

Our suggestions for today directly from the Rialto Fish Market

Starters

of tradition

Raw local langoustines *	27,00
Soft polenta with steamed lagoon little prawns	27,00
Mitilla mussels "cassopipa" style	24,00
Squids in black ink sauce with grilled polenta	26,00
Codfish purée	23,00

house specials

Octopus, potato and avocado salad	26,00
Andria smoked burrata with Cetara anchovies in oil	26,00
Pilgrim scallops with lemon and peppermint	26,00
Scallops with citrus and summer leeks	26,00
GARDEN tomato and vegetable gazpacho with grilled little octopus	26,00

First courses

Potato gnocchetti with small calamari and cinnamon scent	26,00
Sword fish and ricotta ravioli with GARDEN aubergines purée	26,00
Spaghetti with "bevarasse" clams	26,00

Main cours

Sole fillet with citrus, spices and fine herbs	30,00
Sword fish with white wine, Ligurian black olives and Pantelleria capers	30,00
Prawns in sweet & sour and spicy "busara" style	30,00
Grilled lagoon cuttle fish	30,00

Mixed grilled fish and crustaceans for 2 people 60,00

On BBQ by the weight Fishing area

Sword fish	PFAO37.2	100 gr.	12,00
Monk fish	PFAO37.2	100 gr.	12,00
Lagoon sea bream	FPAO37.2	100 gr.	12,00
Lagoon sole	PFAO37.2	100 gr.	12,00



Side dish from our sustainable vegetable **GARDEN** of Sant'Erasmus
The **OSTIINORTO** sustainable farm guarantees the quality of the vegetables
from our garden on the island of Sant'Erasmus at mile 0

8,00

Homemade desserts

10,00

Bonnet with Amaro Nostrano
Crema rosada, the Venetian crème caramel
Panna cotta
Tiramisù
Nectarine of Verona IGP sponge cake
Bronte pistachio flour cake
Tenerina, dark chocolate soft 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

24,00



Amaro Nostrano Venezia 27% - bottle of 10 cl
bottle of 70 cl

14,00
34,00