YARD RESTAURANT

MENU

STARTERS

Ovetto di Montagna — 18,50. -

Potato and porcini mushroom mousse, selected egg slow cooked at
63 degrees, hazelnut crumble, black truffle from Lessinia and cocoa.

[1-3-7-8]

Parmigiana di Tom — 15. -

Our classic eggplant millefeuille with tomato, basil,
Grana Padano DOP, burrata cloud and grapefruit pepper.

[1-5-7]

Rosso — 15. -

Tomato hummus and its essence with chips, oil and tomato powder.
Served on a Berber tagine with mediterranean herbs.

[11]

Truffle Gold Pizza Champagne — 22,50. -

Gourmet dough scented with Champagne, with soft porcini mushroom mousse,
Asiago DOP cream and black truffle from Lessinia.
Enriched with real 24Kt gold.
Don't call it Pizza!

[1-7-12]

Yard in 4 Morsi (*) — 19. -

What is Yard?
Mini Burger from selected Lessinia beef. Our tomato hummus on crispy leaf.
The Essence of our Cala Rossa Risotto with Red Shrimp from
Mazara del Vallo. Our Ostrega in oyster!

[1-2-3-4-5-6-7-8-9-11-14]

Il Prosciutto — 16,50. -

Prosciutto Veneto DOP produced in Montagnana, served with bruschetta all'aglio.

[1]

Formaggi D'Autore — 21,50. -

Selection of refinements and maturations, blue cheese flavors, milk and hay.
Paired with jams, creams, mustards and honey. A true sensory experience.

[1-3-7-8-12]

RAW BAR

Jewels of the sea served on crushed ice.

Sea oyster matured in clay salt pans. [14]	**5 a piece. -**
Sicilian Red Shrimp. [2]	**6 a piece. -**
Prawn. [2]	**6 a piece. -**
Blue Prawn. [2]	**6 a piece. -**

Il Caviale — 44. -

10 gr. of our premium quality caviar, served with mountain butter and brioche croutons,
blinis, crème fraîche and chives.

[1-3-4-7]

FIRST COURSES

Truffle Fettuccine — 24.-

Fresh homemade egg fettuccine pasta with black truffle from Lessinia.
Creamed in front of you on a flambéed Grana Padano DOP cheese wheel.

[1-3-7]

Come Massimo ma a Valeggio — 23.-

Hand-folded tortellini from Valeggio, crafted one by one, served with a velvety cream of aged Grana Padano Riserva DOP.
(Also available in selected broth).

[1-3-6-7-8-9-10-11-12]

Risotto all'Amarone — 20.-

A great classic of typical Veronese cuisine, Risotto all'Amarone della Valpolicella and creamy traditional cheese.
(Min. 2 people / Waiting time 20 min).

[7-9-12]

Cala Rossa (*) — 23,50.-

Our famous tomato water risotto, red shrimp from Mazara del Vallo, drops of burrata, and licorice powder.
(Min. 2 people / Waiting time 20 min).

[2-4-7-9]

Parthenope — 19.-

Spaghetti di Gragnano IGP with three varieties of tomato, basil oil extract and lemon fragrance. Just like on the Amalfi Coast.

[1-7]

Amatriciana Hungry — 22.-

Our Amatriciana with Paccheri di Gragnano IGP, guanciale as per tradition, braised onion, fresh tomato and Pecorino DOP. Served in a pan with homemade focaccia for a mandatory bread-dipping.
(Waiting time 15 min).

[1-3-7-9]

Raviolo all'Astice (*) — 29.-

Fresh homemade egg pasta ravioli with American lobster and its reduction.
Served with beurre blanc, tomato oil and its coral.

[1-2-3-7-12]

SOUPS AND SALADS

Delicata — 16,50.-

A delicate velvety potato and onion soup, adorned with airy Grana Padano DOP clouds and tomatoinfused extra virgin olive oil.

[7-9]

Òstrega! — 25.-

Oyster soup with caviar, raw oyster, red prawn crouton, spirulina seaweed essence, lompo and flying fish perlage. Coloured with plant extracts and a reduction of red berries.
For true lovers of the sea. Served warm.

[1-2-3-4-5-6-7-8-9-11-14]

Tuna Salad (*) — 18.-

Gentle salad, tuna mousse, purple and white cabbage, orange segmant, rocket, with cherry tomato confit, sesame seeds and teriyaki sauce.

[3-4-5-6-10-11]

MEAT MAIN COURSES

All our meats come from controlled, first-choice Italian pastures.

El Codeghin — 23,50. -

Selected cotechino Wellington, on French-style potato cream,
served with vermouth reduction and brown stock.

[1-3-7-9-10-12]

Dumbo — 48. -

A real whole Milanese Veal Cutlet with bone, browned in clarified butter.
Served with roasted potatoes and cherry tomatoes.

[1-3-7]

Fiorentina — 8 per hg. -

Florentine cut from Scottona Lessinia loin, 1.6 kg.
(Recommended for two people).

[-]

- In addition, black truffle from Lessinia. — 12. -

Tomahawk — 8,50 per hg. -

Our 1.6 kg American cut of of heifer from Lessinia.
(Recommended for two people).

[-]

- In addition, black truffle from Lessinia. — 12. -

Guancetta Iberica all'Amarone — 23,50. -

Premium quality suckling pig cheek braised in Amarone wine, slowly and
at low temperature. Served with buttered purée.

[1-7-12]

La Tartare — 25. -

130 g. of premium beef tartare, crowned with a crispy tempura egg yolk, Kansas City sauce,
a double crumble of four grains and toasted hazelnuts and peanuts, accompanied by topinambur
cream and tomato infused oil.

[1-3-5-7-8-10-12]

- In addition, black truffle from Lessinia. — 6. -

Gold Filet — 69. -

Our Fillet in full Gold 24 kt with real gold leaf.

[7-8-12]

Filetto alla Rossini — 52. -

Selected fillet of heifer, escalope of foie gras, seasonal black truffle,
Amarone reduction and brioche bread brick.

[1-7-8-12]

SIDES

French purée	[7]	**7,50. -**
Truffle purèe	[7]	**11,50. -**
Spinach and cheese with peanut crumble	[5-7-8]	**7,50. -**
French fries (*)	[1-3-5-10]	**7. -**
Truffle french fries (*)	[1-3-5-10]	**11,50. -**
Edamame (*)	[1-6-11]	**7. -**
Roasted potatoes	[1-7]	**7. -**
Vegan wok	[1-5-6-11]	**7,50. -**

FISH MAIN COURSES

Daily arrivals of fresh fish.

Polpo che scappa (*) — 29,50. -

Low temperature cooked octopus, served with potato foam, coriander oil, purple cabbage purée, drops of burrata cream, and its own ink.

[4-5-7-14]

Tropical Seabass (*) — 28,50. -

Sea bass fillet wrapped in coconut flakes, reduced ceviche sauce, steamed pak choi, coconut purée and tomato oil.

[4-5-8]

The fine Lobster Roll (*) — 34,50. -

Lobster tail, its bisque, lumpfish perlage and crème fraîche on a brioche bun, accompanied with crispy potato brunoise and lime mayonnaise.

[1-2-3-4-6-7]

• In addition, black truffle from Lessinia. — 7. -

Le Cruditè (*) — 38,50. -

Selection of raw seafood and ocean:
Oysters, red shrimp from Mazara del Vallo, blue shrimp from New Caledonia, scampi, tuna and salmon tartare.

[1-2-4-11-14]

Tartare (*) — 23. -

Raw Salmon / Tuna (optionally) , seasoned with soy sauce, sesame, on diced avocado.

[1-4-6-11]

SUSHI

Sushi del Momento (*) — 23,50. -

8pcs. with tuna fillet, caramelized cherry tomatoes and tempura onion brunoise.
Double tuna on the outside, lime mayonnaise and colored tobiko.

[1-3-4-5-6-8-10-11]

Salmon Avocado Roll (*) — 19,50. -

8pcs. with double salmon, avocado, crème fraîche and sesame.
Also available gluten-free with gluteen-free soy sauce.

[1-4-6-7-11]

Lobster Sushi (*) — 33,50. -

8pcs. steamed lobster, tempura courgettes and cherry tomatoes caramel with avocado, served with teriyaki sauce and colored tobiko.

[1-2-4-6-11]

Sushi Veg — 17,50. -

8pcs. with soft and crispy eggplant, walnut crumble, mango sauce, and teriyaki sauce.

[5-6-8]

DESSERTS

Our pastry proposals are entirely made with selected ingredients and fresh fruit.

Cantucci Tiramisù — 13. -

A classic dessert featuring a delicate egg and mascarpone cream, Vin Santo soaked cantucci, served by the spoon with crunchy cantucci crumble and delicate chocolate drops.

[1-3-6-7-8-10]

Donna Masina — 12,50. -

Ricotta cream, split Sicilian cannolo, candied citrus fruit, chocolate drops and pistachio cream.
Served on an original Caltagirone moro head.

[1-3-4-7-8]

Chocolate Millefoglie — 12. -

Cocoa puff pastry with white mascarpone cream, chocolate shavings, and red berries.

[1-3-7]

Pistacchio Babà — 29,50. -

Typical Neapolitan Rum dessert, served with pistachio cream and red fruits.
(Recommended for 2 people).

[1-3-5-7-8-12]

Apple Walnut Cheesecake — 12,50. -

Baked winter apple cheesecake with a hint of cinnamon, diced apples, and a crunchy biscuit base. Finished with a smooth apple sauce and walnut crumble.

[3-7-8]

Il Tè nel Deserto — 24. -

Original Berber silver tray with the best of our small pastries, served with Moroccan mint tea. Your end of dinner.
(Recommended for two people).

For each additional person there will be a surcharge of **4. -**

[1-3-5-7-8]

Sweety But No Sweet — 12,50. -

Silky vanilla panna cotta, delicately paired with a vibrant red berry coulis.
Our gluten-free and lactose-free dessert.

[6]

BEVERAGE

To start, accompany or finish your experience in the best way.

COCKTAILS

Gin Tonic · Gin Lemon	**starting from 10. -**
Vodka Tonic · Vodka Lemon	**starting from 10. -**
Americano · Moscow Mule · Negroni	**9. -**
Spritz Aperol · Spritz Campari · Hugo	**7. -**

A wider selection is available upon request from our bartender.

FINE CENA

Spirits · Bitter	**starting from 5. -**
Sakè	**starting from 8. -**
Sweet Wine by the glass	**starting from 8. -**

A wider selection is available upon request from our bartender.

SOFT DRINKS

Still water 0,75 · Sparkling water 0,75 cl	**5. -**
Coca Cola 0,33 cl · Coca Cola Zero · Sprite · Fanta	**5. -**
Premium Tonic Water · Lemon Water	**3,50. -**
Boem · Red Bull	**3,50. -**
Beer 0,33 cl	**6,50. -**

COFFEE

Kopi Luwak Coffee (100% Authentic Arabica Kopi Luwak)	**15. -**
Espresso · Espresso maccchiato	**2,20. -**
Decaffeinato	**2,40. -**
Cappuccino · Macchiatone	**3. -**
Orzo · Ginseng	**2,50. -**

TEA

Black Tea - From the Dimpula district (Sri Lanka) with a fresh and delicate aroma.	**5. -**
Green Tea - Long jade-colored leaves, slightly sour taste, yellow and clear color.	**5. -**
Marrakesh Notes Tea - Organic tea with Moroccan dwarf mint leaves.	**5. -**
Camomilla BIO	**5. -**

Gluten Free

Vegetarian

Vegan

COVER CHARGE 4,50.-

(*) In compliance with the provisions established by law, the fish intended to be consumed raw has been subjected to preventive reclamation treatment. Could be furthermore having been kept at negative temperatures (-20°C for 24 hours / -35°C for 15 hours) and having undergone freezing treatment.

(*) Some products, if not available fresh, may be frozen at source.

List of substances or products that must be indicated on the label according to Annex II of the Regulation (EU)

1. - Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and derived products;
2. - Crustaceans and derived products;
3. - Eggs and derived products;
4 .- Fish and derived products;
5 .- Peanuts and derivative products;
6. - Soya and derived products;
7. - Milk and derived products; (including lactose)
8. - Nuts i.e. almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), common walnuts (Juglans regia), cashew nuts (Anacardium Occidentale), pecans [Carya illinoiesis (Wangenh) K. Koch], walnuts Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products;
9. - Celery and derived products;
10. - Mustard and derivative products;
11. - Sesame seeds and derived products;
12. - Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO2;
13. - Lupine and lupine-based products;
14. - Molluscs and mollusc-based products.

YARD RESTAURANT

With love, always