



San Daniele Prosciutto Crudo of our friend Lucio Prolongo

Mousse of "Formadi Frant" (typical cheese) of the Gortani Farm  
served with "Silene" salad dressed with raspberry vinaigrette

Composition of raw white asparagus with "Fillet" from Luincis di Ovaro  
(typical seasoned deli meat)

Petuccia di Claut (cold cut of a smoked meatball)  
accompanied by polenta with cinnamon and smoked ricotta

Grilled scallops with Camargue red rice and scents of lime



Spring soup with asparagus, "Silene" and prawns

Tagliolini pasta with white asparagus and crunchy "Silene"

"Carbonara" of wild herbs gnocchi and spring flowers

Senatore Cappelli wheat Fusilli with crabmeat and scallop coral

"Our" Cjalzòns (typical ravioli filled with wild herbs, cocoa and spices)  
in the traditional receipt of the But valley with butter and smoked ricotta



Irish Black Angus beefsteak served with rosemary potatoes and rocket

Grilled lamb chops with plum chutney

Warm duck "roast beef" accompanied by red cabbages cooked with apples

Liver (Venetian style) with onion and Calvados-glazed apples

Hamburger of Greater Amberjack with beetroot sauce and zucchini cream



### **Spring Menu**

Creamy barley with wild herbs and "Peta" of Andreis  
(Smoked cornmeal meatball)

White asparagus au gratin with Parmesan cheese

Strawberry mousse on Pâte Génoise (Sponge Cake)  
and strawberry sauce

**€. 25,00**

I prezzi comprendono pane, coperto e servizio



**Vegetables**  
**from the market garden of Giovanni in Faug-**  
**nacco**

Zucchini sautéed with scents of thyme and savory

Stewed red cabbage with apples

Steamed beetroots

Seasonable fresh vegetables