

YARD RESTAURANT

MENU

STARTERS

Ovetto di Montagna

18,50. -

Potato and porcini mushroom mousse, selected egg slow cooked at 63 degrees, hazelnut crumble, black truffle from Lessinia and cocoa.

[1-3-7-8]

Parmigiana di Tom

15. -

Our classic eggplant millefeuille with tomato, basil, Grana Padano DOP, burrata cloud and grapefruit pepper.

[1-5-7]

Rosso Maghreb

15. -

Tomato hummus and its essence with chips, oil and tomato powder. Served on a Berber tagine with mediterranean herbs.

[11]

La Nina, la Pinta e la Santa Maria (*)

21,50. -

Scallops marinated in beetroot, with a purple cabbage in cream and caramel, and crispy basil. Served in a Martini glass with a shot of gin, lemon juice and soda water.

[14]

Truffle Gold Pizza Champagne

22,50. -

Gourmet dough scented with Champagne, with soft porcini mushroom mousse, Asiago DOP cream and black truffle from Lessinia. Enriched with real 24Kt gold. Don't call it Pizza!

[1-7-12]

Yard in 4 Morsi (*)

19. -

What is Yard?

Mini Burger from selected Lessinia beef. Our tomato hummus on 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]

Il Prosciutto

16,50. -

Prosciutto Veneto DOP produced in Montagnana, served with bruschetta all'aglio.

[1]

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]

RAW BAR

Jewels of the sea served on crushed ice.

Sea oyster matured in clay salt pans. [14]

5 a piece. -

Italian oyster from the Po' Delta. [14]

4 a piece. -

Sicilian Red Shrimp. [2]

6 a piece. -

Prawn. [2]

6 a piece. -

Blue Prawn. [2]

6 a piece. -

The Caviar

42. -

10 gr. of our premium quality caviar, served with mountain butter and brioche croutons, blinis, crème fraîche and chives.

[1-3-4-7]

FIRST COURSES

Truffle Fettuccine

24. -

Fresh homemade egg fettuccine pasta with black truffle from Lessinia.
Creamed in front of you on a flambéed Grana Padano DOP cheese wheel.

[1-3-7]

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]

Cala Rossa (*)

24. -

Our famous tomato water Risotto, red shrimp from Mazara del Vallo, drops of burrata, and licorice powder.
(Min. 2 people / Waiting time 20 min).

[2-4-7-9]

Parthenope

19. -

Spaghetti di Gragnano IGP with three varieties of tomato, basil oil extract and lemon fragrance. Just like on the Amalfi Coast.

[1-7]

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 15 min).

[1-3-7-9]

Raviolo all'Astice (*)

29. -

Fresh homemade egg pasta ravioli with American lobster and its reduction.
Served with beurre blanc, tomato oil and its coral.

[1-2-3-7-12]

SALADS AND SUMMER SOUPS

All'ombra, a Maratea

16,50. -

Tomato and strawberry gazpacho, basil oil and its cloud.
Served with lemon crumble.

[-]

Òstrega!

25. -

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.
For true seafood lovers.

[1-2-3-4-5-6-7-8-9-11-14]

It's not a Poke (*)

22,50. -

Iceberg lettuce, fresh salmon tartare, avocado, Sicilian cherry tomatoes, fresh tuna tartare, mango, summer citrus gel, with coconut and lime flakes. Like a summer downpour.

[4-5-8-11]

Tuna Salad (*)

18. -

Gentle salad, tuna mousse, purple and white cabbage, orange segment, rocket, with cherry tomato confit, sesame seeds and teriyaki sauce.

[3-4-5-6-10-11]

FISH MAIN COURSES

Daily arrivals of fresh fish.

Tropical Seabass (*)



28,50. -

Sea bass fillet wrapped in coconut flakes, reduced ceviche sauce, steamed pak choi, coconut purée and tomato oil.

[4-5-8]

The fine Lobster Roll (*)

34,50. -

Lobster tail, its bisque, lumpfish perlage and crème fraîche on a brioche bun, accompanied with crispy potato brunoise and lime mayonnaise.

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

• In addition, black truffle from Lessinia.

7. -

Polpo tra i coralli (*)

29,50. -

Slow-cooked octopus with potato purée, cherry tomato caramel, dollops of burrata, avocado purée, tomato powder, julienned Tropea onions and red coral.

[1-3-7-9-14]

Le Crudité (*)

38,50. -

Selection of raw seafood and ocean:

Oysters, red shrimp from Mazara del Vallo, blue shrimp from New Caledonia, scampi, tuna and salmon tartare.

[1-2-4-11-14]

Tartare (*)

23. -

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

[1-4-6-11]

Pesce Spada (*)

32,50. -

Mediterranean swordfish fillet with spirulina seaweed, a summer citrus gel, aubergine cream and crisp with a contrast of orange and oregano.
Served with "sea plastic".

80% of marine pollution is caused by plastic.

[1-4-6-7-8-9-11-12]

SUSHI

Sushi del Momento (*)

23,50. -

8pcs. with tuna fillet, caramelized cherry tomatoes and tempura onion brunoise.
Double tuna on the outside, lime mayonnaise and colored tobiko.

[1-3-4-5-6-8-10-11]

Salmon Avocado Roll (*)

19,50. -

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

[1-4-6-7-11]

Lobster Sushi (*)

33,50. -

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

[1-2-4-6-11]

Sushi Veg



17,50. -

8pcs. with daikon, avocado and pomegranate cream, with carrot and orange extract.
Served with julienne aubergine tempura.

[1-6]

MEAT MAIN COURSES

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

La Tartare

24. -

Thinly sliced selected raw beef, dollops of burrata, confit cherry tomatoes, basil cream and oil, with a hint of honey mustard. Served with rice crisps.

[7-10]

- In addition, black truffle from Lessinia.

6. -

Filetto alla Rossini

52. -

Selected fillet of heifer, escalope of foie gras, seasonal black truffle, Amarone reduction and brioche bread brick.

[1-7-8-12]

Dumbo

48. -

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

[1-3-7]

Fiorentina

8 per hg. -

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

[-]

- In addition, black truffle from Lessinia.

12. -

Tomahawk

8,50 per hg. -

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

[-]

- In addition, black truffle from Lessinia.

12. -

Gold Filet

69. -

Our Fillet in full Gold 24 kt with real gold leaf.

[7-8-12]

SIDES

Courgettes with mint [1] 7. -

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

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

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

Roasted Potatoes [1-7] 7. -

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

DESSERTS

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

Tiramisù

12,50. -

Classic tiramisù with egg cream and mascarpone cheese, ladyfinger biscuits dipped in espresso coffee and unsweetened cocoa powder. Spooned directly at the table.

[1-3-4-6-7]

Donna Masina

12,50. -

Ricotta cream, split Sicilian cannolo, candied citrus fruit, chocolate drops and pistachio cream.
Served on an original Caltagirone moro head.

[1-3-4-7-8]

Millefoglie di Mandorla

11. -

Crunchy almond pastry with white mascarpone cream and red fruits.

[3-7-8]

Pistacchio Babà

29,50. -

Typical Neapolitan Rum dessert, served with pistachio cream and red fruits.
(Recommended for 2 people).

[1-3-5-7-8-12]

Il nostro Gelato

8. -

Handcrafted using carefully selected, fresh ingredients.
Please ask our waiting staff for a selection of flavours.

[3-7-8]

Il Tè nel Deserto

24. -

Original Berber silver tray with the best of our small pastries, served with Moroccan mint tea. Your end of dinner.
(Recommended for two people).

For each additional person there will be a surcharge of

4. -

[1-3-5-7-8]

Sweet But No Sweet

18. -

Soft vanilla panna cotta, with contrasting red fruit sauce and crunchy pistachio grains.
Our gluten-free, lactose-free, sugar-free and low glycaemic index dessert.

[3-6-8-11]

BEVERAGE

To start, accompany or finish your experience in the best way.

COCKTAILS

Gin Tonic · Gin Lemon	starting from 10. -
Vodka Tonic · Vodka Lemon	starting from 10. -
Americano · Moscow Mule · Negroni	9. -
Spritz Aperol · Spritz Campari · Hugo	7. -

A wider selection is available upon request from our bartender.

FINE CENA

Spirits · Bitter	starting from 5. -
Sakè	starting from 8. -
Sweet Wine by the glass	starting from 8. -

A wider selection is available upon request from our bartender.

SOFT DRINKS

Still water 0,75 · Sparkling water 0,75 cl	5. -
Coca Cola 0,33 cl · Coca Cola Zero · Sprite · Fanta	5. -
Premium Tonic Water · Lemon Water	3,50. -
Boem · Red Bull	3,50. -
Beer 0,33 cl	6,50. -

COFFEE

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

TEA

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



Gluten Free



Vegetarian



Vegan

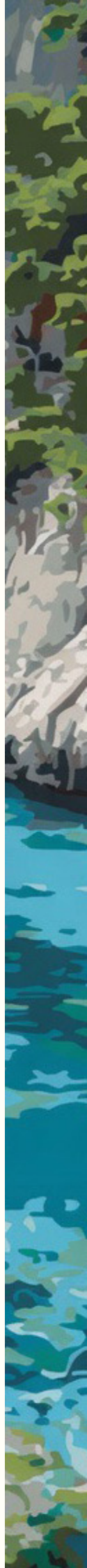
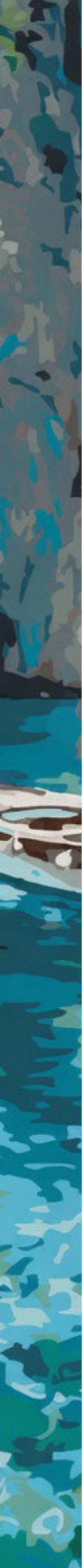
COVER CHARGE 4,50.-

(*) 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.



YARD RESTAURANT

With love, always —