



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 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" spaghettini with warm cauliflower, smooth clams, breadcrumbs, anchovies and capers

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

- 25 -

Risotto

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

Allergens: 2-7-8-10-12

- 26 -

Gnocchi

Potato gnocchi filled with robiola cheese, turnip and speck

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

Red snapper confit in oil, marinated red cabbage and pil pil sauce

Allergens: 4-6-7-9

- 30 -

Piovra

Seared octopus and potatoes

Allergens:

- 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 -

Fragola panna e meringa

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

Allergens: 1 - 3 - 7 - 8

- 11 -

Cioccolato e lampone

Chocolate tartlet with raspberry sorbet

Allergens: 1 - 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.

