



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

Bosega

Bosega and carrot ceviche

Allergens: 4 - 6 - 11

- 24 -

Scampi, iberico e finocchi

Scampi bruschetta with Ibérico pork belly and fennel

Allergens: 1 - 2 - 6 - 7 - 9

- 25 -

L'uovo di montagna

Fried free-range egg, celeriac and onion

Allergens: 1 - 3 - 9 - 12

- 20 -

Tartare di manzo

Traditional beef tartare

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

- 23 -





FIRST COURSES

Spaghetti

"Felicetti" spaghetti with warm cauliflower, smooth clams, anchovy and caper breadcrumbs

Allergens: 1 - 4 - 6 - 7 - 9 - 14

- 25 -

Risotto

Creamy Vialone Nano risotto with porcini mushrooms, red prawns, almonds and pumpkin mostarda

Allergens: 2 - 7 - 8 - 10 - 12

- 26 -

Gnocchi

Potato gnocchi filled with Morlacco cheese, horseradish and green apple.

Allergens: 1 - 3 - 7

- 24 -

Plin

Rabbit plin with chicken liver ragù, onion and preserved lemon

Allergens: 1 - 3 - 7 - 9

- 24 -





MAIN COURSES

Corba rossa

Oil-poached red snapper, marinated red cabbage and cod pil-pil.

Allergens: 4 - 6 - 7 - 9

- 30 -

Piovra

Seared octopus, parsnip and Raboso wine sauce.

Allergens: 7 - 9 - 12 - 14

- 29 -

Vitello

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

Allergens: 7 - 9

- 29 -

Piccione

Twice-cooked pigeon with autumn flavours

Allergens: 7 - 9

- 30 -





DESSERT

Il vigneto

Assorted chocolate textures, marinated grapes, wafers and Prosecco granita

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

- 10 -

“Fate na pera”

Chocolate, pear and tonka bean ice cream babka

Allergeni: 1 - 3 - 7 - 8

- 11 -

Castagne, caprino, meringa e caffè

Braised chestnuts, goat's cheese namelaka, meringues and coffee ice cream

Allergens: 3 - 7 - 8

- 11 -

Formaggi

Selection of cheeses with our homemade preserves

Allergens: 1 - 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- €5,00

In compliance with the highest hygiene and food safety standards, and for the protection of our guests, fresh ingredients and our culinary creations may undergo a rapid chilling process, preserving their original freshness and organoleptic qualities.

