

TENRESTAURANT

PADOVA

P.zza dei Signori, 21

STARTERS

- Robiola cheese tart*** (1,3,7,9) 15,00
with porcini mushrooms, black truffle and topinambur sauce
- Baccalà mantecato*** (1,4,7) 16,00
whipped cod with fried polenta
- Salmon tartare*** (1,4,7) 19,00
with sour cream, fennel, radishes and dill
- Fassona beef tartare** (1,3,7,10,12) 19,00
Piedmontese Fassona beef, shavings of Grana Padano cheese, sweet and sour onions, confit tomatoes and honey mustard sauce
- Selection of cured meats** (9,12) 24,00
(*soppressa vicentina dop, pancetta steccata, mortadella, bresaola, prosciutto crudo San Daniele dop*) with our pickled vegetables – **for two people**

PINSAs	Crunch* (1,6,7,8)	16,00
	burrata, mortadella and pistachio crumbles	
	Cantabrica* (1,4,6,7)	19,00
	burrata, confit cherry tomatoes, Cantabric Sea anchovies, capers and basil	
	Capriccio* (1,6,7)	16,00
	stracchino and San Daniele dop prosciutto	
	Carbonara* (1,3,6,7,10)	19,00
	mozzarella, pecorino, guanciale, salted zabaione and black truffle	

The "Pinsa" is an Italian specialty dough consisting of a flour mix - wheat, rice, and soy - finely processed to obtain a mixture with high water, low gluten, and low-fat content. The dough for our pinsa romana requires lengthy processing. It is hand-worked after 24 hours of leavening. The process makes it highly digestible, crunchy on the outside and soft on the inside.

SOUPS	Creamy pumpkin soup* (1,7,8)	15,00
	with natural gorgonzola dop fondue and toasted hazelnuts	
	Homemade soup* (1,9)	14,00
	with barley and pearly spelt, beans, lentils, chickpeas and baby spinach	
PASTA	Potato gnocchi* (1,2,4,12,14)	18,00
	with rockfish ragu and a touch of chilli pepper	
	Paccheri (1,3,7)	13,00
	with tomato sauce, basil and burrata cream	
	Spaghetti alla carbonara TEN*	19,00
	savory zabaglione, pecorino romano, crispy guanciale and black truffle (1,3,7,10,11)	
	Pappardella* (1,3,7)	18,00
with traditionally hand-cut knife ragout		
Aubergine lasagna* (1,3,7)	14,00	
with ricotta and tomato		
Risotto* (3,7)	18,00	
creamy risotto with porcini mushrooms – minimum two people		

MAINS

Fritto* (1,2,4,12)	24,00
fried calamari and shrimp with balsamic vinegar salad	
Roasted sea bass fillet* (4,7)	24,00
with pumpkin cream, porcini mushrooms and white butter sauce	
Roasted lamb shoulder* (3,7)	23,00
with roasted potatoes and topinambur cream	
Suckling pig belly* (3,6,7)	25,00
slow-cooked with turnip tops and melted Grana Padano cheese	

THE STEAKHOUSE	Beef Fillet	29,00
	200g with baked potatoes	
	Picanha	27,00
	250g with baked potatoes	
	Flat Iron Steak* (10)	25,00
	Piedmontese Fassona (Macelleria Oberto) 250g, with baked potatoes and honey mustard	
	Ribeye Steak (3,7,12)	55,00
	Piedmontese Fassona (Macelleria Oberto) 600g, with baked potatoes	

SIDE DISHES	Mixed salad	6,00
	mixed green salad, carrots, cherry tomatoes, fennel and radishes	
	Buttered spinach* (7)	6,00
	Roasted potatoes	6,00
	Potato Crock* (1,3,10)	6,00
	with paprika mayonnaise	
	French fries* (1)	5,00

SALADS

Caesar salad* (1,3,4,6,7,9,11) 16,00
wavy lettuce, cherry tomatoes,
chicken breast, Caesar sauce,
crispy bacon, Grana Padano
shavings, croutons

Nizzarda* (3,4) 16,00
mixed green salad, tuna fillet
in olive oil, hard-boiled eggs,
green beans, potatoes, taggiasca
olives and cherry tomatoes

PIZZAS

Bufala (1,7)	10,00
tomato pulp, mozzarella, buffalo mozzarella and basil	
Margherita (1,7)	8,00
tomato pulp, mozzarella and basil	
Marinara (1)	7,50
tomato pulp, garlic, oregano and basil	
Napoli (1,4,7)	9,50
tomato pulp, mozzarella, anchovies, capers, and basil	
La burrata (1,7)	13,00
tomato pulp, burrata, buffalo mozzarella, datterini tomatoes, fresh chili and basil	
Quattro formaggi (1,7)	9,50
mozzarella, stracchino, sweet gorgonzola and Grana Padano shavings	
Diavola (1,7)	9,00
tomato pulp, mozzarella, pepperoni	
Prosciutto e funghi (1,7,12)	10,00
tomato pulp, mozzarella, cooked ham and sautéed champignon mushrooms	
Parigina (1,7)	11,50
tomato pulp, mozzarella and prosciutto crudo	
Porcini (1,7)	15,00
mozzarella, porcini mushrooms and black truffle	
Parmigiana (1,7)	12,00
tomato pulp, buffalo mozzarella, fried aubergines, Grana Padano and basil	
Capricciosa (1,7,12)	11,00
tomato pulp, mozzarella, cooked ham, sautéed champignon mushrooms and artichokes	

DESSERTS

Tiramisù (1,3,7)	7,00
Apple pie* with ice cream (1,3,5,6,7,8,11)	7,00
Montebianco* meringue, chestnut purée, cream, chestnut bavarian cream (1,3,5,6,7,8,11,12)	7,00
Mousse* gianduia, apple and cinnamon (1,3,5,6,7,8,11)	7,00
Coffee affogato* vanilla ice cream drowned in coffee served with hazelnut crumble (1,3,5,6,7,8,11)	7+,00

ALLERGENS



1 - GLUTEN



2 - SHELLFISH



3 - EGG



4 - FISH



5 - PEANUT



6 - SOY



7 - DAIRY



8 - NUT



9 - CELERY



10 - MUSTARD



11 - SESAME



12 - SULPHUR
DIOXIDE & SULPHITES



13 - LUPIN



14 - MOLLUSCS

All details on substances that may cause allergies and any other information you may need will be provided by our store manager upon request. Dishes marked with () are prepared with either frozen or deep-frozen ingredients. Fish intended for raw consumption undergoes a temperature abatement process, in compliance with EC Regulation 853/2004. We do not guarantee the absence of cross-contamination.*

cover charge 2,50