

MENU

WATER

Scampi tartare, mango, maracuja and an emulsion of green apple, cucumber and lime 2.....€ 20

"La carbonara del Checco" – Bigoli di Bassano pasta, organic eggs, smoked eel bacon, trout eggs 1,3,4,7,9€ 16

Black tagliolini homemade pasta with molluscs ragoût and slow-cooked shellfish 1,2,3,4,7,9,14.....€ 18

Maldivian style seared tuna, with yogurt emulsion and Timut pepper 1,7,4.....€ 22

Seared salmon steak, basmati steamed rice and sautéed vegetables 4,7€ 20

SOIL

Roast of veal cooked in Prosecco wine and morels mushrooms gravy 7,9€ 20

Braised Rump beef with vegetables and Raboso Piave Red Wine, served with honey mushrooms and soft polenta 7,9€ 20

Au gratin lasagna with autumn mushrooms and Moesin di Fregona cheese 1,3,7,9.....€ 15

Venetian Garronese beef tartare, confit cherry tomato mayonnaise and red sweet peppers ketchup 3,9,10.....€ 14

Venetian Garronese beef entrecôte with a Raboso raisin straw wine gravy 7,9,10€ 21

Paper-thin slow cooked beef roast with its warm jus and autumn mushrooms 7,9.....€ 20

Soup of four autumn mushrooms: porcini mushrooms, yellow mushrooms, chanterelles and honey mushrooms, with mountain pine lard pesto and crunchy croutons 1,7€ 16

VEGETABLE PATCH AND CHICKEN COOP

Pumpkin flan with Parmigiano Reggiano fondue and smoked goose breast 3,7,11.....€ 14

Home Made pine-scented pappardelle with white meat ragout and salamella trevigiana typical sausage 7,1,3.....€ 14

Borgoluce buffalo mozzarella with local olive oil and red Treviso chichory tartare, parmesan crumbs 7,1.....€ 12

Au gratin pumpkin quenelles, hazelnut butter, smoked ricotta cheese and poppy seeds, honey mushrooms 3,7,9,1€ 14

64° organic egg, sautéed vegetables, black truffle and 36-month seasoned Parmesan cheese in two textures 1,3,7,9.....€ 16

Seared organic chicken breast with steamed red whole rice and sautéed vegetables 9€ 15

Typical fusilli organic spelt pasta with Peretto tomato sauce, basil and Borgoluce buffalo mozzarella 1,9€ 12

From our cheese tray, a selection of three varieties (7,10).....€ 7

From our cheese tray, a selection of six varieties (7,10)€ 14

WHITE PAPER

Tasting menu proposed for all Guests of the table.

Three courses proposed by the kitchen ...€ 36 p.p.

UNESCO

Tasting menu proposed for all Guests of the table.

Borgoluce buffalo mozzarella with local olive oil and tomato tartare 7,1

Au gratin lasagna with autumn mushrooms and Moesin di Fregona cheese 1,3,7,9

Il Tiramisù della Marca Trevigiana, layered cake of cream, coffee and cookies 1,3,7
...€ 32 p.p.

ONCE UPON A TIME

Tasting menu proposed for all Guests of the table.

Pumpkin flan with Parmigiano Reggiano fondue and smoked goose breast 3,7,11

Home Made pine-scented pappardelle with white meat ragout and salamella trevigiana typical sausage 7,1,3

Braised Rump beef with vegetables and Raboso Piave Red Wine, served with honey mushrooms and soft 7,9

The Colle di Giano tart with vanilla custard and red fruits 1,3,7

Prosecco grappa
...€ 44 p.p.

DRINK & BEVERAGE

Acqua oligominerale "Acqua di Fonte" sorgente nel comune di Fonte (TV) alle falde del Monte Grappa € 3

Caffè € 1.5

Orzo, caffè al Ginseng, cappuccino € 2

Tè e tisane € 3

Aperitivi, bibite, succhi di frutta € 4

Spritz Aperol / Campari € 5

Birra € 5

Cocktails from € 8

NOTE TO GUESTS. Please let us know if you have any food allergies or intolerances. Keep in mind that our kitchen does not have a separate section for guests with celiac disease, and that dishes in this menu might contain all allergens. Please see all. I del REG CE 1169/2011 - Nota del Ministero della Salute n. 3574 del 06/02/2015. In accordance with the law, our restaurant uses a shock freezing process to quickly lower the temperature of food to - 18°C.