
tasting MENU

EARTH

€59

***Cipriani* style beef carpaccio**

French breed red heifer from the “Le Capanne” farm, accompanied by “Cipriani” sauce

Turnip tops *risotto*

with black garlic and “casatella” cheese

Duck chest L.T.C. honey and clementine lacquer

with late red Radicchio and tapinambur

Customer’s choice *villa* dessert

SEA

€59

Cod club

creamed cod with fried polenta

Vermicelli pasta with *Busara* langoustine sauce

Sea bream fillet in potato crust

with grilled baby zucchini and seared date tomatoes

Customer’s choice *villa* dessert

tasting MENU

VEGETARIAN

€49

Battered black cabbage

served with Sichuan pepper mayonnaise

***Euganea* sauce bigoli pasta**

with walnut pesto and seasoned ricotta cheese

Garden Salad

small spinach, fennel, red turnip in vinegar, lentils, apples, carrots, "taggiasca" olives, pumpkin seeds

Customer's choice *villa* dessert

tasting menus include cover charges, beverages are not included

APERITIF with venetian cicchetti

€22