



Today's Catch directly from the Rialto Fish Market

Starters

Mediterranean sword fish tartare*	21,00
Warm salad of calamari and chicory hearts	21,00
Cod fish purée with Biancoperla corn polenta	16,00
Fish, crustaceans and mollusk stew	23,00
Octopus and avocado salad	21,00
Steamed mantis shrimps	21,00
Adriatic Sea mix seafood appetizer	24,00
Scallops with orange and crunchy leeks	21,00
Mussels, feta cheese and oregano	18,00

First courses

Potato gnocchetti with sword fish and purple artiochikes	21,00
Spaghetti with "bevarasse" clams	21,00
Pumpkin and ricotta ravioli with prawns	21,00

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)

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

Homemade desserts	9,00
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Panna cotta with amaretto cherries
Citrus and "Mandarinetto" sorbet
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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