



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 salat 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 -

Onion...

Various consistencies of layered onion, parmigiano and robiola cheese

ALLERGENI: 1/6/7/8/9

- 19 -

Guinea Fowl and grapes

Guinea fowl, livers and spiced grapes

ALLERGENS: 7/9

- 19 -





FIRST DISHES

Spaghetti, oyster and bacon

Spaghetti with sour butter, oysters and crispy bacon

ALLERGENS: 1/6/7/9/14

- 23 -

Pacote "Busara" Style

Pacote with typical venetian sauce made of shrimp-lobster and tomatoes

ALLERGENI: 1/2/6/7/9

- 23 -

Vialone nano, blu di Bagnoli cheese and veal

Risotto creamed with blu-marbled cheese, mostarda, veal sweetbread and tongue

ALLERGENS: :1/3/7/8/9/10

- 22 -

Duck plin and porcino mushroom

Duck plin (small piemontese ravioli) and porcini mushrooms in foam and pan-fried

ALLERGENS: 1/3/7/9

- 23 -





SECOND COURSES

Amberjack and artichoke

Amberjack tataki and artichoke stew

ALLERGENS: 4/6/8/9

- 26 -

Pheasant and pumpkin

Confit, pepper-roasted and „in saor“ pheasant, pumpkin

ALLERGENS:6/7/9

- 26 -

Veal and potato puree

36 hour veal cheek, potato puree and fried leek

ALLERGENS: 5|7|9

- 26 -

Beef and celery root

Grilled beef, celery root and truffle

ALLERGENS:7/8/9

- 28 -





DESSERTS

Vigneto

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

- 10 -

Shortcrust pastry and pumpkin tart

Crushed wheat shortcrust pastry, pumpkin jam, frangipane,
almonds and goat cheese cream
ALLERGENS:1|3|7|8

- 10 -

The strudel

Apples cooked with mountain butter, cinnamon,
strudel cream and vanilla cream
ALLERGENS:1|3|7|8

- 10 -

Éclair

Chocolate, hazelnut, liquorice and fruit sorbet éclair
ALLERGENS:1|3|6|7|8

- 10 -

Mango Sorbet

Mango sorbet and tropical fruit salad
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*)

