

## APPETIZERS

Seared venison carpaccio,  
cranberry sauce, spinach, dried fruit and yogurt  
€ 12.00

Green asparagus pie, with morels and tempura  
€ 13.00

Caprino in hazelnut crust, pears in red wine,  
crispy bacon and green tomato jam  
€ 13.00

Beef tartar marinated with fava beans and fava beans,  
brioche bread and boiled egg mayonnaise  
€ 13.00

Quail legs stuffed with salt-salt  
with fried Marano corn polenta and onion fondant  
€ 13.00

Artichoke bottom with Jerusalem artichoke, fried leek,  
5 minutes egg and local truffle  
€ 15.00

Bruschetta with cod carpaccio marinated in green tea,  
red onion jam, confit cherry tomatoes and pine nuts  
€ 13.00

## FIRST

Whole yolk ravioli with rosole,  
ricotta fondue and black garlic emulsion  
€ 14.00

Potato dumplings stuffed with beef cheek,  
stew of cherry tomatoes, spring onion, sour cream and crouton  
€ 13.00

Beetroot risotto, taleggio cheese and pistachio fondue  
(min. for two people)  
€ 13.00

The "bigoli" with bean cream, radicchio from Verona  
and sausage patties  
€ 13.00

Baked lasagna with spinach, crescenza,  
leek cream and turmeric powder  
€ 13.00

Canelloni with field herbs,  
kid sauce and toasted black olives  
€ 13.00

## SECONDS

Black d'Angus diaphragm with  
white asparagus and parmesan fondue  
€ 20.00

Spiced Barberie duck breast with  
cocoa earth and Tonka beans  
€ 19.00

Veal cheek with beer  
candied apples and panelle  
€ 19.00

Baked kid with artichokes and potatoes  
€ 19.00

"Secreto" of grilled patanegra,  
Taggiasca olives and onion saor  
€ 20.00

Two-fired pigeon lacquered with honey,  
cereal and chard croutons  
€ 22.00

## DESSERT

€ 7.00

White chocolate mousse  
with dehydrated apricots, shortcrust crumble with  
Tonka beans and raspberry sauce

Gianduia parfait, made with goji berries,  
cinnamon biscuit with coffee and salty toffee

Semifreddo with meringue and crunchy almonds,  
with pistachio cream and dark chocolate

Venetian-style fried cream with bitter orange jam

Goat cheese ice cream with Muscovado biscuit

Passion fruit sorbet with candied kumquat

## TASTING MENU

(€ 37.00 per person, for the whole table)

### Apetizers

Tarte tatin in rosé veal,  
with Jerusalem artichoke and rapunzel

Field herb pudding,  
celeriac salad, anchovy oil and confit cherry tomatoes

### First

Whole yolk ravioli with rosole,  
ricotta fondue and black garlic emulsion

Tagliatelle with pigeon sauce, Arnad lard  
chive potato cream

### Second

Iberian Solomillo Tataki in a crust of breadsticks and hazelnuts  
with plum puree

### Dessert

Caramel parfait with pistachio sauce and salted mou

Levico spring water € 3.00 covered € 3.00  
Gluten-free dishes on request

