



DINNER MENU

STARTERS

Beef tartare
"Damini Selection"
€ 30

Potato mousse and lagoon prawns,
with thistles of Sant'Erasmus
or cuttlefish in its ink Venetian style
€ 24

"Reversed" egg
with crunchy green asparagus
and dehydrated yolk
€ 22



Selection of raw fish, prawns, red prawns
and carpaccio of sea bass

€ 32

Red tuna tartare
with avocado, soy caviar
and lemon air

€ 30

Veal carpaccio marinated in vodka
with honey mustard
and pecorino flakes

€ 28



MAIN COURSES

Mezzi paccheri with cheese,
pepper, fava beans and peas

€ 24

Potato gnocchi, asparagus, mussels
and sea bass bottarga

€ 28

Cold spaghetti, clam cream, scampi,
red prawns and shrimps

€ 45

Risotto with bruscardoli,
capetonde and cockles
(min. 2 servings)

€ 32



Zucchini and courgette flowers cream
with monkfish, redfish,
gurnard and go' fish

€ 32

Eggplant parmigiana with our fondue

€ 28

Sliced roast beef

with selection of tomatoes with basil
and Monte Veronese cheese flakes

€ 42



Fried calamari, prawns and pink prawns
with polenta and asparagus sticks

€ 45

Pork bacon with butter herbs
and Ratte potatoes

€ 32

Tuna or sea bream burger with crunchy
vegetables and sauteed spinach

€ 34



DESSERTS

Millefeuille with Chantilly cream and berries
€ 18

Fresh fruit salad with yogurt cremolata
€ 18

Strawberry with meringue and vanilla cream
€ 18

Creamy dark chocolate, mint
and caramel shortcrust pastry
€ 18

Assorted fruit sorbets with vodka soup
€ 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