



## LUNCH MENU

### APPETIZERS AND PASTAS

#### **Appetizer of the day 21/26**

#### **Adriatic raw fish and /or shell fish 21/25**

Fried squash blossoms filled with bufala ricotta and fresh mint 19

Masculina di magghia anchovies with Stracchino (fresh cheese) 19

Pumpkin bread with house-smoked red mullet and butter (Botìro from Primiero) 19

Burrata, filetto lardellato (cured ham) and wild arugula 19

Fried veal tongue, pickled vegetables and green sauce 19

Local Fassona beef tartare (*Damini*), matchstick chips and greens 23

Sauté of wild mussels (Mosciolo di Portonovo) with Gialèt beans 19

Our “Russian salad” with Adriatic shrimp 18

“Risi e Bisi” traditional rice and pea soup 18

#### **Pasta dish of the day 21**

### MAIN DISHES AND SIDES

#### **Fresh Adriatic fish dish “decided at the market” 29/26**

Breaded-fried sardines and mantis shrimp, fries, fennel and “rouille” sauce 26

Deep-fried platter of Adriatic fish and shellfish and vegetables 31

Seared Fassona beef patty topped with egg and homemade fries 26

Salad of field greens and legumes 10

Bean salad (Gialèt beans from Val Belluna) 10

Eggplant Caponata 10

#### **TERROIR LUNCH MENÙ “CARTE BLANCHE”**

*- only for the entire table -*

appetizer, pasta dish, main dish, dessert or cheese

**€ 49** per person

With wine pairing: + **€ 18** (3 glasses) + **€ 23** (4 glasses)

*- We serve the à la carte & tasting menu for a maximum of 6 guests -*

Service Charge: not included, left to your discretion

Cover Charge: € 5/person (no charge with an expense of € 50 per guest, or with Tasting Menu)