IL REFETTORIO

l'essenza del ristoro

MENU

STARTERS

*Seafood tasting with squid tartare, lime marinated langoustines and oyster from the Pò river (2, 4, 7, 14)	€ 28,00
Grilled Musky Octopus with Fiolaro broccoli and bagna cauda (4, 7, 14)	€ 24,00
Steamed spider crab polenta chips, "Baerii Kala" caviar (2, 14)	€ 32,00
Sant'Ilario prosciutto aged 40/45 months with crispy focaccia and sweet and sour garden vegetables (1, 5)	€ 24,00
Knife-cut Fassona beef tartare from the "Cazzamali" selection, and late-season Treviso radicchio with a sauce of anchovies, capers, extra virgin olive oil and a hint of garlic (4, 7)	€ 24,00
Poached "Mountain Egg" with porcini mushrooms foam, bread crips, Wagyu guanciale, and beetroot powder (1, 3, 5, 7, 8)	€ 20,00
Fresh borlotti bean soup, served with violina squash crisps and carasau bread (1, 9)	€ 18,00

ARTISAN PASTA

Egg and plankton paccheri with seafood ragù (1, 2, 3, 4, 9, 14).	€ 24,00
Trilogy of shellfish ravioli with Veneto saffron sauce and sea grapes (1, 2, 3, 4, 7, 9, 10).	€ 24,00
Tagliolini with smoked butter and seasonal truffle (1, 3, 7).	€ 37,00
Potato gnocchi stuffed with late-season Treviso radicchio on a pumpkin purée, Monte Veronese fondue from Allevo and balsamic vinegar (1, 3, 6).	€ 24,00
Wagyu beef cappelletti with aromatic demi-glace (1, 3, 6).	€ 24,00

FROM THE GRILL

Grilled octopus on black garlic potato foam, caper powder and cherry tomato umami (7, 9, 12, 14).	€ 28,00
Sliced umbrina or grilled Adriatic fish, curly kale mousse cream with potato mille-feuille fresh cream (4, 7).	€ 34,00
'Laura Peri' selection guinea fowl roasted with aromatic berries, potato purée and chestnuts, served with seasonal vegetables in saor (9).	€ 35,00
Borlotti bean meatballs (polpettine) with curry, tarragon, and green broccoli (1, 3, 5).	€ 22,00
Fillet of Piemontese Fassona beef 'Cazzamali' selection with mustard sauce and grilled vegetables (200g) (7, 9, 10).	€ 35,00
Ribeye of Wagyu Juku and vegetables with a glaze of its own (140g) (6, 9).	€ 50,00
Fiorentina rib steak/thread steak (depending on availability) of Chianina "Fracassi butcher" with grilled vegetables (6, 9).	€ 9 HG
Tasting of mini burgers of Chianina "Fracassi butcher" and Fassona "Cazzamali selection" with plantain chips and rosemary mayonnaise (1, 3, 5, 6, 7, 8).	€ 30,00

Cover charge and basket of our own bread made from selected organic flours with natural leavening	€ 4,00

*"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"

Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio, sarà possibile consultare l'apposita documentario qualora richiesta.

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 – crostacei/crustacés/crustacean, 3 – uova/oeufs/egg, 4 – pesce/poisson/fish, 5 – arachidi/arachides/peanuts, 6 – soia/soja/soy, 7 – lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 – sedano/celery/celeriac, 10 - senape/moutarde/mustard, 11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 – lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis