

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 spadone radicchio in agresto and black cabbage mayonnaise

Slow-cooked shredded beef roll

with valbrenta mushrooms, black cabbage, toasted sesame seeds and pumpkin purée

Gratin of potatoes with mustard and honey

with bassano broccoli, served with a runny egg yolk

Charcoal-grilled

fresh sausage, spadone radicchio, Marano corn polenta and mountain ricotta

"Winter Salad"

Variegated radicchio, sautéed savoy cabbage with Kissabel apple, toasted almonds and Parmesan crisps

FIRST COURSES

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

GARDEN & SEASONALITY

"WINTER RADICCHIO"

Stuffed maritzo

with radicchio and Cantabrian anchovy, grilled spadone radicchio, and radicchio flan with mosto cotto and blue cheese

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

"Quaieta" of crunchy Torello
with mustard and honey sauce

MAIN COURSES

Artisanal cotechino
with celeriac purée and fresh horseradish

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

Seasonal Side Dishes

Cover Charge

Half Portion Cost -25%