

Menu degustazione

“La Corte Padovana”



Baccalà Mantegnato
Whipped dried cod with herbs and smoked polenta.
(Dish dedicated to Andrea Mantegna)



Lasagnetta with pheasant and orange



Crispy roast leg of goose with potato purée,
caponata and black pepper sauce



1000Layers

€uro 70.00

“I Classici”

Raw artichokes with delicate olive oil, late-season radicchio,
yellow apple and 36 month Parmigiano



Beef carpaccio with curried egg sauce
and wild arugula



Red beet gnocchi and gorgonzola sauce



Roast suckling pig with truffled chestnut puree
and sautéed cabbage with wild fennel




Liquid saffron bignè with cream and coffee reduction


€uro 85.00


Tasting menus are available for the entire table

Antipasti

Fried langoustines with orange and saffron
30.00

Baccalà Mantegnato 
Whipped dried cod with herbs and smoked polenta.
(Dish dedicated to Andrea Mantegna)
22.00

Steamed octopus with potato purée,
Pantelleria capers and lemon 
20.00

Hot, creamy polenta with goose liver gelato 
20.00

Beef carpaccio with curried egg sauce and wild arugula
22.00

Raw artichokes with delicate olive oil, late-season radicchio,
yellow apple and 36 month Parmigiano 
18.00



This symbol indicates dishes that are part of the “Sapori e saperi della nuova tradizione padovana” project and are made with the local products or ingredients of Padua.

Primi Pratti

Bigoli with squid, squid, white fish, cuttlefish eggs
and lavender shrimp sauce

26.00

Spaghetti with garlic, olive oil and chili pepper
venus clams, broccoli and carrot reduction

26.00

Lasagnetta with pheasant and orange

20.00

Risotto with pumpkins and ginger
(min. 2 servings)

18.00



Red beet gnocchi with gorgonzola sauce

20.00

Cabbage soup with rice, goose meat,
wild fennel and mustard sauce

20.00




GUSTO ITALIANO
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Secondi Piatti


Seared sea bass with fennel salad,
Oranges, Treviso radicchio and water-based pistachio sauce
35.00

Dentex and langoustines with artichokes in cartoccio,
potatoes, capers and olive oil sauce
32.00

Cos Crispy roast leg of goose 
potato purée, caponata and a peppered sauce
Piatto del Buon Ricordo
30.00

Fried chicken tarragon sauce and apple salad 
26.00

Roast suckling pig with truffled chestnut puree
and sautéed cabbage with wild fennel
30.00

Sautéed calf kidneys with herbs and soft polenta 
26.00

1 Kg. grilled Fiorentina steak with Jerusalem artichokes, carrot curry cream, gratin
cardoons and herb mustard sauce
(min. 2 servings)
32.00

Beef fillet tartar
36.00

Gratin of cabbage rolls with vegetables, carrot sauce, orange, lime and bergamot
24.00

Formaggi

A selection of In.gredienti cheeses served with mostarda and homemade jam
22.00

J desserts

In order to avoid long waiting times,
we ask that you order dessert together with the rest of your meal.

1000Layers
22.00

Liquid saffron bignè with cream and coffee reduction
22.00



Double chocolate cream with rum granite and espresso
22.00

“Pare ‘na torta de pomi”
(Apple tart)
22.00



Mascarpone ice cream with mostarda of pear and orange
22.00



Hot chocolate cake with saffron gelato and fresh pear
22.00

Pineapple carpaccio with Americano cocktail sorbet and candied olives
22.00

Espresso coffee from Laboratorio di Torrefazione Giamaica Caffè
Caffè Espresso “India Cherry”
22.00

Caffè Espresso “Haiti Komet”
22.00

Teas & Tisanes
22.00

Valverde Mineral Water (75 cl.)
22.00