

Guide through sensory experiences,
in total dedication to the kitchen
with Soul, Mind and Body.
It is the synthesis of this place.

Experiences

Soul

Between the dimensions,
the Soul is one that you can not capture.
It is the essence of food resulted
in an unprecedented result.

Creation of eight dishes
to serve only for the whole table.
Euro 70,00 drinks excluded.

Mescita

Wine pairing Euro 40,00.

Any change to the menu
may cause a price increase.

Experiences

Traditional - Mind

Artichokes, salty sabayon, pecorino cheese

Paccheri “alla carbonara”
adriatic baby scallops,
sea urchins pesto and wild herbs

White Bassano broccoli risotto,
mantis shrimps and tangerine

Braised hair with peanuts
mashed potatoes

Tiramigiù

Tasting menu only for the entire table
Euro 50,00 drinks excluded.

Mescita

Wine pairing Euro 35,00.

Any change to the menu
may cause a price increase.

dicember 17 - february 2018

Experiences

Body

Smoked makarel
and pickles

Panadea

Smocked beef tongue,
green sauce, autumn shavings

Pinza

Tasting menu only for the entire table
Euro 30,00 drinks excluded.

Mescita

Wine pairing Euro 20,00.

Any change to the menu
may cause a price increase.

Menu

Starters

Fish soup...

30,00

Prawns, grilled razor clams
and legumes

31,00

Heel in the Sile river

25,00

Earth's crust

20,00

Foie Gras,
tongue and apple

32,00

Menu

The Italian Style

Paccheri “alla carbonara”
adriatic baby scallops,
sea urchins pesto and wild herbs

24,00

Spaghetti with oysters
and wild herbs

27,00

Risotto “alla buzara”
with scampi

(min for 2 people)

25,00

Snails & snails

22,00

Morlacco cheese ravioli
and umami

19,00

Menu

Fish and Meat

Fish of the day
and the vegetable garden

40,00

Monkfish, black olives,
“nduja”, beans

38,00

Roasted suckling pig,
potatoes and bay leaves,
citrus compote

28,00

Veal, sweetbreads,
extracts and distillates

32,00

Pigeon at the Venician way

34,00

Cooking is the greatest art
because it includes science.

Ermanno Olmi

