



La dama del porto

MENU
2025

TASTING MENU

MENU

3

COURSES

40 euros

GLASS OF PROSECCO

ANTIPASTO

PRIMO or SECONDO

DESSERT

Wine Pairing

2 GLASSES

12 euros

Cover charge, water, homemade bread, and coffee included

MENU

5

COURSES

60 euros

GLASS OF PROSECCO

2 ANTIPASTI

PRIMO

SECONDO

DESSERT

Wine Pairing

4 GLASSES

24 euros

Cover charge, water, homemade bread, and coffee included

DISHES

ANTIPASTI

1

FRIED PIZZA 16

with cured tongue and green sauce

SEAFOOD STEW 18

with saffron and licorice

POLENTA AND SALTED COD 17

with coconut milk sauce

BLACK ANGUS CARPACCIO 17

with porcini mushrooms and sauce

POACHED EGGS 15

with truffle and cheese fondue

PRIMI

2

TAGLIATELLE 19

with lake fish ragù, almonds and ginger

MIXED PASTA 18

traditional stew with chickpeas and shellfish

GNOCCHI 21

stuffed with pecorino cheese and raw prawns

SAFFRON RISOTTO 20

with Bra sausage, jus and gremolada

RAVIOLI 17

filled with lasagne alla bolognese

SECONDI

3

TROUT COTECHINO 20

with lentils and fennel

MONKFISH 22

with wild herbs, grapes, pine nuts and fish broth

VEAL CHEEK 22

slow-cooked and served with French-style mashed potatoes

ROASTED VENISON 24

with red berry sauce, jus and new potatoes

PUMPKIN AND POTATO FLAN 17

with taleggio fondue and roasted chestnuts