



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

Ricciola

Amberjack ceviche with marinated turnip, caviar and goat's cheese

Allergens: 1 - 4 - 6 - 7 - 9

- 22 -

Scampi e fegato grasso

Scampi bruschetta with foie gras and sauce américaine

Allergens: 1 - 6 - 7 - 9

- 23 -

Uovo, carciofo e tartufo

Fried free-range egg, braised artichoke and black truffle

Allergens: 1 - 3 - 4 - 7 - 9

- 21 -

Capriolo

Venison tartare with red fruit chutney and Jerusalem artichoke foam

Allergens: 1 - 3 - 6 - 7 - 9

- 21 -





FIRST COURSE

Risotto

Creamed Vialone Nano risotto with fiore invernale from the Marca region, baby octopus, citron and onion

Allergens: 4 - 7 - 9 - 14

- 24 -

Spaghetti

Warm spaghetti with tuna, gin beurre blanc

Allergens: 1 - 7 - 9 - 14

- 22 -

Gnocchi viola

Purple potato gnocchi, cacio e pepe, and lamb belly

Allergens: 1 - 2 - 3 - 7 - 9

- 22 -

Tortelli

Braised beef tortelli with celeriac foam and truffle

Allergens: 1 - 3 - 7 - 9

- 22 -





SECOND COURSE

Corba rossa

Red snapper cooked in its own oil with braised fennel,
mustard-glazed fig and a sour sauce

Allergens: 4 - 6 - 7 - 9

- 27 -

Cernia

Yellow grouper tataki with radicchio from the Marca region, truffle, parsnip and sea urchin

Allergens: 4 - 7

- 28 -

Vitello

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

Allergens: 7 - 9

- 28 -

Maialino

Iberian suckling pig, served with turnip tops and offal cappuccino

Allergens: 9

- 27 -





DESSERT

Il vigneto

Assorted chocolate textures, marinated grapes, wafers
and Prosecco granita

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

- 10 -

Tarte tatin di mela

Apple tarte tatin with vanilla cream

Allergens: 1 - 3 - 7 - 8

- 10 -

Delizia al limone e caffè

Sheep's milk ricotta and lemon semifreddo, coffee biscuit and
meringue

Allergens: 1 - 3 - 7 - 8

- 10 -

Mango

Mango sorbet with salted chocolate ganache and chilli

Allergens: 1 - 7 - 8

- 9 -

Formaggi

Selection of cheeses with our homemade preserves

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

