



MENU



*The name “Seda” simply derives from “Baco de Seda” in Venetian dialect (el Cavalier),
translated:the silkworm.*

*In the past times, Vittorio Veneto was one of the Italian towns where silkworms breeding was one
of the main economic activities in the area.*

Territory | Seda | Raw materials

We start from here.





TASTING MENU

only for the whole table

-90-
per person

*6 courses
selected by our chef*

Wine pairing
-38-





APPETIZERS

The trout

Trout marinated in coffee, apricot chutney and wild spinach pesto

ALLERGENS:4|7|8

- 20 -

Vegetale

Symphony of seasonal vegetables and different consistencies

ALLERGENS:1|6|9

- 19 -

Beef, goat cheese and pear

Beef tartare, rye, goat cheese ice cream and pear mustard

ALLERGENS:1|6|7|8|10

- 20 -

Calf's liver

Veal liver carpaccio, sweet and sour onion and polenta foam

ALLERGENS:5|7|8|9

- 20 -





FIRST COURSES

The Fusillone

Fusillone pasta, amberjack tartare, tomato water and sea urchins
ALLERGENS:1|4|5|7

- 23 -

Risotto

Vialone Nano risotto with pumpkin, red prawns, liquorice and lime
ALLERGENS:2|7|9

- 23 -

The braised ravioli

Ravioli with braised meat and celeriac foam
ALLERGENS:1|3|7|9

- 22 -

Spaghetti

Spaghetti alla chitarra, grilled venison steak, red fruits and juniper
ALLERGENS:1|3|7|8|9

- 20 -





MAIN COURSES

Red Corba

Corba rossa, beans and buerre blanc with mountain herbs

ALLERGENS:4|6|7|9

- 26 -

The pigeon

Pigeon, plums and rhubarb

ALLERGENS:1|3|5|7|9

- 26 -

Veal cheek

Veal cheek 36 hour, mashed potatoes and fried leek

ALLERGENS:5|7|9

- 25 -

Beef ribs

Beef ribs and autumn vegetables

ALLERGENS:9

- 26 -





DESSERTS

Il vigneto

Chocolate of various consistencies, grapes and Prosecco

ALLERGENS:1|3|7|8|12

- 10 -

Nocciolata

Various hazelnut consistencies

ALLERGENS:1|3|7|8

- 10 -

Il cetriolo, la capra e il fico

Cucumber sorbet, goat's cheese mousse and dehydrated fig tartar

ALLERGENS:6|9

- 10 -

Mascarpone, savoiardo e cioccolato

Mascarpone cream, savoiardo, chocolate and coffee ganache

ALLERGENS:1|3|7|8

- 10 -

Yogurt, mou e mirtilli rossi

Namelaka with savory toffee, yogurt and wild cranberry and miso sorbet

ALLERGENS:1|3|6|7|8

- 10 -





Bread, butter and service

- 4 -

Dear customer,

our staff will be happy to help you choose if you have any specific food allergy and/or intolerance issue. Our staff is well trained and we hope we'll find the best way to satisfy our customer and his specific needs.

Our dishes may contain traces of cereals containing gluten and derived products, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, sesame seeds, sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg, lupins or shellfish.

Below the list of 14 allergy-inducing substances that can potentially cause allergies and intolerances:

1. **cereals** containing gluten such as wheat, rye, barley, oats, spelt, kamut and their derived strains and derived products.
2. **crustaceans** and products crustaceans based.
3. **eggs** and derived products.
4. **fish** and derived products.
5. **peanuts** and derived products.
6. **soy** and derived products.
7. **milk** and derived products latte, including lactose.
8. **shelled fruits** like almonds, hazelnuts, walnuts, pistachios and derived product.
9. **celery** and derived products
10. **mustard** and derived products.
11. **sesame seeds** and derived products
12. **sulphur dioxide** and sulphites in concentrations above 10mg.
13. **lupin** and lupin-based products.
14. **molluscs** and molluscs-based products.

Leavened products and butter

Common bread

ALLERGENS: 1

Breadsticks

ALLERGENS: 1

Pan Brioche

ALLERGENS: 1 | 3 | 7

Sourdough bread

ALLERGENS: 1

Whipped butter

ALLERGENS: 7

Some products on our menu, to guarantee their freshness and quality, have been treated with quick-freezing method. Also if the fresh product is not available, the frozen product is used (such products will be marked with an*)

