

-In case of any allergies please inform the staff beforehand -

*for food safety reasons, our fishes and/or sea food, raw and/or marinated, are treated according to the italian law

Cover charge € 3,00

Starters...

...fish...

Octopus salad, potatoes, beans, rosemary, leeks and sundried tomatoes	€ 15,00
Sweet and sour King prawns "in saor" of red onion, green apple and almond with dill pesto	€ 16,00
Seared scallops, speck, cream of potatoes and horseradish	€ 18,00
Mixed venetian fish appetizer in four tasting	€ 18,00
Triptych of marinated fish with aromatic herbs and spices *	€ 16,00
Selection of raw fish from the fish market and their sauce... * (the price varies depending on the type of fish)	€ 27-34

...meat...

Lamb ham, stracciatella cheese, grape and endive	€ 16,00
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...vegetables...

Jerusalem artichokes pie, parmesan fondue and balsamic vinegair	€ 14,00
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...First course...

...fish...

"Vialone nano" risotto with sage, cappers, dry citrus and seared red mullet (min 2 people - waiting time 19 minutes)	€ 34,00
Spaghetti "Mancini" with clams, broccoli and anchovies cream	€ 16,00
Home made potatoes gnocchi with crabs, chicory, garlic and chili	€ 17,00
Pumpkin cream, baby squid, coriander and toasted sesame	€ 16,00

...meat...

Home made tagliatelle, chantarelle mushrooms, crunchy bread speck smoked ham and dwarf pine olive oil	€ 17,00
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...vegetables...

Home made cappellacci pasta filled with fossa's pecorino cheese and potatoes on cream of spinach, pinenuts and rasins	€ 17,00
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...Second course...

...fish...

Mackerel, swiss chard cream and lemongrass, taggiasche olives and fennel salad	€ 24,00
Grilled ombrine fillet, marinated red cabbage, cappers and celriac cream	€ 25,00
Grilled turbot fillet served on field cooked salad, carrots and ginger cream	€ 25,00
Baked monkfish with crust of mix nuts on raw spinach , sundried tomatoes and red onion	€ 26,00

...meat...

Grilled sliced "Prussiana " beef with oyster mushrooms, potatoes and Porto sauce	€ 26,00
Breaded curry lamb chops, curled salad, walnuts, yogurt, mint and beetrots cream	€ 24,00

Slide dishes

Seasonal mixed salad	€ 7,50
Seasonal mixed vegetables	€ 8,00
Raw spinach salad served with pears balsamic vinegar and walnuts	€ 8,50

Cheeses

Asiago with chestnut jam and mustard seeds	€ 7,50
Pecorino with pepper jam	€ 8,00
Parmesan with acacia honey walnuts and pears	€ 7,50

Homemade dessert

Tiramisù	€ 8,50
Licorice creme bulée	€ 8,50
Pear and grappa soup with hazelnut chocolate	€ 8,50
Pistachio bavarois and salty caramel	€ 8,50
Chocolate and marinated mandarine cake	€ 8,50
Apple and rosemary crepes	€ 8,50
Carpaccio of pineapple with bergamot , organ and fennel	€ 8,00
Venetian biscuits with sweet wines Zibibbo / Verduzzo	€ 8,50
Raisins or prunes or apricot under grappa	€ 6,00