



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

Volpina

Volpina fish ceviche, avocado, herring roe and cucumber

Allergens: 4 - 6 - 9

– 24 –

Scampi e fegato grasso

Scampi bruschetta with foie gras and sauce américaine

Allergens: 1 - 2 - 7 - 9

– 26 –

L'uovo di montagna

Fried free-range egg, turnips, goat cheese foam and red fruit chutney

Allergens: 1 - 3 - 12

– 20 –

Beef tartare

Traditional beef tartare

Allergens: 1 - 3 - 4 - 7 - 8 - 9 - 10

– 23 –





FIRST COURSES

Risotto

Creamed Vialone Nano risotto with alpine Castelmagno cheese, peppers and 'nduja

Allergens: 7 - 9 - 12

– 25 –

Spaghetti

“Felicetti” cuttlefish spaghetti, with peas, raspberries and bottarga

Allergens: 1 - 4 - 7 - 9 - 12 - 13

– 26 –

Gnocchi

Bread gnocchi, tomato and red prawns

Allergens: 1 - 2 - 6 - 9

– 25 –

Plin

Plin stuffed with roasted potatoes and spring onion, venison ragout, horseradish goat cheese and marinated onion

Allergens: 1 - 3 - 7 - 9

– 24 –





MAIN COURSES

Corba rossa

Red snapper cooked in its own oil with aubergine and miso sauce

Allergens: 4 - 9 - 10 - 12

- 30 -

Triglia

Stuffed red mullet, carrot, anise, and its sauce

Allergens: 1 - 4 - 8 - 9 - 12

- 28 -

Vitello

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

Allergens: 7 - 9

- 29 -

Piccione

Twice-cooked pigeon with mushrooms and apricots

Allergens: 7 - 9

- 30 -





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 -





BEVERAGE LIST

Craft Beer	€6,00
Fresh Squeezed Juice	€3,50
Fruit Juices	€5,00
Iced Tea (Peach/Lemon)	€5,00
Chinotto	€5,00
Mandarin Soda	€5,00
Ginger, Citron & Apple Soda	€5,00
Lemonade	€5,00
Mole Cola	€5,00
Mole Cola Sugar Free	€5,00
H2O Still water (750 ml)	€3,80
Sparkling water (750 ml)	€3,80





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

