

## 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
Squid with cabbage, sesame and licorice	€ 26,00
Scallops au gratin with pistacho, jerusalem artichoke mousse and ricotta cheese with pink pepper	€ 25,00
Tartare of yellowtail with gin marinade, avocado, yogurt and harangue caviar	€ 35,00
Veal sweetbreads with fennel salad, green apple and pomegranate sauce	€ 28,00

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

Red turnip ravioli with robiola cheese, pumpkin sauce and "cardoncelli" mushrooms	€ 26,00
Fish soup with saffron pistils and multigrain toasted bread with thyme	€ 25,00
Macaroni with squid ink, ragout of redfish and artichokes Venetian style	€ 28,00
Gragnano "torciglioni" pasta, tiger shrimp, cherry tomatoes, taggiasche olives and capers	€ 26,00
Potato gnocchi and black cabbage with sauce of mantis shrimps and candied lemon	€ 29,00

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

Turbo fillet with chicory topped with chili, bufala cream and red shrimp oil	€ 36,00
Slice of Ombrina, scalded on the skin with turnip greens, oregano and tangerine sauce	€ 36,00
Rosemary octopus with radicchio of Treviso, purple potato, vanilla tomatoes and chervil oil	€ 35,00
Venetian Style veal liver with figs, local onions and golden polenta	€ 35,00
Brased veal cheek with the scent of coffee, celeriac and broccoli	€ 38,00
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	€ 26,00

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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