

# Half board Menu

Au gratin lasagna with beef ragout and Montasio Dop cheese from our local Soligo diary

Typical fusilli organic spelt pasta with Peretto tomatoes and basil sauce

Paper-thin marinated beef, local ricotta cheese and mixed greens

Bassano's typical pasta Carbonara style

Seared organic chicken breast with steamed red whole rice and vegetables

Typical sage-scented roast pork with soft white polenta and stewed chards

Red and yellow tomato tartare and with buffalo mozzarella cheese and basil

Mango and passion fruit ice cream with fresh fruit salad

Tiramisù della Marca Trevigiana, layered cake of cream, coffee and cookies

Shortcrust pastry tart with homemade jam

Acqua oligominerale "Acqua di Fonte" sorgente nel comune di Fonte (TV) alle falde del Monte Grappa 0.75

**HB MENU TWO COURSES OF YOUR CHOICE 28€/PAX,  
ACQUA MINERALE INCLUSA**

**HB MENU THREE COURSES OF YOUR CHOICE 34€/PAX,  
ACQUA MINERALE INCLUSA**

**HB MENU FOUR COURSES OF YOUR CHOICE 40€/PAX,  
ACQUA MINERALE INCLUSA**

**SUPPLEMENT ¼ TERRITORY WINE PER PAX €6**