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
Oil-poached cod, beurre blanc, cauliflower, and miso

Allergens: 1 - 4 - 6 - 7 - 9

- 21 -

L'uovo in montagna
Fried egg, braised artichoke, and black truffle

Allergens: 1 - 3 - 4 - 7 - 9

- 21 -

Manzo
Beef tartare, crispy fried beef millefoglie, and fruit mostarda

Allergens: 1 - 3 - 6 - 7 - 9

- 22 -

Radici, tuberi e faraona
Sweet-and-sour daikon, seared guinea fowl breast,
and Jerusalem artichoke ice cream

Allergens: 1 - 6 - 7 - 9

- 22 -

FIRST COURSE

Risotto

Vialone Nano rice, creamed with winter truffle from La Marca,
baby octopus, citron, and crispy onion

Allergens: 1 - 4 - 7 - 9 - 14

- 24 -

Pasta e fagioli

Farro ditalini pasta with beans, radicchio, and smoked scallops

Allergens: 1 - 7 - 9 - 14

- 25 -

Busera

Spaghetti alla chitarra with paprika and Busera-style scampi

Allergens: 1 - 2 - 3 - 7 - 9

- 25 -

Ravioli del Plin

Plin ravioli with chestnuts, black truffle, and roasted potato consommé

Allergens: 1 - 3 - 7 - 9

- 24 -

SECOND COURSE

Corba rossa

Red corba, seared, with savoy cabbage and pumpkin

Allergens: 4 - 6 - 7 - 9

- 30 -

Cernia

Yellow grouper tataki, black truffle, and Bassano del Grappa broccoli

Allergens: 4 - 7

- 29 -

Vitello

36-hour veal cheek, potato purée, and fried leek

Allergens: 7 - 9

- 28 -

Manzo

Beef fillet with radicchio and raspberries

Allergens: 9

- 30 -

DESSERT

Il vigneto
Chocolate textures, marinated grapes, wafers, and Prosecco granita

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

- 10 -

Millefoglie
Cocoa millefeuille, white chocolate namelaka, vanilla-infused passion fruit cream, and black truffle

Allergens: 1 - 3 - 7 - 8

- 10 -

Delizia al limone e caffè
Sheep's ricotta and lemon semifreddo, coffee biscuit, and meringue

Allergens: 1 - 7 - 8

- 10 -

Montebianco
Foam dessert with chestnuts, chocolate, and cream

Allergens: 6 - 7 - 8

- 10 -

Formaggi
Cheese selection with our house-made jams

Allergens: 1 - 3 - 7 - 8

- 25 -

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