



A L L A V I G N A

Menù

Dal 8/10 al 8/12

Modes will be reported to the Appetisers during the next week

ANTIPASTI

Share me |

Fried ravioli stuffed with zucchini flowers on creamy fresh cheese and Guanciale,

Squid spaghetti with almond and lemon pesto,

Sandwich: Seared Brioche bread, Fassona batter, wasabi mayo and black sesame | 35

Eggplant Buttons |

Fried on crispy Granda Padano, Datterini coulis, Burrata, Oregano and Basil | 15

Beef, Scallops, Conserels |

Beef fillet and scallops with Burgundy, finferli and parsley and Bergamot mayonnaise | 18

Tramezzo |

Seared brioche bread, Fassona batter, Wasabi mayo and black sesame | 18

Squid |

Squid spaghetti, cooked at low temperature with almond and lemon pesto | 16

Red prawns, scampi, amberjack and scallops |

Naked and raw | 35

PRIMI

Linguine | Anchovy butter, scallop petals and Bergamot bread crumble | 22

Tagliolini | With porcini mushrooms | 18

Tortellini | Filled with foie gras in chicken broth | 16

Calamarata | With beef stew and Cacio Pepe fondue | 20

(V) Bottoni | Pasta stuffed with pumpkin with hazelnut butter and sage | 18

Gnocchi | Stuffed with creamed cod, chanterels, caper veil and Lemon Zest | 20

Fettuccine 90-25 | With veal ragout | 16

Some dishes may be suitable for guests with gluten intolerance.

We kindly invite you to inform us for any food needs at the time of order

SECONDI

Duck | Boneless and stuffed, caramelised Tropea and candied orange | 20

Vela | Slow cooking veal cheek and autumn vegetables | 25

Mixed boiled meats | Beef, Lingua and Cotechino with mashed potatoes and its sauces | 22

Lamb | Grilled lamb chops | 24

Venetian Garonese rib | 6.00/hg

Fiorentina Piemontese | con patate al forno | 7.50/hg

(V) Pumpkin | Asiago Dolce fondue, Cardoncelli, Pumpkin seeds and roasted Delica with rosemary | 18

Cod | Creamed, Vicenza style, fried | 22

Octopus | Octopus tentacle on potato cream, thyme, Taggiasche, Datterini and Lemon zest | 25

Catalana | Lobster, Scampi, Prawns, Octopus and Cuttlefish | 55

Without Lobster | 40

COPERTO | 4.50

ACQUA | 3

DOLCEZZE

Mascarpone | Homemade savoury, coffee and mascarpone cream | TIRAMISU' | 8

Arachidi | Sponge cake, peanut butter Chantilly cream, salted peanuts, blueberries and raspberries | 10

Limone | Lemon sorbet with the addition of liquorice liqueur or Marasche | 6

Fior di Panna | Fior di Panna ice cream with warm berries | 8

Marasche di Luxardo | Mini shortbread tacos with custard and Marasche Luxardo | 8

Cheeses and compotes | 16

Dear Customer, we thank you for choosing our restaurant.
We are happy to accompany you in your choices.
At your disposal for more information for allergies or intolerances.

Share me

Celery, Cereals containing gluten, Milk (including lactose) Gluten, Molluscs (may contain traces of fish and crustaceans)

Eggplant buttons, dates, grana padano, burrata oregano and basil

Cereals containing gluten, Eggs, Milk (including lactose)

Amezzo: Fassona's bat, black sesame seeds and wasabi mayo

Cereals containing gluten, Milk (including dairy products)

Beef and scallops with ginger and carrot mayo

Fish (may contain traces of fish and crustaceans)

Spaghetti di Calamari, pesto di mandorle e limone

Molluscs and Crustaceans (may contain traces of fish) nuts: Almonds

Prawns and Scampi, amberjack and scallops

Molluscs and shellfish (may contain traces of fish)

Linguine with anchovy butter, bergamot bread crumble and scallops

Cereals containing gluten, Eggs, Milk (including lactose), Crustaceans may contain traces of Fish and Molluscs and Celery

Tagliolini with Porcini Mushrooms

Cereals containing gluten, Eggs and egg products, Milk (including lactose) Celery, Fish and Shellfish

Tortellini with foie gras with chicken broth

Cereals containing gluten, Eggs and egg products, Milk (including lactose) Celery

Pumpkin, hazelnuts and sage buttons

Cereals containing gluten, milk and milk-based products (including lactose) nuts: Hazelnuts

Calamarata cheese and pepper and beef stew

Cereals containing gluten, Milk (including lactose) Celery,

Potato buttons stuffed with creamed cod, finfeli, lemon zest and capers

Cereals containing gluten, Eggs, Milk (including lactose), Crustaceans may contain traces of Fish and Molluscs and Celery

Fettucine 24 with veal ragout

Cereals containing gluten, Eggs and egg products, Milk (including lactose) Celery

Boneless and Stuffed Duck

Cereals containing gluten

Veal cheek, mashed potato jus and winter vegetables

Cereals containing gluten, Celery

Boiled cotechino beef tongue

Sedano

(M) Asiago fondue, pumpkin, cardamom and pumpkin seeds

Cereals, containing gluten, milk (including lactose)

Cod and sea bream in stuffed fillet

Fish, (may contain traces of molluscs and crustaceans, celery, cereals (containing gluten)

Catalana

Shellfish, Fish, Molluscs, Celery

Octopus

Crustaceans, Fish, Molluscs, Celery, milk including lactose

In this exercise, products served raw and gastronomic preparations based on raw meat and fish are subjected to preventive sanitary freezing treatment in accordance with reg. 853/04



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