



Today's Catch directly from the Rialto Fish Market  
Thursday November 5th 2020

Starters

Mediterranean red tuna tartare*	21,00
Warm salad of calamari and chicory hearts	21,00
Cod fish purée with Biancoperla corn polenta	16,00
Gazpacho with grilled little octopus	21,00
Octopus and avocado salad	21,00
Steamed mantis shrimps	21,00
Adriatic Sea mix seafood appetizer	21,00
Scallops with orange and crunchy leeks	21,00
Grilled razor clams	21,00
Mollusk mix with ginger	21,00
Mussels, feta cheese and oregano	16,00

First courses

Potato gnocchetti with small calamari and cinnamon scent	21,00
Spaghetti with "bevarasse" clams	21,00
Fish, crustaceans and mollusk soup	24,00

Main courses

Turbot fillets with citrus, spices and fine herbs sauce	24,00
Scorpion fish fillets with white wine, Ligurian black olives and Pantelleria capers	24,00
Prawns in sweet & sour "busara" style	24,00
Grilled "caciarioli" calamari	24,00

Mixed grilled fish and crustaceans for 2 people	52,00
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Fish on BBQ (by the weight)

Prawns	100 gr.	11,00
Sword fish	100 gr.	9,00
Sole	100 gr.	11,00
Monk fish	100 gr.	9,00

Parmigiano Reggiano from red cow's milk 32 months	9,00
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Homemade desserts	9,00
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Panna cotta with amaretto cherries  
Tiramisù  
Citrus and "Mandarinetto" sorbet  
Caramelized pear pie  
Bronte pistachio flour cake  
Dark chocolate melting cake

\*The fish intended and consumed raw or practically raw has been subjected to preventive remediation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

Venice, food & wine our cookbook in English or French	19,00
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NOSTRANO l'Amaro di Venezia 70cl	24,00
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