



Tradition our starting point,
innovation our mission,
your smile our purpose.

cover charge 3 €

C O N V I V I U M

Hence our desire to join,
delight and laugh convivially
in a five-course gastronomic experience
with suggestions from the menu
and some off the menu designed from our kitchen.

Enjoy!

Served in sharing for the whole table!

FIVE - COURSE euro 60 for each one
wine and beverages not included

Wine pairing

SELECTED BY OUR STAFF

Classic wine **3 glasses** euro 18

Classic wine **5 glasses** euro 26

Prestige wine **3 glasses** euro 35

Let's begin

Sciatt buckwheat, salad,
french dress and balsamic vinegar 13 €

Venison tartare, banana,
parmesan cheese and chocolate 15 €

Salted cod*, broccoli, arrabbiata and buckwheat 14 €

Egg 63°, potato, king oyster mushroom,
crispy polenta and duck speck 13 €

Pigeon, pumpkin ice cream,
black cabbage and hazelnut 15 €

Pasta and Rice

Traditional pizzoccheri 13 €

Ravioli, mussels*, oriental soup,
rye and spinach 15 €

Calamarata, catalan style shellfish*
and raspberry 15 €

Risotto, pumpkin, beef carpaccio
and crunchy seeds 15 €

Tagliolini, bitto cheese, chestnut,
little pig and pear 15 €

Beef and friends

Smoked venison, porcini mushroom, apple and hollandaise sauce	26 €
Duck, raspberry and chili sorbet, chestnut and chocolate	24 €
Veal, artichoke, pecorino cheese, lemon and pistachio	25 €
Beef cheek, pumpkin, parmesan cheese and peanut	23 €
Trout*, lentils, jowls, fennel and tangerin	24 €

Our salads

topped with french dressing an balsamic vinegar

MISTA	6 €
Green salad, carrots and tomatoes	
ZUCCA	11 €
Green salad, pumpkin, burrata and hazelnuts	
TROTA	12 €
Green salad, trout*, fennel and almonds	
REIT	12 €
Green salad, egg 63°, rye and bresaola	

Close in sweetness

MELA 2.0 Apple, bisciola, caramel and cinnamon	8 €
ABBRACCIO Carrot, chocolate and orange	8 €
DOLCE RICORDO Polenta and milk	8 €
BOSCO Pumpkin, yogurt, chestnut and porcini mushroom's ice cream	8 €

Sweet wines

Glass of Passito di Pantelleria Pellegrino	6 €
Glass of Passito Bianco del Veneto IGT	7 €
Glass of Vin Santo del Chianti DOC Serelle Ruffino	8 €
Glass of Muffato della Sala Antinori	11 €
Glass of Sauternes Château Les Justices	17 €

Our cheeses

Tasting of 6 pieces of cheese 14 €

Tasting of 8 pieces of cheese 17 €

Some different proposals from the territory
and some goodness nearby

Accompanied with our bisciola

(sweet bread with figs and dried fruit)

The menu may vary, depending on the seasonality of the products and in correlation with market availability. The preparation of some of our dishes may include the use of natural food additives in accordance with legal requirements.

Fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the requirements of EC Regulation 853/04.

It may also have been kept at negative temperatures (-20.C for 24 hours/-35.C for 15 hours) and have undergone freezing treatment.

Some foods may have undergone freezing process.

Dishes marked with (*) are prepared with raw materials frozen or deep-frozen at origin.

If you have any food allergies and/or intolerances, please ask our staff who will provide you with the appropriate information.