

# Cucina

---

## 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,-€
Artichoke "Sicilian style" (filled with bread crumble, herbs, resins, pine seeds) on a Morlacco cheese fondue, eggnog and honey (1, 3, 4, 7)	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,-€
Ravioli filled with potatoes and Montasio cheese, Butter and Trevigiano Red Cicory stuffed in red wine (1, 3, 7)	14,-€
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 and is made by onions and slowly cooked salted sardines, accurately desalted and boneless</i> ) (1, 4, 7)	12,-€
Tortelli filled with Baccalà Mantecato ( <i>codfish cream</i> ), almonds and parsley pesto, black lemon powder (1, 3, 4, 7, 8)	14,-€
Botton shaped ravioli filled with Goat blue cheese with Vermouth, aromatic butter, salty eggnog, dehidrated pear powder (1, 3, 7)	14,-€

## MAIN COURSES

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

16,-€

Stuffed rabbit "Ligurian Style" with Taggiasca olives and pine seeds, swiss chard, celeriac-potatoes cream

(8, 9)

16,-€

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

14,-€

The Garden in Winter (3, 9)

14,-€

(Mix of seasonal vegetable, celeriac-potatoed cream, poached egg and fried polenta croutons)

## 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 chantilly 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.*