

FROM THE VENETIAN TRADITION

♠ STARTERS ♠

- Sea food hors d'oeuvre € 26,00
- Grilled scallops and queen scallops € 24,00
- Peppered clams and mussels sautée € 18,00

♠ FIRST COURSES ♠

- Noodles with squid ink,
mantis shrimps and cherry tomatoes € 23,00
- Rice and green peas € 18,00
- Warm typical pasta and beans € 17,00

♠ FISH & MEAT ♠

- Sea bream cooking in foil, seafood,
cherry tomatoes and taggiasche olives € 32,00
- Mixed grilled fish with polenta € 34,00
- Roasted guinea fowl – in two cookings -
with peverada sauce € 30,00

♠ DESSERTS ♠

- Peach revisited by the chef, chocolate sauce
and amaretti crumble € 12,00
- Meringues, strawberries,
chantilly cream € 12,00
- Summer style zabaglione € 12,00