

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	€ 32,00
Seared scallops with cocoa butter, variation of peas and anise foam	€ 27,00
Squid in cooking oil with "agretto", kefir ice cream and nuts	€ 28,00
Smoked duck breast ham with asparagus, peanuts and currant	€ 29,00

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

Potatoes gnocchi of red turnip with "Cardoncello" mushrooms robiola cheese and lagoon flowers	€ 26,00
Soup of Adriatico fish with saffron pistils and multigrain toasted bread with thyme	€ 26,00
Squid ink macaroni with mussels, clams, yellow tomatoes and leaking of anchovies	€ 27,00
Gragnano "torciglioni" pasta with tiger prawns, basil, tomatoes taggiasca olives and caper powder	€ 27,00
Lettuce pasta ravioli stuffed with cod fish, caviar, cream of carrots and burnt lemon	€ 32,00

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 celeriac,
nettle sauce with extra virgin olive oil and pink pepper € 38,00

Slice of swordfish in gold leaf with artichokes of Saint Erasmus
and mushrooms reduction € 46,00

Roasted octopus with purple potatoes, friggiteli peppers
vanilla tomatoes and chervil emulsion € 38,00

Venetian Style veal liver with figs, local onions, golden polenta
and laurel powder € 36,00

Baked veal tenderloin with pistachios, served with potato pie
mustard mousse and honey € 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 € 27,00

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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