

## STARTERS

**Pumpkin 'Cappuccino'**

*with Tuscan baby artichoke and croissant with wild mushrooms*

€ 18

**Capon salad with horseradish,**

*red chicory and sweet and sour pumpkin*

€ 24

**Warm local curled octopus**

*with must oil served with their consommé*

€ 24

**Potato foam**

*with lagoon schie, small shrimps typical of the Venetian Lagoon  
or with Venetian cuttlefish*

€ 20

**Raw fish selection**

*with lobster, langoustines, scallops and red prawns*

€ 39

**Beef tartare**

*with fine black truffle and micronized mustard*

€ 38

**Red tuna tartare**

*with salad of chicory hearts, anchovies from Cantabrico sea and crispy capers*

€ 25



## FIRST COURSES

**Bean cream**

*with crisp winter sausage and red chicory of Treviso  
with balsamic vinegar*

€ 24

**Lasagna**

*with ribs ragout and truffles*

€ 38

**Traditional quadrucci**

*of white meat in broth*

€ 24

**Spaghetti**

*with sea and lagoon clams and codfish bottarga*

€ 28

**Salt cod ravioli**

*with gravy scampi sauce*

€ 32

**Chef's risotto of the day**

*(min. 2 persons)*

€ 35



## MAIN COURSES

### **Great traditional hash of meat**

€ 38

### **Steamed shellfish salad**

*with lobster, shrimp, mantis shrimps  
and vegetables*

€ 58

### **Veal belly roast**

*with sauté small beets and ratte potatoes*

€ 30

### **Slightly smoked salmon steak**

*with sweet and sour onions*

€ 35

### **Fried fish**

*with squids, scampi and crispy vegetables*

€ 38

### **Patanegra boneless ribs**

*with wild mushrooms and stewed Belgian endive*

€ 40

### **Beef cheek with Amarone**

*red chicory and pumpkin mousse*

€ 36

### **Beef fillet with Madera**

*fine black truffle and foie gras*

€ 60

### **Sliced fillet mignon**

*with black pepper with Roman chicory hearts  
and pickled must oil*

€ 34



## DESSERT

**Traditional venetian 'Focaccia'**  
*topped with eggnog with passito Ecrù di Zibibbo*  
€ 14

**Zacapa rum hot pears with pecan walnuts**  
*and marron glacé ice cream*  
€ 18

**Pandoro and panettone foam**  
*with fake egg truffle*  
€ 18

**Ice-creams and fruit sorbets**  
*(4 flavors)*  
€ 14

**Ricotta dumplings**  
*with chocolate, wild berries and vanilla sauce*  
€ 16

**Fresh fruit salad**  
*with cremolata of yogurt and crispy honey*  
€ 16

*\* the menu may change depending on the season and daily specials.*