



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.





“Convivium”

Tasting Menu only for the whole table

- 90 -

per person

6 courses

wine pairing

- 40 -

“Tutto Quanto”

“Quinto Quarto” tasting menu

(offal of butchered animals)

suitable also for individual person

- 65 -

per person

5 courses

wine pairing

- 33 -





APPETIZERS

Caramote Prawn Caesar

Caesar salad with caramote prawn

ALLERGENS: 1/2/4/6/7/9/10

- 22 -

Tuna fish, tomato and cucumber

Adriatic local tuna, frisella bread, tomato, onion and cucumber sorbet

ALLERGENS: 1/4/6

- 22 -

Guinea Fowl and Grapes

Guinea fowl, livers and spiced grapes

ALLERGENS: 7/9

- 19 -

Courgette, flowers and chanterelles

Stuffed and fried courgette flower, pan-fried chanterelles,
marinated courgettes and beurre blanc

ALLERGENS: 1/5/7/9

- 19 -





FIRST DISHES

Pasta with mackerel

Fusilloni from the pasta factory "Felicetti" and mackerel roll in breadcrumbs

ALLERGENS:1/4/6/7/9

- 20 -

Spaghetti, oyster and bacon

Spaghetti with sour butter, oysters and crispy bacon

ALLERGENS:1/6/7/9/14

- 23 -

Vialone nano, carrots and prawns

Risotto creamed with carrots, red prawns, lemon and liquorice

ALLERGENS:7/9/10

- 22 -

Plin and duck

Duck plin (small piemontese ravioli), foie gras, figs and sheep's ricotta foam

ALLERGENS:1/2/3/7/9

- 23 -





SECOND COURSES

Amberjack and eggplant
Amberjack tataki, eggplant and miso
ALLERGENS:3/4/6/8/9

- 26 -

Hare 2.0
Grill, salmì and tartar hare
ALLERGENS:6/7/9

- 26 -

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

- 26 -

Beef
Grilled beef, potatoes, truffle, porcini mushrooms and hazelnuts
ALLERGENS:7/8/9

- 28 -





DESSERTS

Vigneto

Various consistencies of chocolate, grapes and prosecco
ALLERGENS:1|3|7|8|12

- 10 -

Elderflower, panna cotta and strawberries

Sacher biscuit, panna cotta, strawberry salad and elderflower sorbet
ALLERGENS:1/3/7/8

- 10 -

Peach Melba

Canned peach, almond biscuit and vanilla cream
ALLERGENS:1/3/7/8

- 10 -

Pan e Late

Salted almonds, meringue with coffee, toasted bread foam, crunchy bread.
Milk sandwich filled with fiordilatte ice cream
ALLERGENS:1|3|7|8

- 10 -

Apricot and Coffee Sorbet

Apricot and coffee sorbet
ALLERGENS: 1/7

- 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*)

