

# Cucina

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## STARTERS

Fried Tortelloni in Parmesan Fondue (1, 3, 7)	12,-€
"Friggione" ( <i>local recipe: onions slowly stewd in chopped tomato</i> ), poached egg and crostini (1, 3, 7)	12,-€
Roasted Artichoke stuffed with bread crumble, pine seeds and raisins, eggnog and Morlacco del Grappa cheese fondue (1, 3, 7, 8)	14,-€
Mix of <i>cicheti</i> 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,-€
"Button" shaped tortelli filled with Blue Cheese-Vermouth fondue, Egg Nog, dehydrated pear flakes (1, 3, 7)	12,-€
Gramigna ( <i>typical local type of egg pasta</i> ) in Sausage Ragù (1, 3, 7)	12,-€
Tortellini in capon broth (1, 3, 7, 9)	14,-€
Bigoli "in Salsa" ( <i>a delicious pasta from Veneto made by Saragolla Lucana Bio, a variety of ancient grain. The sauce is typical of this period ans is made by onions and slowly cooked salted sardines, accurately desalted and boneless</i> ) (1, 7)	12,-€
Tortelli filled with Baccalà Mantecato ( <i>codfish cream</i> ), 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

Mille feuille of Pork Fillet, Celleriac and Cicory with Balsamic Vinegar Borretana onios and home made Honey Mustard

(9, 10) 16,-€

Roast beef, warm artichokes, Asiago Mezzano cheese and potato chips (7) 16,-€

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

Roasted squid with a mix of vegetables and roots, stuffed and backed, homemade maionnaise and roasted herbs bread crumble

(1, 3, 4, 9) 16,-€

## DULCIS IN FUNDO

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

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

Cinnamom apple pie with mulled wine sauce (1, 3, 7, 8) 6,-€

Tiramisu (family recipe) (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.*