



MENU

STARTERS

BEEF TARTARE AND GOAT CHEESE	€ 16
SOAVE CULACCIA CURED HAM SERVED WITH TRADITIONAL SARDINIAN PANE CARASAU CRISPBREAD.	€ 15
SLOW-COOKED ROAST BEEF WITH GRANA PADANO SHAVINGS.	€ 14
CHEF'S SELECTION OF CURED MEATS AND CHEESES SERVED WITH HONEY, FRUIT MUSTARD, AND PICKLED VEGETABLES.	€ 14

Dear customer, if you have any food allergies and/or intolerances, please ask about our dishes. We are prepared to recommend you in the best possible way. Allergens in dishes are listed at the bottom of the menu.



All our fresh egg pasta is handmade in-house using carefully selected flours.

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MAIN COURSES

MACCHERONCINI PASTA WITH DUCK RAGÙ.	€ 14
MONOGRANO FELICETTI PACCHERI WITH TOMATO SAUCE AND MONTE VERONESE CHEESE.	€ 14
Wholewheat bigoli with traditional Venetian anchovy sauce, (Cantabrian anchovies, pine nuts, and raisins.)	€ 14
Bigoli “Al Cortile” with a rich farmyard ragù of duck, rabbit, chicken, and guinea fowl.	€ 12
MOUNTAIN-STYLE POTATO GNOCCHI WITH BUTTER, SAGE, AND SMOKED RICOTTA.	€ 12
FELICETTI SPAGHETTI WITH CLAMS	€ 16

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SECOND COURSES

FLORENTINE-STYLE T-BONE STEAK WITH
ROASTED POTATOES, GRILLED VEGETABLES, AND
GUACAMOLE. € 7/hg

BEEF RIB STEAK WITH ROASTED POTATOES,
GRILLED VEGETABLES, AND GUACAMOLE. € 5,5/hg

Beef tagliata (approx. 250g) served with roasted potatoes. € 20

VALLESPLUGA POUSSIN COOKED SOUS-VIDE,
SERVED WITH HERB-ROASTED POTATOES AND
GUACAMOLE. € 18

VICENZA-STYLE SALTED COD SERVED WITH
GRILLED POLENTA. € 21

URUGUAYAN PICANHA GOLD BEEF WITH ROASTED
(ABOUT 250GR) POTATOES AND GUACAMOLE. € 24

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SIDE DISHES

FRENCH FRIES. €5

ROASTED POTATOES. €5

GRILLED VEGETABLES. €5

MIXED LEAF SALAD WITH CHERRY TOMATOES
AND CUCUMBERS. €5

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DESSERT

CHOCOLATE FONDANT WITH A SOFT MOLTEN
CENTER. €6

OUR DECONSTRUCTED TIRAMISU. €7

PANNA COTTA WITH BALSAMIC VINEGAR CREAM
OR CHOCOLATE SAUCE. €6

RECIOTO WINE SEMIFREDDO WITH TRADITIONAL
SBRISOLONA CRUMBLE CAKE. €6

AMARETTO SEMIFREDDO WITH DARK CHOCOLATE
TOPPING. €6

FIT BLUEBERRY GELATO WITH GREEK YOGURT
AND FRESH BLUEBERRIES. €6

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