

*For centuries the quintessence of venetian gastronomy has been
Found in the tradition of wine cellars, inns, smoke-blakened taverns and fry shops*

For any inquiry about ingredients that could be allergenic we beg you to contact our head waiters

This is a no smoking restaurant even electronic cigarettes

HORS D'OEUVRE

Lukewarm salad of cuttlefish, tiger prawns and baby artichokes

MPurè of dried cod with artichoke heart and polenta (traditional dish)

Crab, tuna tartare, avocado and caviar tower with passion fruit mayonnaise

Grilled octopus with cherry tomato, olives and caper flower

Grilled scallops with pea, broad beans and bacon

Stracciatella cheese and rocket salad with strawberry, pistachio, rhubarb and tomatoes

Two kinds of 18 months aged hams

Selection of cheeses with assorted preserves

Foie gras block aromatized with champagne and black pepper

Asparagus with poached egg and crispy ham

Due to the news european regulations, some products could be frozen

FRESH HOME MADE PASTA

Gragnano spaghetti* with cuttlefish in black ink and sweet pepper

Paccheri with duck ragù and Monte Veronese cheese

Bucatini carbonara with asparagus

Gragnano spaghetti* with baby squid, anchovies, pistachios and cedar

Ravioli stuffed with sheep's ricotta, poppy shoots and almonds

Thick spaghetti of durum wheat* "cacio e pepe"

SECOND COURSES OF FISH

Grilled wild sea bass with spring vegetables sauté

Grilled squids, raw-marinated shrimp on endive and cherry tomatoes

Dried fruits crusted tuna fillet with green beans and gazpacho mayonnaise

Grilled morsels of monkfish with artichokes and lobster caramel

SECOND COURSES OF MEAT

Grilled veal cutlet with crystals of smoked salt and barbecue sauce

Aromatic herbs crusted rack of lamb

Veal liver venetian style (traditional recipe)

Veal cheeks cooked at low temperature and mashed carrots

DESSERT

Bronte's pistachios ice cream with chocolate pralines

Tiramisù

Ginger ice cream with bitter cocoa crumble and orange

Soft almond sponge cake and cocoa "cigar" with passion fruit mousse

Strawberry cheesecake

All desserts are home made

Médecins Sans Frontières (MSF) is an international humanitarian aid organization that provides emergency medical assistance to populations in danger in more than 60 countries.

In choosing our restaurant you help their project "in Africa": in fact, since 2002, part of the cover charge has been given to this non-profit organization.

Due to the new european regulations, some products could be frozen by ourselves, some others could be frozen at the origin.