

## DESSERTS

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① Our typical tiramisu  
in the glass  
EGGS, GLUTEN, DAIRY PRODUCTS

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①② Delicate vanilla-flavored  
panna cotta, served with  
wild berry sauce and a  
hint of chocolate  
DAIRY PRODUCTS, NUTS

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① Fiordilatte gelato with  
freshly cut fruit pieces  
EGGS, GLUTEN, DAIRY PRODUCTS, NUTS

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## STARTERS

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① Fresh summer Caprese with  
local mozzarella, crispy bread  
toast, and fresh tomatoes  
EGGS, GLUTEN

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② *Vitello Tonnato*. Locally sourced  
veal with capers and fresh tuna  
sauce, all made in-house.  
Served cold  
SULPHITES, DAIRY, CELERY, EGGS, MUSTARD, FISH

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② Local beef Tartare with egg yolk  
and a touch of Grana Padano  
EGG

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## FIRST COURSES

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🌱 Homemade Pasta or Gnocchi with sauces prepared daily using fresh market goods  
**DAIRY, EGGS, GLUTEN, NUTS, SULPHITES**

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🌾🌱 Fresh eggplant Parmigiana on a creamy smoked ricotta base  
**DAIRY**

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🌱 Round lasagna with seasonal vegetables, delicately set on a bed of local cheese  
**GLUTEN, DAIRY, CELERY, SULPHITES, EGGS**

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## SECOND COURSES

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🌾 Tender local beef fillet with cherry tomatoes and baby greens

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🌾 Local chicken in *saor*\* with fresh seasonal vegetables in our sweet-and-sour style  
**SULPHITES, NUTS, CELERY**

\* "Flavor" in venetian. It's a traditional preservation method once used by venetian fishermen to keep food on board for long periods. Typically made with sweet-and-sour onions, pine nuts, and raisins

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Tender rabbit from our own farmyards, rolled around a savory speck and local cheese filling, served with fresh seasonal vegetables  
**GLUTEN, DAIRY, EGGS, CELERY, SULPHITES**

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