



Carte Felisse

Menu

Chef

Mattia Fornaser

A menu that reflects
our approach to cuisine:
close relationships with our suppliers,
seasonal ingredients,
and only the essential techniques
to complement the ingredients.

A clear, concrete and precise cuisine.

A carefully selected wine list.

A team enjoying each other's company.

A small Courtyard that is sometimes a Restaurant,
sometimes a tavern, sometimes a home and a kitchen.

This place, this space,
this coming together is

Coste Felice

WE SERVE OUR TASTING MENUS FOR THE WHOLE TABLE.

Degusta 5 atti

5 course Menu “freehand”

euro 70.00 *

Wine tasting *_3 pairing glasses*

euro 30.00



Degusta 7 atti

7 course Menu “freehand”

euro 90.00 *

Wine tasting *_5 pairing glasses*

euro 50.00

*The bread service and cover charge are included.



À la Carte

Antipasti

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Fried veal brain, sage and red onion in sweet-and-sour apple cider vinegar sauce 22.00
1, 3, 5, 11

Warm guinea fowl, caper cream and belgian endive 25.00
3, 5, 6, 8

Trout salad, peas, aromatic salad and sweet and sour vegetables 26.00
* Vegetarian alternative available with red turnip tartare
2, 3, 4, 5, 6, 8, 14

Pasta . Riso . Minestre

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Ravioli with champignon mushrooms, nutmeg, green pepper and trout caviar 24.00
1, 2, 3, 4, 7, 14

Potato gnocchi with snails, parsley and salted lemon 24.00
1, 3, 5, 7, 9

Creamed risotto with leek, rabbit and liquorice (2 people minumun order) 26.00
7, 9

Seasonal vegetables soup Minestrone < *Orto di Alle* > 22.00
7, 9

Secondi

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Rooster “alla diavola”, peanut pesto and broccolo fiolaro
5, 6, 7, 8, 9 28.00

The seasonal vegetable garden < *Osta di Alle* >
3, 9 24.00

Zander “in greens” and the scent of chamomile
2, 4, 7, 8, 14 30.00

Beef sirloin, parsnip and marinated shallots
5, 7, 9 32.00

Dessert

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Hot and cold chocolate with red fruits
3, 6, 7 12.00

White chocolate, strawberries and Madagascar vanilla.
6 12.00

Lemon Cloud
1, 3, 7 12.00

“Fonte Sole” _ Still or Sparkling Water _ 0,75 L	euro	3.50
“Torrefazione Fusari” _ Organic Coffee	euro	2.50
Cover charge (bread and service included) _ <i>per person</i>	euro	5.00

To ensure quality and safety, all raw or cooked fishery products served may be frozen or deep-frozen at source, or subjected to rapid cooling, in accordance with EC Regulations 852/04 and 853/04.

Spring Menu 2026

Printed and binding by *Officina della Stampa*
Layout design by *Tua.design*

List of the 14 allergens



1_GLUTEN



2_SHELLFISH



3_EGGS



4_FISH AND DERIVATIVES



5_PEAUNTS AND DERIVATIVES



6_SOY AND DERIVATIVES



7_DAIRY AND DERIVATIVES



8_TREE NUTS AND DERIVATIVES



9_CELERY AND DERIVATIVES



10_MUSTARD AND DERIVATIVES



11_SESAME SEEDS AND DERIVATIVES



12_SULPHUR DIOXIDE AND SULPHITES



13_LUPIN BEANS AND DERIVATIVES



14_MOLLUSCS AND DERIVATIVES



Via Ponte 52/E, Pescantina, VR