



# 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.





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# TASTING MENU

only for the whole table

-90-  
per person

*6 courses  
selected by our chef*

Wine pairing  
-38-





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# APPETIZERS

## Asparagus and eggs

Asparagus, eggs and almonds

ALLERGENS: 1/3/5/7/8

- 19 -

## Scampi and cuttlefish

Fried scampi, toasted cuttlefish, agretti and celeriac

ALLERGENS: 1/2/3/5/7/9/14

- 22 -

## Quail and dandelion

Quail in various cooking methods, sweet and sour dandelion and citron

ALLERGENS: 1/7/9/10

- 19 -

## Veal tongue

Veal tongue, horseradish potato foam and pear mustard

ALLERGENS: 7/9/10

- 19 -





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## FIRST DISHES

### Potatoes and octopus

Potato gnocchi stuffed with feta and grilled octopus

ALLERGENS: 1/4/5/7/9

- 22 -

### Lamb and prawn tortelli

Lamb Tortelli, red prawns  
and roasted potato consommé

ALLERGENS: 1/2/3/7/9

- 23 -

### Vialone nano with Parmesan

Creamy risotto with parmesan, red cows, fruit,  
fermented vegetables and Nduja

ALLERGENS: 7/9

- 22 -

### Spaghetti and Cheese

Spaghetti, Predacia cheese, egg yolks and herb pesto

ALLERGENS: 1/3/7

- 20 -





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## SECOND COURSES

### Pike and asparagus

Seared pike, confit asparagus and onion mousse  
ALLERGENS: 1/4/7

- 26 -

### Deer

Venison loin, civet sauce and garden vegetables  
ALLERGENS: 7/9

- 26 -

### Veal

36 hour veal cheek, potato puree and fried leek  
ALLERGENS: 5|7|9

- 25 -

### Beef and potatoes

Grilled beef, fried potatoes and broad beans  
ALLERGENS: 4/5/9

- 25 -





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# DESSERTS

## Vigneto

Various consistencies of chocolate, grapes and prosecco

ALLERGENS:1|3|7|8|12

- 10 -

## Nocciolata

Various consistencies of hazelnuts

ALLERGENS:1|3|7|8

- 10 -

## Tarte tatin and strudel ice cream

Apple tarte tatin with strudel ice cream

ALLERGENS:1|3|7

- 10 -

## Pan e Late

Bread and Milk

ALLERGENS:1|3|7|8

- 10 -

## Sorbetto

Mandarin sorbet

ALLERGENS:1|3|7

- 8 -





## 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\*)

