

SIATE AFFAMATI SIATE FOLLI

STARTERS

Steak Tartare

Battered raw meat served with béarnaise sauce, caramelized onion and raspberry mustard

Il tagliere della Iena

Norcino's cold cuts selection and national cheeses served with home made marinated vegetables

Culaccia

Canapès with Culaccia ham made from pork loin and Burrata cheese with drops of tangerine

Carpaccio

Beef Carpaccio (slices of raw beef) served with sweet and sour red chycory IGP of Treviso and parmesan cheese shavings

Vegan ingot

Vegan baked pumpkin bar served with cream of broccoli and toasted almond crumble

Blue morsel

Stuffed sardines with caesar sauce

Iena's seafood*

Warm seafood salad (octopus, king prawns and squids) with cherry tomatoes

FIRST COURSES

Abruzzese Spaghetti

Home made spaghetti with lamb ragout

Chicche all'antico

Home made potatoes dumplings with meat ragout

Agnolotto del Re

Homemade ravioli filled with braced beef with buffalo cheese foam and cherry tomatoes

Perle di Vialone Nano

Italian rice specialty with radicchio and jumbo shrimps

Iena pescatrice*

Seafood spaghetti (clams, mussels, squids, king prawns and scallop)

Quadratone integrale

Whole-wheat spaghetti with red pepper sauce, Romanesco broccoli and toasted pine nuts

Vegan Soup

Pearled barley and spelt vegetable soup

IENA SPECIAL DISHES

Hamburger iena

Homemade beef burger with caramelized red onion, bacon, Asiago cheese with homemade ketchup and french fries

Irish Steak

Crumb-crust sirlon steak (min gr. 250), rocket and sun-dried tomatoes served with roast potatoes and grilled vegetables

Iena Tomahawk

Bone-in pork chop (min. 500 gr.) with a dash of mustard and chopped sage served with barbecue sauce, roast potatoes and grilled vegetables

SECOND COURSES

Medallion Collinet 1837

Fillet of beef (min. 200 gr.) with béarnaise sauce

€ 19

Robespierre sliced beef

min. 200 gr.

€ 15

Grilled beef Entrecôte

min. 200 gr.

€ 14

Orange Guinea fowl

Guinea fowl breast with orange sauce

€ 13

Baccalà alla vicentina

Local specialty with dried salted cod and grilled home made Polenta (typical cornmeal porridge from Veneto)

€ 16

Seared squid*

Mediterranean grilled stuffed squid on parsley mashed potatoes

€ 13

Vegan Pojarski

Vegetable veggie burger served with basil cream and braised shallot

€ 12

All our main courses are served with roast potatoes.

SALADS

Chicken Salad

Mix salad, cherry tomatoes, carrots, grilled chicken strips and caesar sauce

€ 12

Vegan Salad

Mix salad, cherry tomatoes, carrots, chick peas, corn, broccoli, soybean sprouts, beans and mixed seeds

€ 10

Buffalo Salad

Mix salad, cherry tomatoes, carrots, buffalo's milk Mozzarella and taggiasca olives

€ 10

SIDE DISHES

Grilled mixed vegetables

€ 4,5

Mixed salad

€ 4

Roast potatoes

€ 4

Sauted vegetables

€ 4

French fries

€ 4

Grilled red chycory

€ 4,5



*When the fresh products are not available we may use frozen products with the same or superior quality.

Our staff is pleased to help you to choose the best dish related to any specific food allergy or intolerance issue.

