



Delivery and take-away service. Delivery within a maximum of 20 km radius (more on request).

Our dishes are ready, best to heat them (200 degrees for 15 min). Everything is vacuum packed.

Reservation must be made by 5:00 pm for dinner and by 11:00 am for lunch. Closed on Wednesday.

MENU':

- · Sliced meats with our giardiniera pickles and croutons 10€
- · Crepe with asparagus and ricotta cheese (2 portions) 10€
- · Fagottino with asparagus, apples and asiago (per portion) 7€
- . Homemade noodles (to cook) with black truffle (2 portions) 15€
- Truffle rice (3hg / about 2 portions) 20€
- Meat Pasticcio or Lasagne (2 portions) 10€
- Homemade tortellini, (to cook 100gr) 4€
- Fresh egg pasta, bigoli (to cook 3 hg) 4€
- Duck sauce (200 g) 5€
- Truffle ready to use (100 g) 15€
- · Precooked gnocchi dumplings (2 portions) 8€
- · Tartar of Angus accompanied with our sauces and truffle (200 g) 15€
- · Baked turkey roll with herbs (2 portions) 15€
- Rabbit of the day and side dish of your choice (2 portions) 16€
- Guinea fowl roll with sweet onions and a side of baked potatoes (2 portions) 16€
- · Marinated beef with Treviso radicchio and parmisan flakes 7€
- · Patanegra Iberian pork ribs with coffee aroma and side dish 15€
- · Fiorentina steaks, size from (1kg) 40€
- Baccalà alla vicentina cod fish, (500 gr) 20€
- Side dish to add when ordering 4€
- · Our *millefoglie* millefeuille cake with rum and dark chocolate chips 5€
- · Tartlet with custard and strawberries 5€
- · Berries cheesecake 5€
- · Tiramisu coffee/chocolate/cream cake (per portion) 5€

FISH:

- · Seafood salad (octopus and cuttlefish) (500gr) 15€
- Octopus stew (per portion) 10€
- Scallops au gratin (per piece) 3€
- . Grilled tentacles and prawns (per portion) 10€

RAW FISH:

- Tuna tartar (100gr) per serving 10€
- Norway lobster (piece) 2,5€

EXTRA: Mixed grilled meat 12 € (per portion).

Sale of raw Florentine small Prussian manzetta (size alrededor de 1 kg 35 €), cost of sorana (size alrededor de 7/8 hg 25 €), tomahawk from Ireland (size alrededor from 1 kg 35 €).