

Lunch menu

A refined selection of local flavours and seasonal dishes, best enjoyed with a Grand Canal view on the side

STARTERS

Grilled king prawns and octopus with sweet peppers and basil, onion and green lemon€ 30

Beef carpaccio with rocket salad and Parmigiano Reggiano€ 28

Sauted vegetables tart with mushrooms and farinata, with beetroot and yogurt sauce€ 24

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Selection of seasonal *cicchetti*€ 25

Choice of local green salad with cherry tomatoes cucumber and carrots€ 22

PASTA | RICE | SOUPS

Spinosini with lemon, prosciutto and smoked ricotta€ 30

Carnaroli risotto of the day€ 32

Linguine pasta with mixed shellfish€ 30

Venetian traditional pasta with beans€ 22

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Minestrone of local and seasonal vegetables€ 22

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Pumpkin cream with roasted bruschetta, stracciatella cheese and linseed oil€ 22

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FISH | MEAT

Grilled fish of the day with mixed green salad and citronette, potatoes and vegetables€ 42

Stewed cuttlefish with white pearl polenta€ 38

Mixed fried fish from the market with vegetables and Tartara sauce€ 43

Beef entrecote with sauted butter Dogaressa style€ 45

Venetian style veal liver with polenta€ 42

DESSERTS

Tiramisù with chocolate pearls and strawberry sauce€ 20

Fruit tartlet with vanilla sauce€ 18

Caprese tart with fiordilatte ice-cream€ 20

Sorbets and ice-creams€ 15

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

Sliced seasonal fruit€ 20

Cover charge

Euro 10 per person

Service and VAT included