

TO START



Potato mousse with

Porcini mushrooms,
Madera wine foie gras,
or with traditional
Venetian black ink cuttlefish

24

Raw fish selection
amberjack tartare, red prawns
and seabass carpaccio

32

Red tuna tartare
with avocado, soy caviar
and lemon foam

32

We inform our kind customers that our dishes may contain particular ingredients, causing allergic reactions or not compatible with diets.

We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011

In addition, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin in order to preserve their organoleptic qualities unchanged.

Lukewarm salad with
pink shrimps, striped prawns, squid
and sea bass bottarga
34

Beef tartare
with honey mustard
and Parmesan flakes
28

Guinea fowl l.t.c.
honey mushrooms
and sauteed radicchio
26

MAIN COURSE



Mezzi paccheri pasta with lobster
45

Potato gnocchi with spider crab
30

Spaghetti with clams
32

Potato dumplings
guinea fowl ragout and mushrooms
28

Pumpkin cream
autumn vegetables and raw milk goat cheese
26

Risotto with radicchio from Veneto
and bits of beef
32
(Min. 2 people)

We inform our kind customers that our dishes may contain particular ingredients, causing allergic reactions or not compatible with diets.
We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011
In addition, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin in order to
preserve their organoleptic qualities unchanged.

MAIN COURSE



Lightly smoked amberjack,
baked seasonal vegetables

36

Black cod, fennel cream,
baby spinach and mashed potatoes

40

Tuna burger
with crunchy vegetables
and sautéed spinach

36

Boneless Patanegra pork ribs
greens and potato foam

34

Sorana beef fillet
chanterelle mushrooms and potatoes

45

We inform our kind customers that our dishes may contain particular ingredients, causing allergic reactions or not compatible with diets.

We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011

In addition, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin in order to preserve their organoleptic qualities unchanged.

DESSERT



Mille-feuille with chantilly cream
and mixed berries

18

White chocolate bavarois
with raspberries

18

Mont Blanc cake
with chestnut cream,
chestnuts and vanilla cream

18

Super pistachio ice cream
with brownie

18

Fruit salad

18