

MENÙ

STARTERS

"La Doga di Torello"
with herb-infused fiocco, salami, Bassanino Salamevino, malga cheese, and house-made jam
Pair it with... seasonal vegetables/mushrooms in grape verjuice

Melon Carpaccio and cured beef tongue
with mountain herbs
and "Giulebbe" pumpkin

Slow-Cooked Pulled Beef Roll
with Valbrenta mushrooms, black kale, toasted sesame seeds, and Tropea onion purée

Porcini mushroom and potato gratin
with mustard and honey, pressed Asiago cheese and gooey egg

Marano Corn Polenta Raft
with whipped salt cod
and San Erasmo violet artichoke in verjuice dressing

Bean purée
with rosemary-roasted pumpkin, toasted hazelnuts and blue cheese cream

GRILLED

Ribeye or Fiorentina
(min 800 gr) (min 1500 gr)

Sliced Bull Steak
with Torcolato Grape Oil Reduction

Larded Ribeye Medallion
with Soarda EVO Oil Emulsion and Aromatic Herbs

"Quaieta" of crunchy Torello
with mustard and honey sauce

Seasonal Side Dishes

Cover Charge

Half Portion Cost -25%

FIRST COURSES

Ask for today's first courses
prepared by Chefs **Erica** and **Hanane**

GARDEN & SEASONALITY

MUSHROOMS FROM THE ASIAGO PLATEAU AND GRAPPA MOUNTAIN

COMPOSED DISH:
Maritozzo filled with Grappa blue cheese and chanterelle mushrooms

Valbrenta mushrooms in grape verjuice

Potato and porcini mushroom flan
with parsley sabayon

TARTARE ON THE ROCK

PREPARED AT THE TABLE AND PERSONALIZED

Tartare **"the tradition"**

Tartare **"Wine-infused"**

"Bone" Tartare
with flame-grilled aromatic bone marrow

MAIN COURSES

"Diamond", the grazing rabbit!"
cooked in a casserole with peppers and sweet paprika

Slow-Cooked Ossobuco
"col tocio," served with potatoes and cooked grape must

Special Hamburger with Bone Marrow... Your Way!

Choose your toppings*:
*Tomato stew *Crispy fiocco *Grilled vegetables *Oven-baked
*Potato chips *Grilled Tropea onion * Pressed Asiago cheese
*Gorgonzola

THE FIFTH QUARTER (OFFAL)

WHEN AVAILABLE

- Grilled **Liver** or "Venetian-style"
- Parmigiana-style **Tripe**
- Charcoal-grilled **Heart**
- Sliced Beef **Skirt** Steak