

KITCHEN MENU

Pitina: Friulano sheep's salmey €8

Tuma Dla Pietra: Piedmontese cow's cheese €10

Rice rolls with agretti, purple cabbage €10_(Ve, 5, 6, 11, 15)

Bacon skewers, green sauce €10_(7, 6)

Roman artichoke, Marsala salt, orange, almonds €10_(Ve, 8)

Roasted cabbage & broccoli, goat yogurt, fermented black garlic, basil oil, hazelnuts €12_(v, 8, 7)

Bigoli with black ink sauce, bottarga €16_(15, 3, 14)

Orecchiette, broccoli tops, crumbled taralli €14_{Ve 15,)}

Strangolapreti, Spinach, Bagòss €18_(15, 7)

Curry tortellini with Meat, brown stock, cheese “castle rosso”
€18_(15, 7, 3)

*You'll find our dishes of the day on the blackboard inside.
Please report any allergies or food intolerances while ordering.*

V: vegetarian, Ve: vegan - Allergens: 1: cereals; 2: crustaceans; 3: eggs; 4: fish; 5: peanuts; 6: soy; 7: milk; 8: nuts; 9: celery; 10: mustard; 11: sesame; 12: so2; 13: lupins; 14: shellfish; 15: gluten

Asparagus, sheep's ricotta, egg yolk, Asiago Stravecchio €14
(v, 3, 11, 7)

Cordon bleu, poached egg, peas, black pepper €19 (15, 3)

Fish of the week from *Ittico Sostenibile*, pak choi, spinach, milk
garum €23 (4, 5, 7, 6, 11)

Pizza Marinara, green sauce €9 (ve, 15)

Sfincione €12 (4, 15)

Pizzetta potatoes, buffalo and bran peppers €13 (v, 15, 7)

Pizzino, hazelnut and apple cream €10 (1, 15, 7, 8,)

Red wine pear €4 (ve)

Panna cotta with caramel and blue cheese €7 (v, 7)

Venetian biscuits with eggnog €6 (v, 15, 3, 7)

Cake of the day €7

Cover charge 3€

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CAFETERIA
DRINK LIST

Water carafe 1 lt, natural or carbonated €2

Indian Tonic Water Fever Tree 20 cl €4

Ginger Beer Fever Tree 20 cl €4

Specialty coffee Taste Treviso, single origin India Arabica 100%

Espresso €2

Double espresso €3.50

Macchiato coffee €2.5

American coffee €4

Coffee with milk €3.50

Cappuccino €4

Flat white €5

Filter coffee €5/€8 based on blends, Taste Treviso/D612

Iced coffee €3

- tè -

Bancha tè verde €4

English breakfast - tè nero €4

Infusion of ginger, mate, lemon €4

Rooibos €4

Yogi Chai €5

Camomilla €4

- Fruit juices - Marco Colzani 22 cl -

Orange €6

Apple €7

Pomegranate €7

ACE €7

- Fruit nectars - Marco Colzani 22 cl -

Passion Fruit €8

Pineapple €7

A

Yellow Peach €6

Blackcurrant €6

Apricot €6

Lemonade €5

- Cocktail -

Spritz Select/Spritz Cynar €5

Spritz Vergano €6

Bellini €8

Vergano Americano, Vermouth Rosso €6

Vergano Vermouth Bianco €6

Vergano Chinato Luli €7

Americano Chinato €10

Negroni €10

Gin Tonic €10

Moscow Mule €10

Mezcal Mule €12

B

C

- whisky & grappa -

Whisky Macallan 12 anni Double Cask €12

Grappa di Bassano - Capovilla, Veneto €5

Garganica grappa di Passito 2017 -La Bianca Angiolino Maule/
Capovilla, Veneto €6

Grappa di Prosecco 47° 2022 - Casa Coste Piane/Capovilla, Ve-
neto €6

Grappa Mele Decio di Belfiore 2019 Presidio Slow Food - Capo-
villa, Veneto €9

- Fermented drinks/zero alcohol options -

Kombucha Cardamom and ginger 33 cl - Funky Fermentation
€6

Kombucha Citrus and Sichuan pepper 33 cl - Funky Fermenta-
tion €6

Feral white n.1 75 cl- White beetroot, hops, organic Szechuan
pepper €22

Feral red n. 4 75 cl - Beetroot, lavender, organic juniper berries
€22

IPA beer 0% alcohol 33 cl - Birrificio Salento €5

- Beers/sider -

Miss P Pils 33 cl - Birrificio Artigianale Veneziano €5

Femo Strike IPA 33 cl - Birrificio Artigianale Veneziano €6

Alouette Blanche 33 cl - Birrificio Artigianale Veneziano €6

Birra Amen American IPA senza glutine 33 cl - Birrificio War €6

Birra Flow Italian Pale Lager 50 cl - Birrificio Agricolo Sorio €9

Birra Vanzega Belgian Pale Ale senza glutine 50 cl - Birrificio
Agricolo Sorio €9

Birra Gargan-Iga Gose IGA con mosto di Garganega 50 cl - Bir-
rificio Sorio €10

Apple cider 75 cl - Marco Colzani €17

WINE LIST

- wine by the glass -

Zero alcol

Feral red n. 4 - Barbabietola rossa, lavanda, bacche di ginepro bio, Trentino €5

Sparkling wine

Basso fondale - Vignesalse 2024, Veneto €6

Rosato frizzante - Pedecastello 2021, Veneto €7

Malvasia dell'Emilia - Camillo Donati 2024, Emilia Romagna €7

White Wines

Sassaia, Garganega IGT 2023 - La Biancara Angiolino Maule, Veneto €5

Vino Bianco Riserva 2020 - Pedecastello Alex della Vecchia, Veneto €7

Macerated wines

Zagreo Fiano - I Cacciagalli 2020, Campania €7

Vincenzo - Fattoria di Vaira 2022, Molise €5

Rosé wines

Rosato, Terre Siciliane IGT 2023 - Bonavita, Sicilia €6

Podere Mastrilli IGT Toscana 2024, Adriano Zago, Toscana €7

Red Wines

Piccola Peste, Rosso Veronese IGT 2021 - Terre di Pietra, Veneto
6€

Samodia Rosso 2024, Emilia Romagna €5

Wines in a bottle

Sparkling wine

Valdobbiadene Prosecco Superiore Brut DOCG - Borgoluce, Veneto €30

Basso fondale - Vigne Salse 2024, Veneto €28

Garg'n'go IGT 2024 - La Biancara Angiolino Maule, Veneto €30

L'Agricolo Ancestrale 2023 - Maurizio Donadi, Casa Costa Signor, Veneto €28

Vigneto Maria Rosa, Colli Trevigiani IGT 2024 - Ca' dei zago, Veneto €36

Rosato frizzante, Pinot Nero 2021 - Pedecastello, Alex della Vecchia, Veneto €34

Franciacorta Brut DOCG N.M.- Solouva, Lombardia €42

Samodia Frizzante Emilia IGT 2024 - Samodia, Emilia Romagna €29

Malvasia dell'Emilia IGT 2024 - Camillo Donati, Emilia Romagna €32

Malvasia Rosa dell'Emilia IGT 2024 - Camillo Donati, Emilia Romagna €32

White Wines

Sassaia, Garganega IGT 2023 - La Biancara Angiolino Maule, Veneto €29

Soave Castelcerino 2024 - Filippi, Veneto €32

Vino Bianco Riserva 2020 - Pedecastello Alex della Vecchia, Veneto €37

Soave Monteseroni 2023 - Filippi, Veneto €50

Sacrisassi Bianco, Colli Orientali del Friuli DOC 2022- Le Due Terre, Friuli Venezia Giulia €61

Ribolla Gialla IGT Venezie 2019, Franco Terpin, Friuli Venezia Giulia €66

Verdicchio Le Oche, Marche Bianco IGT 2023 - Fattoria San Lorenzo, Marche €32

Aorivola Falanghina, Roccamonfina IGT 2022 - I Cacciagalli, Campania €32

Sole e vento, IGP Bianco Terre Siciliane 2023 - Marco de Bartoli, Sicilia €33

SP68, Bianco Terre Siciliane IGT 2024 - Arianna Occhipinti, Sicilia €37

Macerated wines

Pico Tre Cru, Gargenega IGT 2022 - La Bianca Angiolino Maule, Veneto €42

Slatnik, Venezia Giulia IGT 2022 - Radikon, Friuli Venezia Giulia €47

Quinto Quarto 2024 - Franco Terpin, Friuli Venezia Giulia €47

Zagreo Fiano, Roccamonfina IGT 2020 - I Cacciagalli, Campania €42

Vincenzo 2022 - Fattoria di Vaira, Molise €30

Rosé wines

Drago Rosa, Veneto IGT 2023 - Musella, Veneto €30

Rosato, Toscana IGT 2022 - Buondonno, Toscana €30

Podere Mastrilli IGT Toscana 2024, Adriano Zago, Toscana €40

Rosato, Terre Siciliane IGT 2023 - Bonavita, Sicilia €36

Cerasuolo d'Abruzzo Anfora 2022 - Cirelli, Abruzzo €44

Red Wines

Rosso Masieri, Veneto IGT 2023 - La Biancara Angiolino Maule, Veneto €28

Paspartù, Rosso Verona IGT 2023 - 100 cl - Musella, Veneto €28

Saseti, Valpolicella Classico DOCG 2024 - Monte dall'Ora, Veneto €33

Piccola Peste, Rosso Veronese IGT 2021 - Terre di Pietra, Veneto €33

Ibis Pinot Nero 2024 - Vignesalse, Veneto €37

Amarone Valpolicella DOCG 2018 - Musella, Veneto €68

Recioto della Valpolicella Classico Sant'Ulderico 2016, Monte dall'Ora, Veneto €70

Freisa del Monferrato 2024 - Tenuta Migliavacca, Piemonte €30

Langhe Nebbiolo DOC 2023 - Gian Luca Colombo, Piemonte €49

Barbaresco Roncagliette DOCG 2022 - Olek Bondonio, Piemonte €96

Samodia Rosso Emilia IGT 2024 - Samodia, Emilia Romagna
€29

Chianti Classico Riserva DOCG 2021 - Buondonno, Toscana
€52

Bandinello IGT Toscana 2023 - Villa di Geggiano, Toscana €36

Chianti Classico DOCG 2022 - Villa di Geggiano, Toscana €46

Sogni e Follia, Rosso di Montalcino DOC 2020 - Le Ripi, Toscana
€47

Montepulciano d'Abruzzo DOC Anfora 2021 - Cirelli, Abruzzo
€47

SP68, Terre Siciliane Rosso IGT 2023 - Arianna Occhipinti, Sicilia
€37