wine, marinated red gabbage, potatoes mille-feuille

(12.) 16,-€

Tarte Tatin with Treviso Red Cicory, Roasted Buche de Chevre, eggnog, roasted nuts and honey (1, 3, 7, 8) 14,-€

Masched broad beans & young chicory, poached egg, spicy "'Nduja" flavoured toasted bread crumble

(1, 3) **available also as vegetarian option* 14,-€

DULCIS IN FUNDO

Tenerina (*local chocolate soft* cake) with Mascarpone cream (3, 7) 6,-€

Chocolate Salami (*family receipe!*) (1, 3, 7, 8) 6,-€

Apple pie with chantillly cream and red wine reduction (1, 3, 7, 8) 8,-€

Tiramusu (*family receipe*) (1,3,7) 6,-€

Assorted biscuits and sweet wine (1, 3, 7, 8, 12) 10,-€

Cheese of the month and Riesling wine (7, 12) 10,-€

Service charge 2-€

Working with fresh ingredients and seasonal vegetables, our courses may present variations. For any peculiar needs or further assistance do not hesitate to ask us!

Please inform us about any food intolerance, allergies or special needs at the reservation.