

S t a r t e r s

Burrata cheese with black truffle on a bed of artichoke hearts and dried tomato pesto	€ 26,00
Seared squids with sweet pepper ice cream, avocado and amaranth	€ 26,00
Scallops au gratin with hazelnuts, zucchini variation and "mozzarella di bufala" foam	€ 26,00
Croaker fish carpaccio with melon, gin marinade, sea fennel and herring caviar	€ 33,00
Raw beef tartare with sheep's ricotta with blueberries, marinade eggs and peanut crackers	€ 28,00

F i r s t C o u r s e s

Red turnip ravioli stuffed with borage, cardoncelli mushrooms and robiola cheese	€ 26,00
Fish soup with saffron pistils and multigrain toasted bread with thyme	€ 25,00
Squid ink macaroni with mussels, clams, yellow cherry tomatoes and basil emulsion	€ 26,00
Gragnano "torciglioni" pasta with tuna, mint, tomatoes, taggiasca olives and caper powder	€ 26,00
Lettuce and potatoes gnocchi with prawns tartare, shellfish oil and oyster leaf	€ 29,00

All fresh pasta is homemade in our kitchen.

Any health data communicated by the Customer regarding allergies, intolerances or dietary requirements will be treated in accordance with the provisions of the specific privacy statement set out and available as a copy at the cash desk.

The communication of the aforementioned personal data postulates the data subject to the treatment in accordance with the art. 4,5,6 of EU Regulation 679/2016.

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M a i n s

Slice of sea bream cooked on the skin, with cherry gazpacho
green beans and candied lemon € 36,00

Mediterranean amberjack with green peas, cream of
aubergines in soy sauce and toasted sesame € 38,00

Roasted octopus with purple potatoes, Sant' Erasmo
artichokes, vanilla tomatoes and chervil emulsion € 35,00

Venetian Style veal liver with figs, local onions, golden polenta
and laurel powder € 35,00

Baked veal tenderloin with pistachios, served with potato pie
and honey mustard mousse € 38,00

Blue lobster (per100 gr) € 20,00

Fresh fish of the day cooked in salt or oven baked(per 100 gr) € 12,00

Tray of selected cheeses € 26,00

Please note that, as all dishes are cooked to order, service may take some time even when the restaurant is not particularly busy.

Dear customer, if you have any food allergy or intolerance please ask our staff for help, they are well trained to advise you and provide you with the best possible food experience.

Fish served raw is blast chilled for greater safety.

Cover charge € 6,00

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