SEDA

RISTORANTE E LOCANDA

Seda begins with its main ingredient: a passion for quality, the land, nature, and above all, diversity.
That's exactly how Seda envisions its guests — distinct yet equal, all seated at the same table.

Those on a diet, those who never started one, and those who will start on Monday; vegetarians, vegans, expecting mothers, children and the elderly.

Tastes and distastes, curiosities and differences, stories and cultures of food.

STARTERS

Merluzzo
Marinated king prawns with a crispy potato millefeuille and crème fraîche

Allergens: 2 - 6 - 7

- 23 -

L'uovo in montagna
Fried egg with goat's cheese foam and wild mushrooms

Allergens: 1 - 3 - 7 - 9

- 21 -

Manzo e Manzo
Beef tartare with aubergine and pomegranate sorbet

Allergens: 1 - 3 - 7

- 22 -

Radici, tuberi e faraona
Pickled daikon, seared guinea fowl breast and Jerusalem artichoke ice cream

Allergens: 1 - 6 - 7 - 9

- 22 -

FIRST COURSE

Risotto
Vialone Nano risotto with pumpkin, buffalo blue cheese,
fermented pear and raspberry

Allergens: 7 - 9

- 24 -

Pacchero
Warm paccheri pasta with a fish tartare

Allergens: 1 - 2 - 4 - 7 - 9

- 25 -

Busera
Chitarra Spaghetti with paprika and Busera-style langoustines

Allergens: 1 - 2 - 3 - 7 - 9

- 25 -

Ravioli del Plin
Plin Ravioli with rabbit, artichoke purée and peverada

Allergens: 1 - 3 - 7 - 9

- 24 -

SECOND COURSE

Corba rossa
Seared red coral trout with porcini mushrooms, chestnuts,
bacon and dried apricot

Allergens: 4 - 6 - 7 - 9

- 30 -

Rombo
Turbot scallop with crushed sweet potato, hazelnuts and black truffle

Allergens: 4 - 7 - 8

- 32 -

Vitello
Slow-cooked veal cheek (36 hours) with potato purée and fried leek

Allergens: 7 - 9

- 28 -

Maialino
Iberian suckling pig, served with Tuscan-style beans and lemon

Allergens: 9

- 28 -

DESSERT

Il vigneto
Assorted chocolate textures, served with marinated grapes,
crisp wafers and Prosecco granita

Allergens: 1 - 3 - 6 - 7 - 8 - 12

- 10 -

Tartufo bianco
Frozen white chocolate mousse with coffee and meringue

Allergens: 1 - 3 - 7 - 8

- 10 -

Fichi, capra e mandorle
Caneva black fig, served with creamy goat's cheese,
caramelised millefeuille and toasted almonds

Allergens: 1 - 7 - 8

- 10 -

Sorbetto
Elderflower sorbet with peaches and wild celery

Allergens: 1 - 3 - 7

- 10 -

Formaggi
Selection of cheeses with our homemade preserves

Allergens: 1 - 3 - 7 - 8

- 26 -

TASTING MENU
for the entire table

- 90 per person-

6 Courses
Selected by our Chef

Wine pairing

- 40 -

ALLERGENS

1. Gluten
2. Crustaceans
3. Eggs and derivatives
4. Fish
5. Peanuts and derivatives
6. Soy
7. Milk and derivatives
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

Bread, butter and service – €4.00