

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

Brased raw beef

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

Risotto with honey mushrooms,  
mustard, bone marrow, parsley sauce

Mallard, burned plum,  
beets and walnuts

Pampkin tiramisu

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.

october – november 2017

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



**CuSvi**  
SVILUPPO CULINARIO