To start

Porchetta Trevigiana (traditional Treviso-style slow-roasted, herbed rolled pork), mustard, Maldon salt (9*)	€ 15,00
Oysters Krystale with mignonette sauce (11)	€ 5,50 each
Artisanal cheese plate and homemade jams and spiced bread (1*,7)	€ 16,00
Corned veal tongue, pickled apples, marinated red onions, wasabi mayo (3,9)	€ 18,00
Octopus, pumpkin, sweet and sour pearl onions, crusco pepper (crispy dried pepper) (4)	€ 18,00
Autumn salad, celery, Gorgonzola, Piedmont hazelnuts, corn chips, honey dressing (1,7,8,9,12)	€ 15,00
"Apparently" crispy egg, potato foam, Cantabrian anchovy (1,3,4*,7)	€ 15,00

To Continue

Spaghettoni Mancini garlic, olive oil, chili pepper with Grana Padano cheese fondue (1,3*,7*)	€ 16,00
Homemade fettuccine with mussels, Pernod and saffron (1,3,4)	€ 18,00
Venetian lagoon salt-marsh game birds risotto and Castelrosso cheese- min 2 pers. (7*)	€ 25,00 (per pers.)
Deep-fried calamari with tartare sauce (1,3*)	€ 26,00
Cod in a lightly spiced coconut milk, lemongrass and coriander soup (1*,4,10,11)	€ 25,00
Quail, "dolceforte" style spinach, "pancotto" (Venetian bread sauce) (1,6,15:1,3,5,6,7,8,9,10,12)	€ 25,00
Roasted lamb belly, potato purée with chive (7,15:1,3,5,6,7,8,9,10,12)	€ 26,00

To finish

Chocolate variations (1,3,7,12)	€ 10,00
Panna cotta, dulce de leche, salted peanut ice cream, meringues (7,3*,12*)	€ 10,00
Crème brûlèe (3,7)	€ 10,00
Fruit sorbet (15:1,3,5,6,7,8,9,10,12)	€ 4,00

- HOMEMADE BREAD: € 3,00 — ARTISANAL EXTRA VIRGIN OLIVE OIL: € 2,00

ALLERGENS: 1 gluten; 2 crustaceans; 3 egg; 4 fish; 5 peanuts; 6 soybeans; 7 milk; 8 celery; 9 mustard; 10 sesame; 11 molluscs; 12 tree nuts; 13 sulphites; 14 lupin; 15 traces; *this ingredient can be removed upon request

Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del regolamento(CE) 853/2004,allegato III, sezione VIII, capitolo 3, lettera d, punto 3
Alcuni prodotti di difficile reperibilità vengono da noi conservati a -18° per garantirne la naturale freschezza