

S t a r t e r s

Burrata cheese with black truffle on a bed of artichoke hearts and dried tomato pesto	€ 25,00
Scallop with black sesame, sponge of its coral and beans with passion fruit vinaigrette	€ 25,00
Fried mullet salad with avocado, green apple and popcorn of amaranth	€ 25,00
Prawn tartare with verbena on cherry gazpacho	€ 35,00
Marinated beef tartare with beer and maple syrup, Verona celery and red onion	€ 26,00

F i r s t C o u r s e s

Red turnip ravioli stuffed with john dory and zucchini trumpet	€ 25,00
Fish soup with saffron pistils and multigrain toasted bread with thyme	€ 23,00
Fresh nettle macaroni with goat cheese, lemon and roasted eggplants	€ 25,00
Gragnano 'paccheri' pasta, tiger shrimp, cherry tomatoes, taggiasche olives and capers	€ 25,00
Purple potato dumplings with clams, dry martini and calamars	€ 25,00

All fresh pasta is homemade in our kitchen.

Any health data communicated by the Customer regarding allergies, intolerances or dietary requirements will be treated in accordance with the provisions of the specific privacy statement set out and available as a copy at the cash desk.

The communication of the aforementioned personal data postulates the data subject to their treatment in accordance with the art. 4,5,6 of EU Regulation 679/2016.

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M a i n s

Turbot fillet with fondant of peppers, chard with anchovies and toasted bread with oregano € 35,00

Slice of croacker seared on the skin with valerian salad and radishes, chenterelles and red shrimp oil € 34,00

Rosemary-roasted octopus with wild rocket, vanilla cherry tomatoes and crunchy of almonds € 34,00

Venetian Style veal liver with figs, local onions and golden polenta € 35,00

Baked veal chop with pistachios, served with potato pie and honey mustard mousse € 36,00

Blue lobster (per100 gr) € 20,00

Fresh fish of the day cooked in salt or oven baked(per 100 gr) € 11,00

Tray of selected cheeses € 23,00

Please note that, as all dishes are cooked to order, service may take some time even when the restaurant is not particularly busy.

Dear customer, if you have any food allergy or intolerance please ask our staff for help, they are well trained to advise you and provide you with the best possible food experience.

Fish served raw is blast chilled for greater safety.

Cover charge € 5,00

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