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

Warm apple pie, served with a touch of dark chocolate.

EGGS, GLUTEN, DAIRY PRODUCTS, NUTS

Extremely soft pannacotta adorned with chocolate. All made by us, from scratch. EGGS, GLUTEN, DAIRY PRODUCTS, NUTS, SULPHITES Treviso PGI Red Radicchio Flan, served on a bed of fresh seasonal vegetable cream EGGS, GLUTEN, DAIRY PRODUCTS, NUTS, SULPHITES

Local beef tartare, egg yolk, a touch of Grana Padano, and a sprinkle of Rucola

® Roll of local veal, featuring speck and local cheese, served on a bed of creamy Grana Padano cheese with a touch of saffron eggs, dairy products, sulphites, nuts Orespella (crêpe) with porcini mushrooms and pumpkin, served on a fondue of local malga cheese eggs, GLUTEN, DAIRY PRODUCTS, CELERY, SULPHITES

Pumpkin parmigiana with sun-dried tomatoes and smoked scamorza cheese gluten, dairy products, nuts, sulphites

Memory Homemade pasta or Gnocchi with sauces prepared daily using resh market goods eggs, gluten, dairy products, nuts, sulphites

SECOND COURSES

Local beef tenderloin, served with roasted potatoes

Money-caramelized guinea fowl, served with a wild berry sauce and pan-fried seasonal vegetables pairy products, nuts, sulphites

Orange-infused escalope with roasted potatoes DAIRY PRODUCTS, GLUTEN, SULPHITES