



Today's Catch directly from the Rialto Fish Market

Starters

Lagoon sea bass carpaccio *	24,00
Crudo of red prawns from Mazara del vallo *	24,00
Gazpacho with grilled baby octopus	24,00
Scallops, Castelluccio lentils & samphire	24,00
Grilled razor clams	24,00
Steamed spider crab	23,00
Octopus and avocado salad	23,00
Warm salad of calamari and seasonal vegetables	22,00
Codfish purée with Biancoperla corn polenta	21,00
Carpet shell clams with ginger	24,00
Mussels, spring onion, turmeric and peppermint	20,00

First courses

Potato gnocchetti with lobster "Burano" style	24,00
Spaghetti with "bevarasse" clams	24,00
Sant'Erasmus zucchini and ricotta ravioli with monk fish cheeks	24,00

Main courses

Sole fillets with citrus, spices and fine herbs	28,00
Sea bass fillet with Pantelleria capers and Ligurian black olives	28,00
Prawns in sweet & sour "busara" style	28,00
Grilled lagoon cuttle fish	28,00
Mixed grilled fish and crustaceans for 2 people	54,00

Fish on BBQ (by the weight)

Prawns	100 gr.	12,00
Sea bass	100 gr.	11,00
Monk fish	100 gr.	10,00
Sea bream	100 gr.	10,00
Sole	100 gr.	11,00

Parmigiano Reggiano di vacche rosse with Marsala jelly	9,00
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Homemade desserts	9,00
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Panna cotta with amaretto cherries
 Tiramisù
 Bronte pistachio flour cake
 Sicilian pistachio semifreddo with whipped cream
 Wild strawberries aspic with coffee zabaione
 Caramelized peach pie
 Venetian cream caramel
 Bonet, Piedmontese chocolate pudding
 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
NOSTRANO L'AMARO DI VENEZIA our elisir of the lagoon 70cl	24,00