

## HORS D'OEUVRE

Steamed spider crab with lemon flavored  
Evo oil emulsion and parsley mousse

(2,4,6,9,12)

€ 32,00

Sliced octopus with red prawns salad, vegetables and Taggiasca olives

(2,4,6,9,10,12,14)

€ 31,00

Swordfish carpaccio "pre-salé", melon pearls, yoghurt and lime cream

(4,7)

€ 28,00

Scallops medallions served on a saffron and Pastis sauce,  
cuttlefish marinated with beetroot

(4,7,12,14)

€ 30,00

Traditional fish "cicchetti" with marinated pineapple and green apple

(1,2,4,5,7,9,12,14)

€ 35,00

"Sorana" beef tartare, mustard and lemon dressing,  
bread croutons flavored with dry tomato

(1,10,12)

€ 28,00

### *Vegetarian Course*

"Burrata" cheese stewed in tomato, carrot,  
zucchini with basil and datterini confit

(7,9)

€ 24,00



## FIRST COURSES

Ravioli filled with lobster served on a  
shellfish and crustaceans stew and veggies

(1,2,3,4,7,8,9,12,14)

€ 32,00

Classic seafood risotto creamed with lemon butter and saffron

(2,4,7,9,12,14)

€ 30,00

"Senatore Cappelli" organic Spaghetti,  
real clams, rocket dressing and  
purple potatoes cream

(1,4,7,9,12,14)

€ 28,00

Tagliolini with shrimps, fresh tomato  
and toasted spice bread

(1,2,3,4,7,9,12)

€ 29,00

Maltagliati pasta with lamb ragout and "Pecorino di Fossa" cheese flakes

(1,3,7,9,12)

€ 28,00

### *Vegetarian Course*

Spinach and ricotta cheese quenelle  
served on a Taleggio cream  
and red wine poached pears

(3,7,12)

€ 22,00



## OUR SOUPS

Gazpacho with cucumber, peppers and  
braised octopus Mediterranean style

(4,9,14)

€ 24,00

Warm carrot creamy soup, almond,  
Morlacco cheese croutons  
and fried onion

(1,7)

€ 22,00

Traditional fish soup  
"La Caravella" style

(1,2,4,7,9,12,14)

€ 36,00

### *Vegetarian Courses*

Sautéed rice with saffron, lentils  
and organic olive oil

(9)

€ 19,00

Vegetables and potatoes pie on a cream  
of legumes and toasted pine nuts

(8,9)

€ 21,00



## MAIN COURSES

Sea bass fillet served on an organic chickpea purée,  
sauté spinach and rosemary olive oil

(4,9)

€ 36,00

Tuna and swordfish sliced in crust of poppy seeds and pistachio,  
potatoes and mayo of cappers and anchovies

(3,4,8,9,10,11,12)

€ 38,00

Salt cod in cooking pot with Taggiasca olives, (review of Vicenza style recipe)

(1,4,7,12)

€ 35,00

Traditional mix of fried fish  
with crunchy battered vegetables

(1,2,3,4,5,14)

€ 38,00

Duck breast with honey,  
carrot cream and blueberries sauce,  
accompanied with potatoes

(1,7,12)

€ 37,00

"Sorana" Beef fillet,  
mashed herbs flavored potatoes, sautéed vegetables of Sant'Erasmo Island,  
black truffle and Valpolicella red wine sauce

(1,7,12)

€ 39,00



## SWEET MOMENTS

Panna cotta with lavender flowers,  
strawberries coulis, hazelnut and Porto Crunchy biscuit  
(3,7,8,12)  
€ 14,00

Dark chocolate "mousse cake" with rum and caramelized banana  
(1,3,7,8,12)  
€ 15,00

Deconstructed cheesecake with almonds Dacquoise biscuits  
and wild fruits jelly  
(1,3,7,8,12)  
€ 15,00

Two versions of Tiramisù... classic and innovative  
(1,3,7,8,12)  
€ 16,00

Belgian pudding with yoghurt and lime mousse  
(3,7,8,12)  
€ 14,00

Our homemade Ice-cream  
(7,12)  
€ 12,00

Strawberry sorbet, citrus and Prosecco  
(12)  
€ 12,00

Seasonal sliced fruit  
€ 16,00

Selection of local cheeses,  
home-made jams and seasonal fruit compotes  
(1,7,8,10,12)  
€ 21,00

