

THE CLASSICS OF TIVOLI

●
Organic Egg from the Dolomites 36.00 (1-3-7)
*Fried with corn flour, chanterelles with Balsamic vinegar,
Hollandaise sauce foam*

Walk in the Woods 40.00 (1-3-7-8-9)
*Deer fillet tataki, porcini sponge,
crispy bread, yogurt mayonnaise*

●
Cold Spaghetti 40.00 (1-2-4-14)
*With noble fish tartare
With added caviar 75.00*

Rice 38.00 (7-9)
With wild herbs, morels, and foie gras sauce

Alpago Lamb 52.00 (1-3-9)
*In two courses
roasted, stewed, rolled belly, liver with balsamic vinegar,
Tropea onion, golden cutlet, and tripe*

●
Pigeon 55.00 (9)
*Breast cooked in aromatic oil, confit leg, foie gras scallop,
cherry reduction, smoked celeriac cream*

APPETIZERS

●
Lobster Tartare 48.00 (2-4-6)

*Lobster tartare, seaweed, mango salad,
miso mayonnaise, smoked potato wafer*

●
Mushrooms 38.00 (6-11)

Baked with spiced polenta and black truffle

●
Eggplant 36.00 (7-11)

Baked with kefir sauces, sesame ketchup, and zucchini ash

Amberjack Panzanella with Elderberry Vinegar 40.00 (2-4-8)


Tomato water, basil mayonnaise

●
Vegetable Braise with Port 36.00 (7-9)

With smoked potato foam and bay leaf oil

●
Gluten-free options available

FIRST COURSES


Rice 38.00 (7-9)

With crayfish reduction, sea urchin, and candied lemon

Tortelli 38.00 (1-2-3-9)

*Filled with Alpage lamb, fermented pepper extract,
and grilled purple prawn tartare*

Ravioli del Plin 38.00 (1-3-7-9)

*Filled with thyme rabbit, Cadore saffron sauce,
Kafa coffee powder, and chanterelles*

Calamarata Mancini 38.00 (1-2-4-14)

*With cuttlefish and ginger cream, prawn ceviche,
pink prawns, and black seaweed*

Barley Risotto 35.00 (1-4-8-9)

*In Ampezzana style with smoked trout
and crusco pepper sorbet*

*To ensure the highest quality of ingredients,
some preparations use rapid freezing techniques.*

Cover charge 7.00

FISH

●
Venetian Fry 48.00 (1-4-7-14)
With Moeche, swimming crab, and polenta foam

●
Wild Sea Bass 52.00 (4-14)
*With mussel curry, Jerusalem artichoke cream,
and roasted Swiss chard*

●
Turbot Fillet 52.00 (4-7-9)
*With thyme reduction, purple cabbage,
and vegetable ceviche*

MEATS

●
Venison Wellington Fillet 52.00 (1-3-7-9)
*With mushroom and black garlic puree,
mountain herbs, and chanterelles*

●
Veal Fillet 47.00 (8-9-10)
*With pistachio and smoked bacon crust,
cauliflower variations, and licorice powder*

●
Beef Cheek 47.00 (9)
*In Amarone wine with grilled pepper sauce,
yellow cherry tomatoes, and spinach*

Cheese Selection with Banana Bread 28.00

TASTING MENU 7 COURSES

Appetizer

●
Beetroot Buttons (7-8-9)

*With goat cheese, lemon, toasted hazelnuts,
and vegetable jus*

●
Lobster Tartare (2-6)

*Lobster tartare, seaweed, mango salad,
miso mayonnaise, smoked potato wafer*

●
Cold Spaghetti (1-2-4-14)

With noble fish tartare and caviar

●
Turbot Fillet (4-7-9)

*With thyme reduction, purple cabbage,
and vegetable ceviche*

●
Walk in the Woods (1-3-7)

*Deer tataki, porcini sponge, crispy bread,
and yogurt mayonnaise*

●
Pigeon (9)

*Breast cooked in aromatic oil, confit leg, foie gras scallop,
cherry reduction, smoked celeriac cream*

●
Banana and Parsley Ice Cream (3-5-7)

*With creamy peanuts, marinated cherries,
aerated chocolate, and peanut wafer*

185.00 per person

LOCAL TASTING MENU "ALTOGUSTO"

Appetizer

Mushrooms (6-11)

Baked with spiced polenta and black truffle

Frog Soup (1-7-9)

With mountain potatoes and Dry Martini

Barley Risotto (1-4-8-9)

In Ampezzana style with smoked trout and crusco pepper sorbet

Ravioli del Plin (1-3-7-9)

Filled with thyme rabbit, Cadore saffron sauce, Kafa coffee powder, and chanterelles

Venison Wellington Fillet (1-3-7-9)

With mushroom and black garlic puree, mountain herbs

Glass Strudel (1-3-7-8)

With apple and cinnamon, marinated raisins, sanded pine nuts, milk foam, and crispy apple

160.00 per person



VEGETARIAN TASTING MENU

Appetizer

●
Beetroot Buttons (7-8-9)

*With goat cheese, lemon, toasted hazelnuts,
and vegetable jus*

●
Eggplant (7-11)

*Baked with kefir sauces, sesame ketchup,
and zucchini ash*

●
Rice (7-9)

With wild herbs and morels

●
Vegetarian Walk (1-3-7-8-9)

*Seasonal vegetables, yogurt mayonnaise,
Cortina bread, crispy chips*

●
Organic Egg from the Dolomites (1-3-7)

*Fried with corn flour, chanterelles with Balsamic vinegar,
Hollandaise sauce foam*

●
Gianduia (3-7)

*With red fruits, pomegranate sorbet,
and raspberry meringue*

145.00 per person