

## Today's Catch directly from the Rialto Fish Market

### Starters

Sword fish carpaccio	23,00
Caprese salad with smoked Andria burrata and steamed prawns	23,00
Warm salad with calamari and green beans	21,00
Grilled scallops with black beans pudding	23,00
Fish, crustaceans and mollusk stew	23,00
Carpet shell clams with ginger	23,00
Pilgrim scallops lemon and peppermint	23,00
Mussels with feta cheese and origano	21,00
Cod fish purée with Biancoperla white corn polenta	21,00

### First courses

Aubergines and ricotta ravioli with prawns and wild fennel	24,00
Potato gnocchetti with small calamari and cinnamon scent	24,00
Spaghetti with "bevarasse" clams	24,00

### Main courses

Little lagoon sole with white wine, ligurian black olives and Pantelleria capers	27,00
Mediterranean red tuna steaks with Modena balsamic vinegar	27,00
Prawns in sweet & sour "busara" style	27,00
Mixed grilled fish and crustaceans for 2 people	56,00

### Fish on BBQ (by the weight)

Prawns	100 gr.	12,00
Monkfish	100 gr.	10,00
Red mullet	100 gr.	10,00
Sea bream	100 gr.	10,00
Sword fish	100 gr.	10,00
Sole	100 gr.	11,00

Parmigiano Reggiano del Consorzio delle vacche rosse 30 mesi	9,00
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Desserts	9,00
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Panna cotta with amaretto cherries  
 Crema rosada  
 Chocolate and peach "bonet"  
 Melon sorbet  
 Caramelized peach pie  
 Dark chocolate melting cake  
 Bronte pistachio flour cake

Venice, food & wine our cookbook in English or French	19,00
NOSTRANO il liquore di Venezia 70cl	24,00