

S t a r t e r s

Burrata cheese with black truffle on a bed of artichoke hearts and dried tomato pesto	€ 26,00
Scallops seared with celeriac mousse, green apple and herring caviar	€ 25,00
Fried mullet with oyster mayonnaise and belgian endive with orange	€ 25,00
Tartare of amberjack with sponge of hazelnut, persimmon and radicchio of Treviso	€ 34,00
Quail cooked at low temperature with frois gras sauce, cabbage and red currant	€ 28,00

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

Red turnip ravioli stuffed with pecorino cheese, cardoncelli mushroom and nasturtium	€ 25,00
Fish soup with saffron pistils and multigrain toasted bread with thyme	€ 24,00
Purple cabbage macaroni pasta with ragout of mantis shrimps, fennel and crustacean oil	€ 26,00
Gragnano 'paccheri' pasta, tiger shrimp, cherry tomatoes, taggiasche olives and capers	€ 25,00
Potato and pumpkin dumplings with sea lupinis, squid and crispy black cabbage	€ 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 purple potatoes, turmeric oil and pomegranate	€ 35,00
Slice of croacker seared on the skin with chicory on anchovy dripping, mushroom sauce and crunchy turnips	€ 34,00
Rosemary-roasted octopus with wild rocket, vanilla cherry tomatoes and crunchy of almonds	€ 35,00
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)	€ 12,00
Tray of selected cheeses	€ 25,00

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	€ 6,00
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