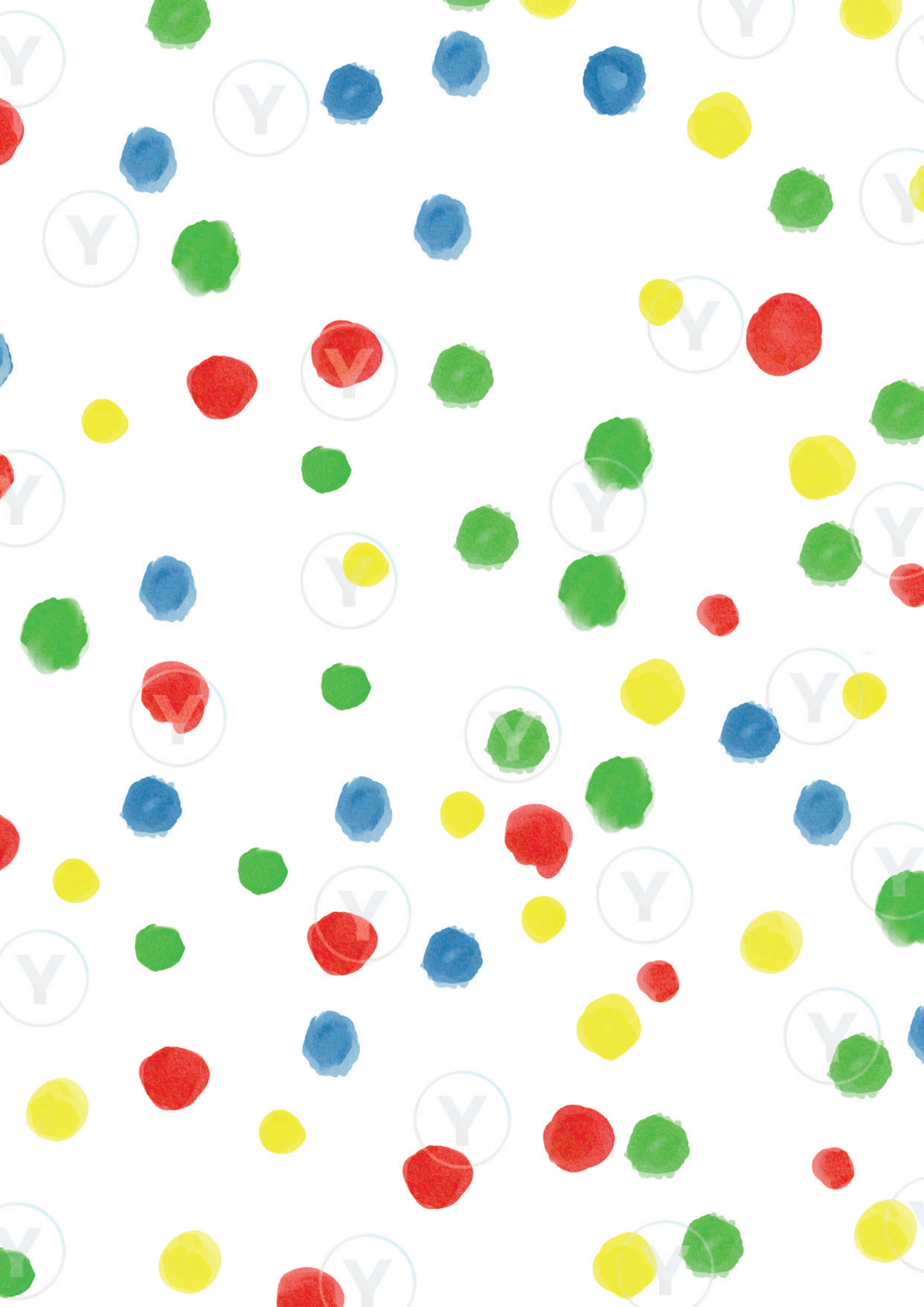


ENGLISH



YARD RESTAURANT



# YARD RESTAURANT

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Spring \ Summer

## STARTERS

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- UNA CAPASANTA AD ACAPULCO (\*)** 16,50. -  
Marinated and seared scallop, purple cap in three consistencies, avocado quenelle and fried basil.  
[ 1 - 2 - 4 - 5 - 7 - 14 ]
- PARMIGIANA** 🌿 14. -  
Eggplant flan with tomato, basil, Grana Padano DOP, burrata and grapefruit pepper.  
[ 1 - 5 - 7 ]
- OVETTO ESTIVO** 🌿 🌾 16. -  
Lemon and rosemary potato mousse, egg cooked at 68 degrees, crunchy celery and citrus zest.  
[ 3 - 7 - 9 ]
- I TRE HUMMUS** 🌿 🌾 12,50. -  
Hummus: cannellini beans and rosemary, chickpeas and sweet paprika, peas and cardamom, served with crunchy chips and vegetable crudité.  
[ 9 - 11 ]
- LE CRUDITÈ (\*)** 29,50. -  
Raw seafood, 2 Fine de Claire oysters, 2 scampi with raw salmon and tuna.  
Also available gluten-free 2. -  
[ 1 - 2 - 4 - 6 - 11 - 14 ]

## SUMMER SOUP & SALAD

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- ALL'OMBRA DI MARATEA** 🌿 16,50. -  
Raw tomato and strawberry gazpacho, basil emulsion, flavored oil, crunchy fresella and tomato sponge.  
[ 1 - 7 ]
- TORO SALAD (\*)** 19. -  
Lettuce, arugula and cabbage with cherry tomatoes, fresh tuna tataki, crunchy capers and teriyaki sauce.  
[ 1 - 4 - 6 - 11 ]
- SUMMER SALAD** 🌿 🌾 16. -  
Gentle salad, green apple, fennel, orange and fresh cucumber and yogurt dressing.  
[ 7 - 11 ]

## FIRST COURSES

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- CALA ROSSA** 🌿 23,50. -  
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 ]
- SICILY** 🌿 19. -  
Spaghetti di Gragnano PGI creamed with Syracuse summer lemon pesto, burrata and pistachio crumble.  
[ 1 - 7 - 8 ]
- LINGUINA ALL'ASTICE** 26. -  
Linguina from Gragnano PGI, with pachino tomatoes, with American lobster, tomato sponge and lemon thyme.  
[ 1 - 2 - 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 Roman focaccia for a mandatory bread-dipping.  
[ 1 - 3 - 7 - 9 ]
- RISOTTO ALL'AMARONE** 🌿 🌿 19,50. -  
A great classic of typical Veronese cuisine, our famous risotto with Amarone della Valpolicella.  
(Min. 2 people / Waiting time 20 min.)  
[ 7 - 9 - 12 ]

## MEAT MAIN COURSES

All our meats come from first choice controlled Italian pastures.

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### TARTARE PRIMAVERA

150 gr of selected beef tartare, raw egg yolk, mustard mayonnaise, pistachio crumble and toasted almonds.

[ 6 - 7 - 8 - 9 - 10 - 12 ]

19.50 -

### DUMBO

Real Milanese veal cutlet with bone, cooked in clarified butter. Served with roasted potatoes, cherry tomatoes and arugula.

[ 1 - 3 - 7 ]

44. -

### FILETTO

Premium quality scottona fillet.

Also available in 24 kt Gold version wrapped with real gold leaf

28.. -

60. -

It's better with

#### SAUCE AND CREAMS

- Lessinian Black truffle
- Amarone Sauce [ 9 ]

9. -

8. -

### TOMAHAWK

Our 1.6 kg American cut of heifer from Lessinia.

(recommended for two people)

Also available in 24 kt Gold version wrapped with real gold leaf 290. -

6,5 all'etto. -

### YARD BURGER

130g selected beef burger, with grilled bacon, fresh tomato, lettuce, cheddar and burger sauce. Served with french fries and sauces.

Also available with Lessinia black truffle

[ 1 - 3 - 7 - 10 ]

9. -


20,50. -

**RECOMMENDED PAIRING: OUR GIN TONIC**

# SUSHI



Our sushi in a gourmet version.

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<b>LESSINIA SUSHI</b>	19,50. -
Beef tartare from Lessinia, seasoned with dried cherry tomatoes and grain mustard. Wrapped in sesame and chives. 8 pcs.	
<b>Also available gluten-free with gluteen-free soy sauce</b>	2.-
[ 1 - 6 - 10 - 11 ]	
<b>IL SUSHI DEL MOMENTO (*)</b>	23,50. -
Flambéed raw sea bass fillet, cucumber, citrus zest, tzatziki and spicy sauce, coconut flakes and colored tobiko. 8 pcs.	
<b>Also available gluten-free with gluteen-free soy sauce</b>	2.-
[ 1 - 4 - 6 - 7 - 8 - 11 ]	
<b>SUSHI VEG </b>	16. -
Vegan maki with colored soy leaf, purple cabbage, avocado vegan mayo, steamed carrot and crunchy almond. Served with teriyaki sauce. 8 pcs.	
[ 1 - 6 - 8 ]	
<b>SALMON E AVOCADO ROLL (*)</b>	19,50. -
Double salmon, avocado and crème fraîche. 8 pcs.	
<b>Also available gluten-free with gluteen-free soy sauce</b>	2.-
[ 1 - 4 - 6 - 7 - 11 ]	
<b>LOBSTER SUSHI (*)</b>	32,50. -
Steamed lobster, tempura courgettes and caramel cherry tomatoes with avocado, served with teriyaki sauce and colored tobiko. 8 pcs.	
[ 1 - 2 - 3 - 4 - 6 - 10 - 11 ]	
<b>SALMON TARTARE (*)</b>	22,50. -
Wild salmon tartare topped with sesame, chives, soy sauce, and diced avocado.	
<b>Also available gluten-free with gluteen-free soy sauce</b>	2.-
[ 1 - 2 - 3 - 4 - 6 - 10 - 11 ]	
<b>TUNA TARTARE (*)</b>	23,50. -
Tuna tartare seasoned with sesame, chives, soy sauce, diced avocado and rice.	
<b>Also available gluten-free with gluteen-free soy sauce</b>	2.-
[ 1 - 2 - 3 - 4 - 6 - 10 - 11 ]	

## FISH MAIN COURSES

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- BAMBOO SEABASS (\*)**  26,50. -  
Steamed sea bass fillet, served in a bamboo basket with ginger flavored vegetables.  
[ 4 - 9 ]
- ASTICE CARAIBICO (\*)** 36,50 -  
Steamed lobster, selected chicken flan, tuile, turmeric rice cream and spinach sponge.  
[ 1 - 2 - 3 - 4 - 7 - 10 ]
- RICCIOLA (\*)**  28. -  
Amberjack fillet, soft celery, spinach, purple cap and radish mayo.  
[ 3 - 4 - 7 - 9 ]
- LOBSTER ROLL (\*)** 32,50. -  
Lobster salad sandwich with homemade mayonnaise, avocado and diced tomato. Served with potato chips.  
**Also available with Lessinia black truffle** 9. -  
[ 1 - 2 - 3 - 4 - 6 - 10 ]

## SIDES

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- 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 ]
- EDAMAME (\*)**   7. -  
Steamed soy beans sprinkled with Maldon salt.  
[ 6 - 11 ]
- INSALATA DI POMODORO**  8. -  
Tomato, cherry tomatoes, oregano, basil oil, red onion and fresella crumble.  
[ 1 - 3 - 7 ]
- FRENCH FRIES**  6,50. -  
Thin and crunchy potato sticks served with sauces.  
**Also available with truffle** 7. -  
[ 3 - 5 - 10 ]



## DESSERTS

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

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- MILLEFOGLIE CRUNCHY**  12,50. -  
Crunchy almond pastry with white mascarpone cream and red fruits.  
[ 3 - 7 - 8 ]
- BELLINI**  16. -  
Semifreddo with white peach and lemon, Prosecco Brut with hints of mint and Pollock-style fruit coulis.  
[ 1 - 3 - 7 - 12 ]
- DONNA MASINA: IL RITORNO** 25. -  
Soft sheep ricotta cheese, Sicilian cannolo, candied orange and black cherry, chocolate and pistachio sauce, served with 24 kt gold.  
[ 1 - 3 - 6 - 7 - 8 - 10 - 11 - 12 ]
- IL THE NEL DESERTO** 21,50. -  
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 3.-  
[ 1 - 3 - 5 - 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 - 7 ]
- GELATO FLAMBÈ** 14. -  
Our homemade ice cream on cookie crumble, served under a cloud of flambéed alcoholised cotton candy.  
[ 1 - 3 - 5 - 7 - 8 - 13 ]

# BEVERAGE

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## SOFT DRINKS

- Still water 0.75 cl / Sparkling water 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% Kopi Luwak) 15.-
- Espresso / Espresso macchiato 2.-
- Decaffeinato 2,20.-
- Macchiato 2,50.-
- Cappuccino 3.-
- Barley / Ginseng 2,50.-

## TEA

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

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Gluten Free



Vegetarian



Vegan



**COVER CHARGE 4,50.-**

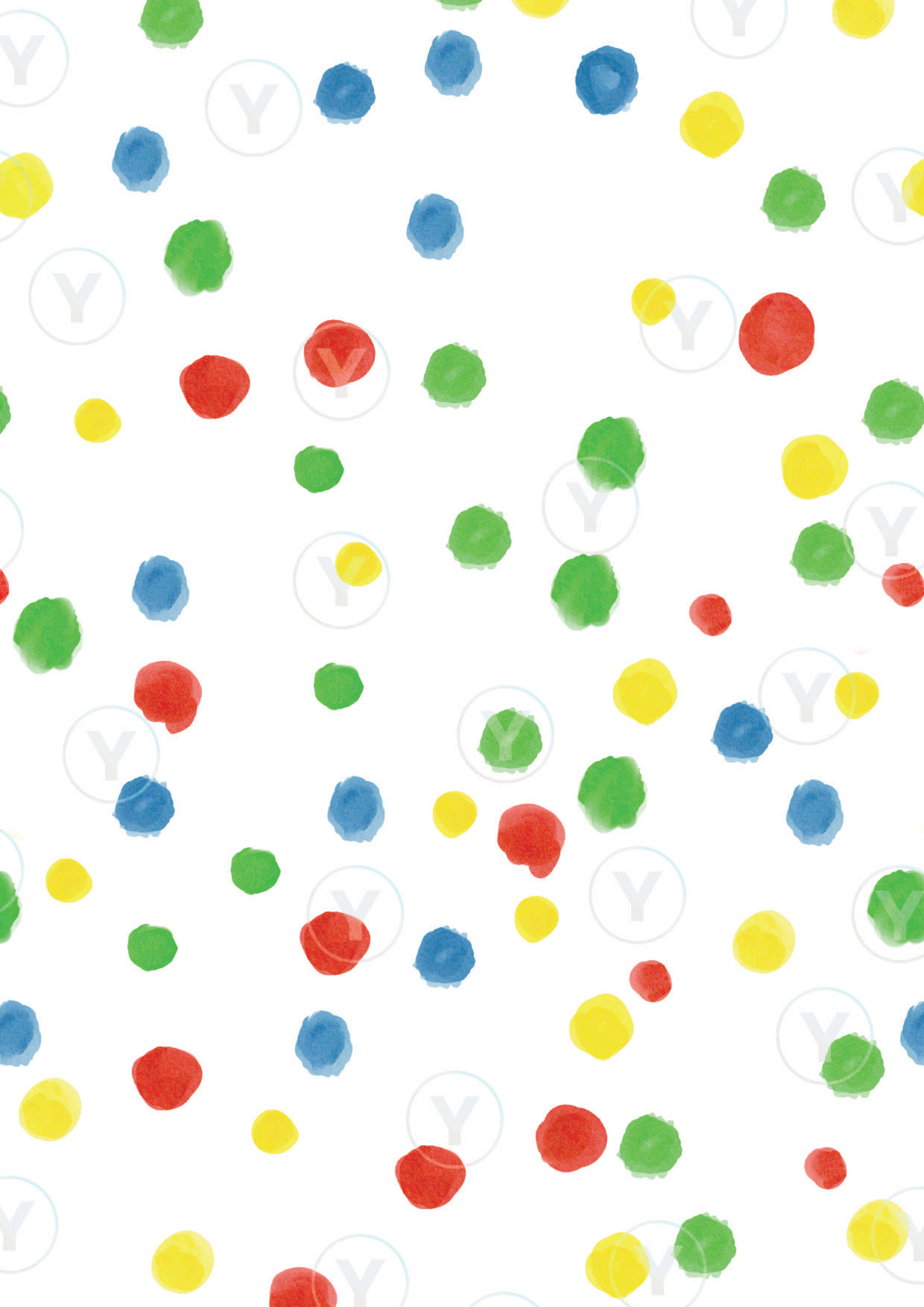
(\* ) In accordance with law provisioning, the fish intended to be eaten raw has been subjected to preventive remediation treatment. It may also have been kept at negative temperatures (-20 ° C for 24 hours / -35 ° C for 15 hours) and have undergone freezing treatment.

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

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

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





#EXPLORE  
#TASTE  
#CELEBRATE  
#SHARE