



THE FESTIVE SEASON'S MENU

Starters

“Cappuccino” of reverse egg with black truffle
and Patanegra ham croissant

€ 24

Capon salad with radish
and sweet & sour vegetables

€ 24

Potato foam with lagoon shrimps
or little crabs “masenette”

€ 22



Raw fish selection with seabass,
langoustines and red prawns

€ 32

Beef tartare “Damini selection”

€ 30

Red tuna tartare with chicory,
Cantabrian anchovies and capers

€ 30



Main Courses

Chickpeas' cream with cod fish carpaccio
and truffle

€ 26

Cannelloni with rib-eye ragout
and bechamel sauce

€ 26

Spaghetti with lagoon clams
and mullet bottarga

€ 28



Home made duck ravioli with pumpkin cream
and red chicory from Treviso

€ 28

Risotto with go' fish and spider crab
(min. 2 persons)

€ 35



Main Courses

Patanegra deboned ribs with sautéed greens
and mashed Jerusalem artichokes

€ 34

Veal cheek with artichoke base,
radicchio red chicory and pumpkin mousse

€ 34

Beef fillet flavored with Madeira, black truffle
and foie gras

€ 58



Steamed shellfish salad with lobster, shrimps,
mantis shrimps and vegetables

€ 58

Smoked salmon steak
with sweet and sour onions

€ 32

Fried fish with squids, shrimps and vegetables

€ 34



Desserts

Traditional Venetian focaccia
with Pantelleria passito wine,
zabaione and mascarpone
€ 18

Millefeuille with vanilla Chantilly cream,
currants and dark chocolate
€ 18

Ice-cream and fruit sorbets
€ 8-18



Destructured Tiramisù

€ 18

Bavarian three chocolates cream and hazelnut brittle

€ 18



We inform our customers that our dishes may contain particular ingredients, cause of allergic reactions or not compatible with diets. We invite you to report any allergies to the waiter and consult the appropriate table of ingredients
Reg. CE 1169/2011

As per law Reg. (EC) No 853/2004 III section VII chapter 3, paragraph 3 D, we subject fish to a chilling at -20 ° C. Seasonal products are stored at temperatures below 0 degrees.

THE RESTAURANT