ANTICA MADDALENA

STARTERS

Oysters — each 4

A trio of carpaccio*: Tuna with soya pearls, amberjack with green apple gel, and salmon marinated in vermouth with gravlax sauce — 16

St. Jacques, Pilgrim scallops* and prawns* au gratin — 13

Creamed salt cod, polenta crisps, chive oil — 14

Frico. A traditional dish: soft and thasty cheese and potate cake, with polenta — 14

San Daniele cured ham, matured 18 months, from artisan factory "Prolongo" — 12

Fresh vegetables deep fried in light batter, served with mustard sauce — 13

Poached egg, foie gras mousse, frico wafer — 15

Seasoned beef tartare, with toasted wholemeal bread and rosemay-butter — 13

Wild boar carpaccio, brown stock, marinated Belgian endive and pumpkin chutney

Scan the QR Code to read the wine list and wines by the glass →

Cover charge € 2,50, including one basket of bread and breadsticks for each table

Still/Sparkling water (treated) 2,50 €

*Food treated by rapid cooling / Frozen food
We serve treated and sparkling drinking water

FIRST COURSES

The Cjalsons of Treppo Carnico: *traditional homemade ravioli filled with potatoes, raisins, lemon balm, lemon and shallots, served with brown sugar, cinnamon, smoked ricotta and melted butter* — 13

Soup/Cream of the day — 13

Tagliolini with San Daniele cured ham, milk cream and poppy seeds — 13

"Riserva San Massimo" risotto with beetroot, mild Gorgonzola and toasted hazelnuts — 15

Macaroni with Treviso radicchio, scallops and cubeb pepper — 14

Spaghetti "aglio olio" *(garlic and oil)* with green peppers and prawn tartare* — 13

Pumpkin gnocchi, ragù cooked in Refosco and smoked ricotta — 13

MAIN COURSES

Octopus* on marinated cabbage and cauliflower purée — 18

Tuna tataki*, sautéed Swiss chard and strips of black cabbage — 19

Our mixed deep fried seafood* — 18

Baked turbot with cherry tomatoes and potatoes (for 2 people - 30 minutes) — 42

Sea bream in boreto sauce — 18

Honey-glazed duck breast, celeriac purée with stuffed kale — 18

Stuffed squid, glazed with parsley, tomato and squid ink, served with breaded courgettes — 18

Steamed fillet of volpina (fish), served on a bed of mixed vegetables with pil pil sauce — 18

Grilled chicken thighs, apple and BBQ chutney — 17