

Dinner menu

Culinary creations and indigenous flavours by Executive Chef Daniele Turco

STARTERS | SALADS

Steamed scampi with orange and grapefruit on a little fennel salad with citrus vinaigrette€ 38

Sautéed vegetables cake, mushrooms and farinata,
with beetroot and yogurt sauce€ 25

Assortment of seasonal venetian cicchetti€ 29

Roasted lobster with thyme, mashed potatoes with chives and Porcini,
with its sauce perfumed with ginger€ 32

Duck breast with balsamic vinegar, boiled pear with Dindarello wine and marinated radicchio€ 32

Calvisius malossol caviar with blinis and sour cream€ 190

PASTA | SOUPS

Spaghetti Felicetti with mullet bottarga and zucchini cream€ 34

Homemade tagliolini pasta with pan-fried vegetables, rocket and walnut pesto€ 26

Linguine pasta with mixed shellfish, garlic and parsley€ 32

Fusilloni with cherry tomatoes sauce and flakes of smoked treccione€ 26

Mezze maniche pasta with pecorino cheese, black pepper and lemon and nuts€ 26

Vegetable soup with basil

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Pumpkin cream with roasted bruschetta,
stracciatella of cow's milk and linseed oil€ 26

RISOTTO MENU | MINIMUM 2 PEOPLE

Risotto with eel, black pepper and wild fennel€ 30

Riso Carnaroli Principato di Lucedio

Risotto with cuttlefish ink€ 25

Vialone Nano veronese IGP Ferron Pila Vecia

Risotto with shrimps *Hemingway style*€ 30

Vialone Nano veronese IGP Ferron Pila Vecia

Aged risotto with lemon and basil€ 28

Vialone Nano veronese IGP Ferron Pila Vecia

Risotto with pumpkin and Taleggio cream€ 25

FISH

Sole fillet with almonds, lemon and capers sauce,
potatoes with olive oil and little salad€ 48

Cod fish fillet desalted with black tea steam,
on shellfish soup and barley from Belluno€ 52

Fried fish from the market, mixed vegetables and tartara sauce€ 46

Mixed grilled Adriatic fish with grilled vegetables€ 125

For two people

Stewed cuttlefish with white pearl polenta€ 42

Sea bass in a coarse salt crust with vegetables, white wine and chive sauce and whole-leaf green salad

Euro 12 | 100 gr

Minimum two people

MEAT

Beef fillet au gratin with Parmigiano Reggiano and chestnuts
with red wine sauce, potatoes and legumes€ 50

Lamb cutlet on chickpeas and thyme pure, mushroom timballe and smoked provola cheese with mint sauce€ 48

Crispy quail with pepper, spinach and balsamic vinegar,
mashed potatoes and olive oil, dried tomatoes and marsala sauce€ 48

Venetian style liver with polenta€ 47

Chateaubriand with béarnaise sauce, cooked seasonal vegetables,
potato wedges and grilled vegetables€ 135

Minimum two people

DESSERTS

Puff pastry cake with wild strawberries and meringue€ 20

Pineapple carpaccio, lemon sorbet and passion fruit sauce€ 20

Wild berries mousse with chocolate sauce and pistachio ice-cream€ 21

Tiramisù with chocolate pearls and strawberry sauce€ 20

Vanilla or chocolate soufflé with sauces and whipped cream€ 38

Minimum two people

Sorbets and ice – creams€ 15

Selection of fine cheeses with dried fruit, nuts and jams€ 20

Verde di Montegalda, Crosta fiorita di Montegalda, Cimonino Valsassina, Vezzena, Taleggio DoP, Parmigiano Reggiano 36 months

Sliced seasonal fruit€ 20

Cover charge

Euro 14 per person

Service and VAT included