

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
Warm prawns millefeuille, with avocado, green apple and liquorice sauce	€ 29,00
Scallops au gratin with almonds, jerusalem artichoke foam and pomegranate sauce	€ 27,00
Grilled red mullet with leeks and crumbled of black olives	€ 26,00
Raw beef tartare with pear compote and peanut creakers	€ 28,00

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

Potatoes gnocchi of red turnip with porcini mushrooms, robiola cheese and lagoon flowers	€ 25,00
Fish soup with saffron pistils and multigrain toasted bread with thyme	€ 26,00
Squid ink macaroni with mussels, clams, yellow cherry tomatoes and basil emulsion	€ 26,00
Gragnano "torciglioni" pasta with tiger prawns, mint, tomatoes, taggiasca olives and caper powder	€ 27,00
Plankton pasta ravioli stuffed with cod fish, caviar and pumpkin cream	€ 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 the treatment in accordance with the art. 4,5,6 of EU Regulation 679/2016.

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M a i n s

Fillet of sea bream cooked on the skin with chicory sautéed in olive oil and tangerine sauce € 36,00

Slice of swordfish with black cabbage, burnt carrots and lemongrass gel € 38,00

Roasted octopus with purple potatoes, friggitelli peppers vanilla tomatoes and chervil emulsion € 35,00

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

Baked veal tenderloin with pistachios, served with potato pie and honey mustard mousse € 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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