



## DINNER MENU

### STARTERS

Potato mousse with lagoon prawns,  
small artichokes from Sant Erasmo island  
or with traditional Venetian black ink cuttlefish  
€ 24

Cold soup with tomatoes and marinated codfish  
€ 28

Raw fish selection, amberjack tartare,  
red prawns and seabass carpaccio  
€ 32

Red tuna tartare  
with avocado, soy caviar and lemon foam  
€ 30

Beef carpaccio  
with honey mustard and Parmesan flakes  
€ 28



## MAIN COURSES

Mezzi paccheri pasta with lobster  
€ 32

Potato gnocchi with spider crab  
€ 30

Spaghetti with clams  
€ 28

Risotto with small seasonal vegetables from  
Venetian islands and Parmesan fondue  
(min. 2 servings)  
€ 30

Homemade tagliatelle  
with guinea-fowl ragù meatsauce  
€26

Slightly smoked amberjack filet,  
seasonal vegetables' mousse and artichokes  
€ 42



Seared squid,  
peas cream and vegetables  
€ 40

Eggplant parmigiana  
with cheese fondue  
€ 28

Boneless Patanegra pork ribs,  
greens and potato foam  
€40

Sorana beef fillet,  
baked vegetables and potatoes  
€42

Tuna or amberjack burger  
with crunchy vegetables  
and sautéed spinach  
€ 34



## DESSERTS

Mille-feuille with chantilly cream  
and mixed berries

€ 18

Pesca Melba and Bourbon vanilla ice-cream

€ 18

Strawberry fruit salad with meringue  
and vanilla whipped cream

€ 18

Homemade sorbets and ice-creams

1 flavor € 8

2 flavors € 12

3 flavors € 16



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