



Per iniziare

*White and green asparagus with a
selection of raw fish
€ 19,00*

*Bruschetta of red prawns with burrata foam,
confit cherry tomatoes and basil
€ 19,00*

*Gratin scallop with a dusting of aromatic herbs
and almond sauce
€ 19,00*

*Duck foie gras with Calvados aroma,
rhubarb, strawberry and balsamic vinegar
€ 19,00*

*Gratin white asparagus, basil sauce,
cured ham from San Daniele
€ 17,00*

*Snails, crispy bacon,
orsino garlic sauce
€ 17,00*

*Cured ham from San Daniele
€ 10,00*



Primi Piatti

*Mezzi paccheri with tuna, pine nuts,
fennel aroma and confit cherry tomatoes*
€ 17,00

*Tortelli stuffed with shellfish, rosemary and
lemon aroma, clams sauce*
€ 17,00

*Spaghettoni with oyster butter sauce,
raw red prawn and seaweed*
€ 17,00

*Risotto with asparagus, mint drops
and crunchy black rice (V)
(at least 2 people)*
€ 16,00

*Gratin Gnocchi with snails,
aromatic herbs and orsino garlic sauce*
€ 16,00

*Green Tagliolini with morchelle mushrooms
and Tolmin cave cheese (V)*
€ 16,00



Pesci

*Grilled tuna with a mayo of asparagus
and dried fish eggs*
€ 26,00

*Prawns with fennel cream
and a dusting of star anise*
€ 26,00

*Monkfish with green peas wasabi,
olives and mint*
€ 26,00

Carni

*Oven roasted pigeon
aromatised with honey and sage*
€ 24,00

*Quail stuffed with duck foie gras
on a nest of wild asparagus*
€ 24,00

*Veal with it's own sauce and
spiced milk foam*
€ 24,00

**Per dedicarci al meglio a Voi, non ci siamo la
Domenica sera e tutto il Lunedì.
Servizio e coperto sono inclusi nel prezzo
Acqua minerale 750 ml. (Dolomia – Cimolais PN) € 4,00**