



YARD RESTAURANT





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MENU

*It's finally summer time,
among Mediterranean scents,
diving from the stacks and
ran into the lavender fields.*





*Starry nights of bonfires by the sea,
white wines, light clothes,
romantic kisses and outdoor concerts.*

The summer will be ours, it's a promise.

STARTERS

- BUBBA GUMP (*)**  19,50. -
Raw Carpaccio of Red Shrimp from Mazara del Vallo and Blue Prawn from New Caledonia, with soft-hearted cherry tomatoes and burrata, hints of green apple, tonka bean, and dill.
[2 - 4 - 7]
- HUMMUS MAJORELLE**   14,50. -
Berber tajine with basil and mint hummus, served with raw vegetable crudité and dehydrated basil leaves, scented with oils and essences extracted from basil and mint.
[11]
- LA PARMIGIANA DI TOM**  15,50. -
Classic Eggplant Millefoglie with tomato, basil, Grana Padano PDO cheese, burrata cloud, and grapefruit pepper.
[1 - 5 - 7]
- OVETTO ESTIVO**  18. -
Italian yellow datterino mousse with burrata and basil, selected egg cooked without haste at 65 degrees, tomato powder and liquorice, caper crumble and tonka bean flakes.
[1 - 3 - 7]
- CARIOCA FOIE GRAS (*)** 18,50. -
Tuna infused with soy sauce and teriyaki served on a scallop of foie gras, avocado cream, grapefruit chips, and white vermouth sauce.
[1 - 4 - 6 - 7]

FIRST COURSES

- BOTTONI TYE DIE**  21. -
Psychedelic fresh pasta buttons with soft ricotta, citrus scent, tomato, and basil. Served with soft celery air, dill oil, and Grana Padano PDO crunch.
[1 - 3 - 7 - 9 - 8]
- CALA ROSSA (*)**  24. -
Our famous tomato water risotto, raw red shrimp from Sicily, burrata drops, and licorice powder.
(Min. 2 people/Waiting time 20 min.)
[2 - 4 - 7 - 9]
- ASTICE ALLO SCOGLIO (*)** 26,50. -
Gragnano IGP linguine colored with beetroot water, lobster, clam cream, and grated bottarga finish.
[1 - 2 - 4 - 7 - 14]
- RISOTTO ALL'AMARONE**   21,50. -
Classic Veronese risotto with Amarone della Valpolicella grapes and traditional cheese.
(Min. 2 people/Waiting time 20 min.)
[7 - 9 - 12]
- AMATRICIANA HUNGRY** 22,50. -
Our Amatriciana with Gragnano IGP paccheri, Sauris guanciale, braised onion, fresh tomato, and Pecorino Romano PDO.
Served in a pan with homemade focaccia for a mandatory "scarpetta."
(Waiting time 20 min.)
[1 - 3 - 7 - 9]

VEGETABLE MAIN COURSES

Fragments of nature and seasonal vegetal harmonies.

- ALL'OMBRA DI MARATEA**  16,50. -
Cold gazpacho of raw tomato, strawberries, and watermelon; basil emulsion and EVO oil. Accompanied by a crunchy pastry with watermelon in various textures.
[1 - 7]
- JARDIN D'ÉTÉ**   17,50. -
The colors of summer in a garden of seasonal vegetables in various consistencies, with fresh mango sauce.
[9]

FISH MAIN COURSES

ÒSTREGA! 28,50. -

For true sea lovers. Warm oyster soup with sturgeon caviar, raw oyster, red shrimp crouton, spirulina algae essence, lumpfish and flying fish roe. Colored with vegetable extracts and cherry reduction.

[1 - 2 - 3 - 4 - 5 - 7 - 9 - 14]

PLASTIC WASTE (*) 29,50. -

Mediterranean Swordfish mosaic, Champagne veil, purple cabbage gel, spirulina algae, and basil and mint oil. Accompanied by crispy leek julienne and its sauce. Served with "sea plastic."

80% of sea pollution is caused by plastic.

[1 - 2 - 3 - 4 - 7 - 8 - 12]

LA TANA DEL POLPO (*) 24,50. -

Octopus in its den with contrasts of avocado cream, yolk flakes scented with Kopi Luwak bean, intense bisque and Tropea red onion.

[3 - 4 - 6 - 7 - 14]

IL NUOVO LOBSTER ROLL (*) 32,50. -

Brioche tile, lobster tail, and caviar, butter mousse, blue crab, and its mayonnaise. With vegetable accompaniment and sauces.

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

It's better with

- Black truffle from Lessinia 8. -

CRUDITÈ (*) 36,50. -

Selection of raw seafood: Oysters, red prawns from Mazara del Vallo, New Caledonian Blue Shrimp, Sicilian Scampo, and with tuna and salmon tartare.

[2 - 4 - 14]

MEAT MAIN COURSES

All our meat comes from first choice controlled Italian pastures.

LA BATTUTA 🍷 22,50. -
120g of selected beef tartare, Italian-seasoned with burrata, tomato confit, and basil and mint oil. Honey mustard contrast.
[3 - 6 - 7 - 9 - 10 - 12]

It's better with
• Black truffle from Lessinia 8. -

TOMAHAWK 🍷 6,5 all'etto. -
Our American cut of Lessinia heifer weighing 1.6 kg.
(recommended for two people)

Also available in a Full Gold 24 kt version with real gold leaf. tot. 290. -

It's better with
• Black truffle from Lessinia 16. -

DUMBO 46. -
A real, whole Milanese veal cutlet on the bone, golden in clarified butter.
Served with potato gateaux and seasonal vegetables.
[1 - 3 - 6 - 7]

FILETTO 🍷 28. -
Premium quality beef fillet.
Served with a composition of summer vegetable fragments.
[8 - 12]

Also available in 24 kt Full Gold version with real gold leaf. tot. 60. -

It's better with
SAUCE AND CREAMS
• Black truffle from Lessinia 9. -
• Amarone sauce [9 - 12] 8. -
• Foie gras escalope 12. -

SIDES

GATEAU DI PATATE 🌱 7,50. - Crispy potato pie lightened by vegan mayonnaise. [1 - 3 - 5 - 10]	RATATOUILLE ESTIVA 🍷 🌱 7,50. - Seasonal vegetable rose with soft avocado cream. [11]
TARTARE DI POMODORO 🍷 🌱 8. - Succulent tomato tartare with capers, olives, and light shallot. [6]	VEGAN WOK 🌱 7,50 - Julienne of vegetables sautéed with soy sauce and sesame. [1 - 5 - 6 - 11]
EDAMAME (*) 🌱 7. - Steamed soybeans sprinkled with Maldon salt. [1 - 6 - 11]	FRENCH FRIES HOMEMADE 🌱 7,50. - Fried potato sticks, served with sauces.
ROSTED POTEATOS (*) 🌱 7. - Baked potatoes with aromatic herbs. [1 - 7]	Also available with the addition of truffle 8. - [3 - 5 - 10]

KAIZEN (改善)

We have reinterpreted sushi.

COCONUT TUNA (*)

8 pieces with red tuna tataki, mango, and avocado, coconut flakes, and its mayonnaise.

Available in Gluten Free version with gluten-free soy sauce.

[1 - 3 - 6 - 7]

24,50. -

LOBSTER SUSHI(*)

8 pieces with lobster, blue crab and its mayonnaise, zucchini in tempura and fresh extract of purple cabbage.

[1 - 4 - 6 - 11 - 14]

32,50. -

It's better with

- Black truffle from Lessinia

8. -

SUSHI VEG ♡

8 pieces of vegan Uramaki with confit cherry tomatoes, avocado, sweet and sour carrot and a veil of watermelon. Served with a brushstroke of teriyaki sauce.

[1 - 5 - 6 - 8 - 11 - 12]

16,50. -

NIGIRI DRY AGED (*)

4 pieces with premium Lessinia beef dry-aged for over 200 days; enhanced by contrasting sauces with mustard and soy sauce.

[1 - 6 - 10]

28. -

DESSERTS

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

MALVE DU PROVENCE

The colors of Provençal Mallow in Bavarian, ice cream, sponge cake and veil; accompanied by salty and sparkling blueberry crumble. A dish created together with Centro Porsche Verona.

[1-3-5-7-8]

13. -

LA BRIOCHE COME IN SICILIA

Soft brioche with tuppero, delicious cream ice cream, cremino al pistachio, sanded pine nuts and Sicilian candied fruit. Served on original Testa di Moro di Caltagirone.

[1-3-5-7-8]

12,50. -

LES JEUX SONT FAITS

Dice skill game with a path to unexpected greedy little ones pastry and sweet final prize.

For each additional person there will be an increase of 12.-

[1-3-5-7-8]

40. -

MILLEFOGLIE CRUNCHY SCOMPOSTA

Fresh citrus-scented Chantilly cream, almond pastry crunchy, mint and chamomile veil, fresh red fruits and their coulis. (crumble)

Available in Gluten Free version without puff pastry.

[1-3-7-8]

12,50. -

NAPOLI BABÀ

Typical Neapolitan Rum dessert, served with Chantilly cream and seasonal red fruit powder.

(recommended for two people)

[1-3-5-7]

28,50. -

IL THE NEL DESERTO

Original Berber silver tray with a selection of ours small pastries, served with Moroccan mint tea.

(recommended for two people)

For each additional person there will be an increase of 4.-

[1-3-5-7-8]

25. -

BEVERAGE

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-
- Boem 5.-
- Red Bull 5.-

COFFEE

- **Caffè Kopi Luwak (Espresso 100% autentico arabica Kopi Luwak)** 15.-
- Espresso / Espresso macchiato 2,20.-
- Decaffeinato 2,40.-
- Macchiato 3.-
- 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.-

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.*

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 SO₂;
- 13.- Lupine and lupine-based products;
- 14.- Shellfish and shellfish-based products.





#EXPLORE
#TASTE
#CELEBRATE
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