



LA TAVERNETTA AL CASTELLO

since 1960





Tasting Menu "Casanova"

Four-course menu dedicated
to Giacomo Casanova
who stayed here in 1773.

Egg

delicate anchovy mousse, green beans
and salsa verde
a - c- d -n

Spaghettone

fermented lemon dressing, dried black olives
and rosemary oil
a - n

Rare beef

cherries, tomato caramel and oregano oil
n

Mille-feuille

Chantilly cream, peaches and verbena lemon
a - c -g

70 euro

per person - excluding beverage

Pairing with four glasses of wine

1 Brut sparkling wine

2 Collio DOC white wine

1 Collio DOC red wine

20 euro p.p.

STARTERS

Knife cut San Daniele ham
22 euro

Egg
delicate anchovy mousse, green beans
and salsa verde
a - c - d - n
20 euro

Confit tomato variation
rhubarb water, seasonal red fruits and basil oil
a - c - g - h
20 euro

Rabbit saddle
Lobster bisque, baby spinach and wild fennel
b - n
25 euro

Marinated and smoked trout
salmoriglio dressing, friggiteli peppers, capers
and chive oil
c - d - n
24 euro

Cover charge 4 euro

FIRST COURSES

Spaghettone
fermented lemon dressing, dried black olives
and rosemary oil
a - n
20 euro

Ricotta gnocchetti
grilled rocket pesto, herring caviar
and milk kefir
a - d - g
22 euro

Aubergine cannelloni
smoked sheep's milk and marjoram
a - g - n
20 euro

Risotto
tomato water, red pepper extract and sea urchins
(min. 2 people)
a - c - g
30 euro

Cover charge 4 euro

MAIN COURSES

Lamb belly
semi-dried apricots, almond and bergamot
h
25 euro

Rare beef
cherries, tomato caramel and oregano oil
n
26 euro

Amberjack
courgette extract, courgette escabeche
and mint oil
d - n
28 euro

Smoked aubergine
roasted peanuts, yoghurt dressing
e - g - h - n
20 euro

Beef ribeye
(min 2 pax)
10 euro/etto

Cover charge 4 euro

DESSERT

Smoky whisky babà
warm chocolate sauce, green cardamom ice cream
and cocoa grué
a - c - g - n
12 euro

“Macedonia”
mango sorbet, pineapple and cucumber salad,
mint and basil
n
10 euro

Almond cremoso
frozen lemon
g - h
10 euro

Mille-feuille
Chantilly cream, peaches and verbena lemon
a - c - g
10 euro

Cover charge 4 euro

NOTES

To ensure the availability of ingredients for certain dishes, some fresh ingredients, marked with an asterisk (*), are blast-chilled by us, whilst retaining the same flavour and .quality as the original product

LIST OF ALLERGENS

Some of our dishes may contain allergens. Dear customer, please inform the waiting staff if you have any food intolerances or allergies:

A-Cereals containing gluten B-Shellfish C-Eggs D-Fish
E-Peanuts F-Soya G-Dairy products H-Nuts I-Celery L-Mustard-
M-Sesame N-Sulphur dioxide and sulphites O-Lupins P-Molluscs

