



MEAT HORS-D'OEUVRES

Soppressa (local salami) from Dolomiti with polenta	€	10,00
San Daniele ham with melon	€	14,00
Beef with salad in balsamic vinegar sauce	€	16,00
Baked puff pastry with seasonal vegetables	€	12,00
Buffalo mozzarella Caprese style with tomato and basil	€	12,00

Raw Meat

Beef fillet tartare	€	24,00
Beef carpaccio with small artichokes and parmesan leaves	€	14,00

FIRST COURSES

Baked lasagna with veal sauce	€	13,00
Gragnano spaghetti with cherry tomatoes and basil	€	13,00
Reginette Sicilian style (eggplant, tomato and mozzarella)	€	13,00
Home made ravioli with spinaches and cottage cheese with nut sauce	€	14,00
Ribbon noodles with duck sauce	€	14,00
Cream with seasonal legumes	€	10,00

THE MEATS

Mixed skewered meat (served with potatoes and legumes)	€	23,00
Bone rib steak on the grill (each 100 gr)	€	7,00
Baked baby lamb from Alpage marinated in milk	€	24,00
Sucking calf's liver Venetian style with polenta	€	20,00
Chicken in curry sauce with apple and pilaf rice	€	16,00
Sliced beef with rosemary	€	21,00



FISH HORS-D'OEUVRES

Seafood salad Chioggiotta style	€	20,00
Scallops au gratin	€	20,00
Cod fish mousse served with polenta	€	15,00

Raw fish

Three kind of tartare with tuna, seabass and shrimps	€	19,00
Marinated salmon with sweet herbs	€	21,00

FIRST COURSES

Gragnano spaghetti with clams in the shell	€	15,00
Fresh home made noodles with spider crab and asparagus	€	18,00
Ribbon noodles with wild salmon and zucchini	€	17,00
Seafood risotto (min 2 pax)	€	18,00

MAIN FISH COURSES

Small cuttle-fish from the lagoon in black ink sauce with polenta	€	20,00
Grilled prawns from the Adriatic sea	€	25,00
Grilled Royal gilthead sea-bream	€	25,00
Seabass fillet in saffron potatoes bed	€	28,00
Mixed royal fried fish with daily catching	€	23,00

VEGETABLES

Small green salad	€	8,00
Steamed fresh spinaches	€	8,00
Glazed small onions	€	7,00
Baked or fried potatoes	€	7,00

DESSERTS

Selection of our productions from the trolley	€	10,00
Strawberry flambé with Armagnac and vanilla ice cream	€	10,00
Home-made crepes au gratin	€	10,00
Assorted fruit platter	€	8,00

WINE LIST AT YOUR REQUEST

Service Charge 12% Cover charge € 4,00

English 03.16

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty

At certain times of the year, based on market availability, some products may be frozen. , in this case the waiter will inform the customer
The fish intended to be eaten raw or almost raw was subjected to a pre-cleaning complies with the requirements of CE regulation 853/2004 , attached III , section VIII , chapter 3 , letter D , point 3 .