



STARTERS

Oysters  each 4

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

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

Datterini tomato fondue, burrata,   14
raw prawns*, basil oil, chopped anchovies 

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

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

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

Turkey breast with tuna sauce and roasted 13
peppers   

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

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: 13
*traditional homemade ravioli filled with potatoes,
raisins, lemon balm, lemon and shallots, served
with brown sugar, cinnamon, smoked ricotta and
melted butter*  

Soup/Cream of the day 13

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

Risotto 'Riserva San Massimo' with porcini 15
mushrooms 

Mezze maniche with swordfish, in a 14
Mediterranean-style sauce  

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

MAIN COURSES

Roasted octopus*, chickpea hummus, red 18
onion  

Tuna tataki* with cooked, marinated 19
vegetable and parsley cream  

Our mixed deep fried seafood*     18

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

Sea bream in boreto sauce   18

Pork belly, diced pumpkin and mushrooms 18
in a pan 

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

Grilled chicken thighs, apple and BBQ 17
chutney 

Side dishes 4,5