

The Daily Catch

This menù depends on the availability of fresh fish at the market

Hors d'oeuvres

Crudo of local scampi	28,00
Half grilled spiny lobster with celery caponata	26,00
Mix seafood platter from Adriatic sea	28,00
Garden fresh salad with chicory hearts and grilled little octopus	24,00
Warm salad of calamari and Treviso red chicory	24,00
Clams with ginger	22,00
Grilled razor clams	24,00
Cod fish purée with Biancoperla corn polenta	20,00
Potato cream soup with steamed shrimps	24,00
Scallops with orange and Cervere leeks	24,00
Mussels "cassopipa" style	20,00

First courses

Pumpkin and ricotta ravioli with prawns	24,00
Potato gnocchetti with red tuna white ragout	24,00
Artisan spaghetti with "bevarasse" clams	24,00

Main courses

Sea bass fillet with Pantelleria capers and ligurian black olives	28,00
Turbot fillet with citrus, spices and fine herbs sauce	28,00
Prawns in sweet & sour "busara" style	28,00
Squid in black ink sauce with grilled polenta	26,00
Grilled lagoon cuttle fish	26,00
Mixed grilled fish and crustaceans for 2 people	58,00

On BBQ by the weight

Prawns	100 gr.	12,00
John Dory	100 gr.	9,00
Sea bream	100 gr.	9,00
Sea bass	100 gr.	9,00
Monk fish	100 gr.	9,00
Sole	100 gr.	9,00

Side dishes: mix seasonal vegetables or green salads 7,00

Parmigiano Reggiano from red cows with sweet fruit pickles 10,00

Home made desserts 9,00

Dark chocolate melting cake
 Bronte pistachio flour cake
 Caramelized pear tart
 GinLemon sorbet
 Crema rosada, venetian crème caramel
 Zabaione parfait
 Tiramisù
 Panna cotta

A Table à Venise - Venice food and wine 19,00

*Notre livre de recettes est disponible ici en français
 Our cookbook in english available here*