



RISTORANTE "7° CIELO"

STARTERS

Yellow Fin tuna tartare** with chicory puntarelle, apulian mozzarella, capers mayonnaise and oil with anchovies from Cantabrico 3-4-5-6-7-8-9-10	€ 25,00
Scallops* wrapped with cheek lard from Sauris Km0 on artichokes bed, mousse of ricotta from goat's milk Km0 and saffron Km0 glaze 5-7-9-12-14	€ 20,00
Grilled queen scallops* on rucola bed, with oil of parsley and lemon from Amalfi 14	€ 18,00
Smoked deer carpaccio with radicchio "Rosa di Gorizia" Km0, wild berries chutney, homemade brioches with dark chocolate and truffle oil 1-3-5-7-9-10	€ 18,00

NOODLES AND RICE

Carnaroli rice "pila vecia" with radicchio "Rosa dell'Isonzo" Km0, red shrimps from Mazara del Vallo tartare, lard rinds from Sauris Km0 and balsamic vinegar from Modena reduction (min. for 2 persons) 2-5-9-12	€ 38,00
Ravioli with ricotta of buffalo's milk and spinach, stripe red mullet Km0 sauce, fried artichoke and taggiasche olives crumble 1-3-4-5-7-9	€ 16,00
Flat spaghetti with king prawns Km0 ** busara style 1-2-3-5-9-12	€ 18,00
Dumplings with porcini mushrooms filling with friulian boar Km0 sauce, vegetables, Barolo wine reduction and juniper dust 1-3-5-7-9-12	€ 16,00

FISH AND MEAT

Tempura with turbot Km0 in yellow flour from Aquileia, king prawns** with almonds, vegetables, red pepper mayonnaise and tartare sauce 1-2-3-4-5-7-8-9-10	€ 22,00
Sea bass Km0 wrapped in San Daniele ham Km0 and chestnuts mousse with fried leeks, Ribolla Gialla Km0 wine sauce and potato mousse with saffron from San Quirino Km0 1-3-4-5-7-8-9-12	€ 20,00
Fish "Boreto" Km0 gradese style with grilled polenta Km0 1-4-5-7-9-12	€ 20,00
Capon roll filled with radicchio from Treviso and potato Km0 mousse, with spinach parmesan style and Port wine sauce 1-3-5-7-8-9-12	€ 18,00

Cover charge: € 4,50 per person

*Frozen product

** Subject to heat treatment following reg.Ce853/04

