YARD RESTAURANT

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MENU

STARTERS

Capasanta (*) 16,50. -
Purple-cap browned Atlantic scallop, wrapped in colonnata's lard, on soft celeriac, with lobster fumet in center. Served with purple potatoes julienne and lumpfish roe.
[1 - 2 - 4 - 5 - 7 - 9 - 14]

La Parmigiana di Tom 14,50. -
Eggplant flan with tomato, basil, Grana Padano DOP, burrata, grapefruit pepper and marinated pumpkin cream.
[1 - 5 - 7]

Ne carne ne pesce (*) 18. -
Soy sauce and teriyaki infused tuna served on foie gras escalope, with red turnip coulis and citrus chutney.
[1 - 4 - 6 - 7]

Ovetto di Montagna 19,50. -
Porcino mousse, selected mountain egg cooked at 65 degrees, Piedmont chestnut crumble, black lessinian truffle, and cocoa.
[1 - 3 - 7- 8]

I Tre Hummus 13,50. -
Hummus; cannellini beans and rosemary, chickpeas and sweet paprika, peas and cardamom, served with evo oil, crunchy chips and vegetable crudité.
[ ]

FIRST COURSES

Raviolo Kaiser 19. -
Egg puff pastry, white veal ragout, seasonal vegetables
and soft yolk brunoise. Served with kaiser pear mousse and
citrus cinnamon reduction.
[1 - 3 - 7 - 9 - 12]

Cala Rossa (*) 24. -
Risotto with tomato water, raw Sicilian red shrimp, drops of burrata
and licorice powder.
(Min. 2 people / Waiting time 20 min.)
[2 - 4 - 7 - 9]

Amatriciana Hungry 23,50. -
Our Amatriciana with Paccheri di Gragnano PGI, Sauris Guanciale,
braised onion, fresh tomato and pecorino romano DOP.
Served in a pan with homemade focaccia
for a mandatory bread- dipping.
[1 - 3 - 7 - 9]

Linguina all'Astice (*) 26. -
Linguina di Gragnano IGP, with pachino tomatoes,
American lobster and tomato and basil sponges.
[1 - 2 - 9]

Risotto all'Amarone 21,50. -
A great classic of typical Veronese cuisine, our famous risotto
from Amarone della Valpolicella grapes and
traditional cheese.
(Min. 2 people / Waiting time 20 min.)
[7 - 9 - 12]

VEGETABLE MAIN COURSES

Fragments of nature and seasonal vegetal harmonies.

MURANO NELL'ORTO 17. -
Potato velouté in four types and processing,
with soft contrast of spirulina and zucchini.
[7]

JARDIN D'HIVER 19,50. -
Triumph of seasonal vegetables in various textures and
purple cabbage air. Served with vegetable base extract scented
with ginger and lemongrass, embellished with herbaceous essence.
[1 - 6 - 7]

MEAT MAIN COURSES

All our meat comes from controlled prime Italian pastures.

COTECHINO ALLA WELLINGTON 24. -
Cotechino in crust with sauces and Vermouth reduction,
accompanied by French mashed potatoes.
[1 - 3 - 6 - 7 - 10]

TOMAHAWK 6,5 all'etto. -
Il nostro taglio all'americana di scottona della Lessinia da 1,6 kg.
(recommended for two people)
Also available in 24 kt Gold version wrapped with real gold leaf tot. 290. -

LA GUANCETTA DELLE FESTE 22,50. -
Iberian pork cheek cooked at low temperature, infused with
apple and cinnamon. Served with Jerusalem artichoke cream.
[7 - 9 - 12]

DUMBO 46. -
Real Milanese veal cutlet with bone, cooked in clarified butter.
Served with roasted potatoes, cherry tomatoes and arugula.
[1 - 3 - 7]

FILETTO 28,50. -
Premium quality heifer fillet.
Also available in 24 kt Gold version wrapped with real gold leaf tot. 60. -

It's better with

SAUCE AND CREAMS

- Lessinian Black Truffle 9. -
- Amarone Sauce [9] 8. -
- Foie gras escalope 12. -

KAIZEN (改善)

We have reinterpreted our sushi.

Il Sushi del Momento (*) 23,50. -
4 pcs uramaki with glasswort wrapped in sea bass fillet with fine de claire oyster, carambola, lumpfish roe.
Served with citrus apple mayo.
[4 - 6 - 11 - 14]

Sushi Veg 16,50. -
8pcs vegan uramaki with roasted sichuan pepper chestnuts, avocado, pea shoots, sweet and sour squash and orange veil.
Served with brushstroke of teriyaki sauce.
[1 - 5 - 6 - 8 - 11 - 12]

Blue Krab & Lobster Sushi (*) 27,50. -
4pcs. of uramaki with American lobster, blue grachus, mayonnaise and marinated endive. Served with fake citrus caviar.
[2 - 4 - 5 - 6- 10 - 11]

Nigiri Selezione (*) 27. -
4pcs of contemporary gourmet Nigiri reinterpreted by our sushi chef.
[1 - 2 - 4 - 6 - 7 - 10 - 11 - 14]

FISH MAIN COURSES

Le Gran Cruditè (*) — 49. -
Grand selection of seafood crudités with:
fine de claire Oyster, Sicilian red Shrimp, Langoustine,
sea Truffle, New Caledonia oceanic blue Shrimp,
and double Tartare of raw tuna and salmon.
[1 - 2 - 4 - 6 - 8 - 11 - 14]

Rosso Astice (*) — 32,50. -
"Lacquered" lobster tail in red turnip water, soft celeriac quenelle,
hollandaise sauce, lumpfish roe and marinated endive.
[1 - 2 - 3 - 4 - 7 - 9 - 12]

Rombo Placido (*) — 25. -
Chamomile infused depth turbot fillet, with black garlic,
ginger zucchini and purple potato brush.
[1 - 3 - 4 - 6 - 7 - 9]

Lobster Roll (*) — 32,50. -
Soft bread trio with lobster and blue crab salad, avocado cream and
diced tomato. Garnished with lumpfish roe, colored tobiko
and fake caviar of lobster bisque and squid ink, respectively.
[1 - 2 - 3 - 4 - 6 - 7 - 10]

SIDES

Purè al Tartufo — 15,50. -
Homemade butter potato cream with Lessinia black truffle.
[7]

Purè alla Francese — 8. -
Homemade butter potatoes cream.
[7]

Roasted Potatoes — 7,50. -
Roasted potatoes, flavoured with herbs.

Vegan Wok — 7.50 -
Sauteed vegetable julienne with soy sauce and sesame.
[1 - 5 - 6 - 11]

French Fries Homemade — 8. -
Potato sticks served with sauces.
Also available with black truffle 7. -
[3 - 5 - 10]

Edamame (*) — 7.50 -
Steamed soy beans sprinkled with Maldon salt.
[1 - 6 - 11]

DESSERTS

Le nostre proposte di pasticceria sono interamente realizzate
con ingredienti scelti e frutta fresca.

LE JEUX SONT FAITS 40. -
Dice skill game with small pastry course and
Final Prize: hot puff pastry with brownies and toasted almonds,
served with soft winter creams.
For each additional person there will be a surcharge of 12.-
[1 - 3 - 5 - 7 - 8]

MILLEFOGLIE CRUNCHY 12.50 -
Crunchy almond pastry with white mascarpone
cream and red fruits.

[3 - 7 - 8]

NAPOLI BABÀ 28,50. -
Typical Neapolitan dessert with Rum, served with
sac à poche of white cream and red fruits.
(Recommended for two people)
[1 - 3 - 5 - 7]

IL THE NEL DESERTO 25. -
Original Berber silver tray with a selection of ours small pastry,
served with Moroccan mint tea.
(Recommended for two people)
For each additional person there will be a surcharge of 4.-
[1 - 3 - 5 - 7 - 8]

THE MOST EXPENSIVE COFFEE 22. -
Famous palm civet Kopi Luwak coffee
served with a selection of petite pastries.
[1 - 3 - 5 - 7 - 8]

BEVERAGE

SOFT DRINKS

• Acqua naturale 0,75 / Acqua gassata 0,75 cl	**5-**
• Coca Cola 0,33 cl / Coca Cola Zero 0,33 cl	**5-**
Sprite 0,33 cl / Fanta 0,33 cl	
• Premium Tonic Water / Lemon	**3.50-**
• Red Bull	**4.-**

COFFEE

• Caffè Kopi Luwak (Espresso 100% autentico arabica Kopi Luwak)	**15.-**
• Espresso / Espresso macchiato	**2,20.-**
• Decaffeinato	**2,40.-**
• Macchiatone	**3.-**
• Cappuccino	**3.-**
• Orzo / Ginseng	**2,50.-**

TEA

• The Nero **5.-**
Proveniente dal distretto di Dimpula (Sri Lanka) dall'aroma fresco e delicato.

• The Verde **5.-**
Foglie lunghe color giada, gusto leggermente aspro, colore giallo e limpido.

• Note di Marrakesh **5.-**
The biologico con foglie di menta nana del Marocco.

• Camomilla BIO **5.-**

Gluten Free **Vegetariano** **Vegano**

COPERTO 4,50.-

(*) In conformità con le prescrizioni previste dalla legge, il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva. Potrebbe inoltre essere stato mantenuto a temperature negative (-20°C per 24 ore / -35°C per 15 ore) e aver subito trattamento di congelamento.

(*) Alcuni prodotti, se non reperibili freschi, potrebbero essere surgelati all'origine.

Elenco delle sostanze o prodotti che devono essere indicate in etichetta in base all'allegato II del Regolamento (UE)

1 .- Cereali contenenti glutine cioè grano, segale, orzo, avena, farro, kamut (o i loro ceppi ibridati) e prodotti derivati;
2 .- Crostacei e prodotti derivati;
3 .- Uova e prodotti derivati;
4 .- Pesce e prodotti derivati;
5 .- Arachidi e prodotti derivati;
6 .- Soia e prodotti derivati;
7 .- Latte e prodotti derivati; (compreso il lattosio)
8 .- Frutta a guscio cioè mandorle (Amigdalus communis L.), nocciole (Corylus avellana), noci comuni (Juglans regia), noci di acagiù (Anacardium occidentale), noci pecan [Carya illinoiesis (Wangenh) K. Koch], noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci del Queensland (Macadamia ternifolia) e prodotti derivati;
9 .- Sedano e prodotti derivati;
10 .- Senape e prodotti derivati;
11 .- Semi di sesamo e prodotti derivati;
12 .- Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO2.
13 .- Lupino e prodotti a base di lupino,
14 .- Molluschi e prodotti a base di molluschi;

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#TASTE
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