


YARD RESTAURANT


MENU


*The cold season has arrived. Verona is tinged
with yellow, orange and brown foliage.*

*It's time for glasses of red wine, heavy
sweaters and laughter around the table.*

STARTERS

Truffle Gold Pizza Champagne  21,50. -
Gourmet Champagne dough with long leavening, soft porcini mushroom foam, Asiago DOP cream and Black Truffle from Lessinia. Enriched with real 24Kt gold.
Don't call it Pizza!
[1-7]

Parmigiana Di Tom  15. -
Our classic eggplant millefeuille with tomato, basil, Grana Padano DOP, burrata cloud and grapefruit pepper.
[1-5-7]

Ovetto di Montagna  18.50 -
Potato and porcini mushroom mousse, selected egg slow cooked at 65 degrees, hazelnut crumble, Black Truffle from Lessinia and cocoa.
[1-3-7-8]

Yard in 4 Morsi (*) 19,50. -
What is Yard?
Mini Burger from selected Lessinia beef. Our green Hummus on a 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]

Hummus Majorelle   14. -
Berber tajine with basil and mint hummus, served with raw vegetables and crispy chips, vegetable oils and essences extracted from basil and mint.
[11]

Né Carne né Pesce (*) 19. -
Foie Gras escalope served with Champagne infused ocean scallop, Shiitake mushrooms, thyme and pomegranate. Spirulina algae chips.
[1-5-7-12-14]

SINGLE THINGS

Il Prosciutto 15. -
Prosciutto Veneto DOP produced in Montagnana, served with Bruschetta all'aglio.
[1-7]

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]



Ostrica singola 5. -
Sea oyster then refined in clay salt pans.
[14]

Il Caviale 39,50. -
10 grams of Premium Quality Caviar, served with creamed Alpine Butter and brioche croutons.
[1-4-3-7]

FIRST COURSES

- Truffle Fettuccine**  21,50. -
Very fine homemade fresh egg pasta fettuccine, with Lessinia Black Truffle. Creamed with butter and Grana Padano DOP.
[1-3-7]
- Cala Rossa (*)**  23. -
Our famous tomato water Risotto, raw Sicilian Red Shrimp, drops of burrata, and licorice powder.
(Min. 2 people / Waiting time 20 min.)
[2-4-7-9]
- 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 20 min.)
[1-3-7-9]
- Risotto all'Amarone**   19,50. -
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]
- Linguine all' Astice (*)** 26,50. -
Linguine di Gragnano PGI with American lobster and its bisque, basil leaf, fresh Pachino tomato and confit.
[1-2-7-9-12]

SOUPS

- Ramen**  16,50. -
Oriental soup with rice noodles, low-temperature cooked egg, pak-choi, hints of ginger and Shiitake mushrooms.
[3-11]
• in addition, Black Truffle from Lessinia 5. -
- Winter Soup**  15,50. -
Thick soup of selected legumes: borlotti beans, lentils and seasonal vegetables. Served as per tradition with Grana Padano DOP and its rind.
[1-6-7-9]
- Òstrega!** 25. -
For true seafood lovers. Warm oyster soup with sturgeon caviar, raw oyster, red shrimp crouton, spirulina seaweed essence, lumpfish pearls and flying fish. Coloured with vegetable extracts and red fruit reduction.
[1-2-3-4-5-7-9-14]

MEAT MAIN COURSES

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

El Codeghin 22. -

Cotechino Wellington, on a bed of buttered mashed potatoes, with cream of lentils and Vermouth reduction.

[1 - 3 - 6 - 7 - 10 - 12]

Tartare d'Inverno 19,50. -

Selected Beef Tartare, raw egg yolk, mustard mayonnaise, thyme and hazelnut crumble.

[3 - 6 - 7 - 9 - 10 - 12]

· in addition, Black Truffle from Lessinia 7. -

Dumbo 45. -

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

[1 - 3 - 6 - 7]

Filetto 28,50. -

Premium Quality Scottona Fillet. Served with seasonal vegetables.

[8 - 12]

Also available in the following versions:

- Black Truffle from Lessinia addition. + 8. -
- Amarone Sauce addition. [9 - 12] + 7. -
- Foie Gras Scallop addition. + 12. -

Fiorentina 6,50 all'etto. -

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

· in addition, Black Truffle from Lessinia 14. -

Tomahawk 6,50 all'etto. -

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

Also available in the following versions:

- Full Gold 24 kt with real gold leaf 18,50 all'etto. -
- Black truffle from Lessinia addition 14. -

24kt Gold Filetto 60. -

Our Filetto in Full Gold 24 kt version with real gold leaf.

[8 - 12]

SIDES

French Mashed Potatoes [1 - 7] 7,50. -

Rosted Poteatos [1 - 7] 7. -

Our French Fries (*) [1 - 3 - 5 - 10] 7. -

Vegan Wok [1 - 5 - 6 - 11] 7,50 -

Truffle Mashed Potatoes [1 - 7] 11. -

Truffle French Fries [1 - 3 - 5 - 10] 11. -

Edamame (*) [1 - 6 - 11] 7. -

FISH MAIN COURSES

Daily arrivals of fresh fish.

Fish and Chips (*) 24,50. -

Tempura of the catch of the day with squid, sea bass, octopus, red mullet, and mullet. Served with crispy potatoes and double oyster and citrus mayonnaise.

[2 - 3 - 4 - 5 - 7 - 10 - 14]

Bamboo Seabass (*) 22,50. -

Steamed Sea Bass Fillet, scented with ginger and cardamom. Served in a bamboo basket, and accompanied by vegetable nests and contrasting vegetable sauces.

[4 - 9]

Le Crudité (*) 36. -

Selection of raw seafood and ocean:
Oysters. Red shrimp from Mazara del Vallo. Blue shrimp from New Caledonia. Scampi. Tuna and Salmon tartare.

[2 - 4 - 11 - 14]

The fine Lobster Roll (*) 32,50. -

Brioche bread, lobster tail, its mayonnaise, caviar and butter mousse. With accompaniment of very fine crispy potatoes and lime mayonnaise.

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

· in addition, Black Truffle from Lessinia 7. -

SUSHI

Salmon Avocado Roll (*) 19,50. -

Double salmon, avocado, crème fraîche and sesame. 8 pcs.
(Also available gluten-free with gluten-free soy sauce.)

[1 - 4 - 6 - 7 - 11]

Tartare (*) 22,50. -

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

[1 - 4 - 6 - 11]

Sushi Veg 16,50. -

Vegan Uramaki with confit cherry tomatoes, avocado cream, sweet and sour carrot, pomegranate veil and soft vegan mayonnaise. Served with a brush of teriyaki sauce.

[1 - 5 - 6 - 8 - 9 - 11]

Lobster Sushi (*) 32. -

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

[1 - 2 - 4 - 6 - 11]

I'm not a Nigiri 24. -

Nigiri with selected Beef tartare, very fine Dry Aged 200 days in 2 consistencies. Served with contrasting teriyaki sauce and EVO oil mustard.

[1 - 6 - 10]

DESSERTS

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

- Come un Tiramisù** 12,50. -
Soft classic mascarpone cream and meringue. Served at the table with ladyfingers and dark chocolate espresso sauce.
[1-3-7]
- Vanilla Soufflè** 16. -
Warm egg tart, with a soft heart of zabaglione cream and white chocolate. Served with quenelles of our Vanilla ice cream.
[1-3-7-12]
- Millefoglie Crunchy** 11,50. -
Crunchy almond pastry with white mascarpone cream and red fruits.
[1-3-7-8]
- Ruota della Felicità** 26,50. -
8pcs. of delicious cream puffs filled with cream, salted caramel mousse, zabaglione, mascarpone and hazelnut chocolate.
[1-3-7-8-12]
- Il The nel Deserto** 25. -
Your end of dinner. Original Berber silver tray with the best of our small pastries, 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]
- 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]

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 · Sprite 0,33 cl · Fanta 0,33 cl	5.-
Premium Tonic Water · Lemon Water	3,50.-
Boem - Red Bull	5.-

COFFEE

Kopi Luwak Coffee (100% Authentic Arabica Kopi Luwak)	15.-
Espresso · Espresso Macchiato	2,20.-
Decaffeinated	2,40.-
Macchiato	3.-
Cappuccino Barley · Ginseng	2,50.-

THE

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 Organic tea with Moroccan dwarf mint leaves.	5.-
Chamomile.	5.-



Gluten Free



Vegetariano



Vegano

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.