

HORS D'OEUVRES

Venetian-style cod
on lagoon mussel coulis with fried polenta
(4-7-9-12-14)
€ 34

Scampi, sardines and pumpkin in saor
with Sant'Erasmus herb dressing
(1-2-4-5-8-12)
€ 30

Seared scallops, broccoli cream,
very fine sautéed cuttlefish
(4-14)
€ 34

Sorana beef fillet tartare, chicory salad,
cold sauce of caper and anchovies
(1-3-4-6-10)
€ 28

Vegetarian proposal

Pumpkin cream soup with late radicchio
and rosemary bread croutons
(1)
€ 24

FIRST COURSES

Double yolk homemade fresh pasta tagliolini with scampi,
black truffle and Veneto pecorino cream
(1-2-3-4-7-12)
€ 34

Spaghetti Senatore Cappelli
with spider crab, its coral and lemon grass
(1-2-7-9-12-14)
€ 30

Fish soup
La Caravella
(2-4-9-14)
€ 30

Fresh pasta maltagliati with duck ragù and Castelmagno
(1-3-7-9-12)
€ 28

Vegetarian proposal

Delicate pumpkin quenelle au gratin,
Taleggio DOP sauce and Cabernet radicchio
(9)
€ 22

MAIN COURSES

Slice of sea bass, sautéed potatoes,
marinated radicchio and acacia honey

(4-12)

€ 40

Tuna steak with panko bread,
potato and Tropea onion pie

(1-3-4-5-7-12)

€ 34

Beef fillet on rustic potato puree,
sautéed vegetables and Ripasso della Valpolicella sauce

(7-9-12)

€ 48

Roasted guinea fowl leg, sautéed spinach and herbed potatoes

(7-9-12)

€ 32

Vegetarian proposal

Vegan burger with olive sauce

(9)

€ 28

SWEET MOMENTS

Our tiramisu decaf
with coffee cream and cocoa bean
(3-7)
€ 14

Vanilla soufflé
amaretto sauce
(20 minutes)
(1-3-7-8-12)
€ 15

Chocolate tartlet and chestnut mousse
(1-3-7-8-12)
€ 15

Eggnog cup with venetian biscuits
(1-3-7-8-12)
€ 13

Pistachio and white chocolate semifreddo,
raspberry sauce
(3-7-8-12)
€ 16

Selection of local cheeses with home made jams
(1-7-8-10-12)
€ 18

According to the market's availability, some ingredients can be thermally treated.
Service and taxes are included
Cover charge € 3 per person

Dear Guests,

We have the pleasure to welcome you and to present you our restaurant service. We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerances as follows:

1. Cereals containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
2. Crustacean and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Peanuts and nuts products
6. Soy and soy products
7. Milk and dairy produce, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
13. Lupin beans and products based on them
14. Shellfish and products based on shellfish

Our Staff will give you all the necessary information about the specific ingredients used to cook our dishes, in conformity with the regulations in force (EU 1169/2011). Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some tracks of the indicated above ingredients.