

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 agresto

Young Bull Carpaccio

with white asparagus and puntarelle crudité, and basil mayonnaise

Slow-cooked shredded beef roll

with Valbrenta mushrooms, mountain cumin, toasted sesame seeds and Tropea onion purée

Gratin of white asparagus tips

with mustard and honey potatoes, pressed Asiago cheese and a thin veil of lardo flavored with mountain herbs

Charcoal grill selection

asparagus tips, fresh salami, Marano corn polenta and mountain ricotta

"Spring Salad"

Variegated radicchio, asparagus in grape agresto, Torcolato-glazed strawberries, toasted almonds and Parmesan chips

FIRST COURSES

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

GARDEN & SEASONALITY

WHITE ASPARAGUS FROM BASSANO

COMPOSED DISH:

Maritozzo bun filled with asparagus and Cantabrian anchovy
Grilled asparagus tips
Asparagus flan with mosto cotto and Grappa blue cheese

Asparagus and eggs "in the traditional Bassano style"

"**Bismarck-style**" asparagus with goose egg

TARTARE ON THE ROCK

PREPARED AT THE TABLE AND PERSONALIZED

Tartare "**the tradition**"

Tartare "**Wine-infused**"

"**Bone**" Tartare

with flame-grilled aromatic bone marrow

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

"Quieta" of crunchy Torello

with mustard and honey sauce

Seasonal Side Dishes

Grilled white asparagus

Cover Charge

Half Portion Cost -25%

MAIN COURSES

Dante the Free-Range Rooster!

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**