

A' la Carte Menu

Let our Culinary Ambassadors take you on a culinary journey throughout delicious Mediterraneo flavors and oriental influences.

Tasting Menu

Sea in Autumn | Fresh cheese and smoked salmon wrapped with Italian caviar, cod brandade, *sardine in Saor* sauce, warm cuttle fish eggs and potato soup

Venetian anchovies and onion sauce with famous Bigoli pasta from Bassano del Grappa

Fish and chips Danieli style with salmon, cod and vegetables, coconut mayonnaise

Vanilla and star anise parfait with raspberry and crunchy biscuit

Euro 129 per person

Appetizers - Salads

Poached egg with Monteveronese cheese fondue and Alba white truffle € 39

V

Cous cous with hummus, red prawns and spicy shellfish oil € 35

Sea in Autumn € 35

Fresh cheese and smoked salmon wrapped with Italian caviar, cod brandade, *sardine in Saor* sauce, warm cuttle fish eggs and potato soup

Tomato, mushrooms and buffalo mozzarella timbale with basil

and zucchini froth € 28

V

Italian beef carpaccio marinated with Indian spices, wild berries and mushrooms € 28

Local salami selection € 29

With warm polenta, seasonal chutney with estragon and steamed vegetables

Soups, pasta and rice

Venetian anchovies and onion sauce

with famous Bigoli pasta from Bassano del Grappa € 28

Home made spaghetti pasta

with clams, candied tomatoes and dry botargo € 28

Venetian Borlotti beans soup with garlic and rosemary oil croutons € 25

V

Pumpkin cream soup with buffalo ricotta and Sarawack peppercorn

crunchy bread € 25

V

Fresh tagliolini pasta with Alba white truffle, butter and sage € 52

Homemade Plin ravioli from the Piedmont region

with braised beef sauce, black pepper and saffron Pecorino cheese from Sicily € 32

Small rap of egg fresh pasta orange scented with duck meat and chicory € 30

Lobster and wild mushrooms risotto with edible flowers € 39

Fish and Shellfish

Fish and chips Danieli style with salmon, cod and vegetables,

coconut mayonnaise € 45

Grilled selection of daily fish from Rialto market with Storo polenta, mountains herbs perfumed oil and wild salad € 76

Turbot fillet poached in grapes, lemon grass and ginger consommé,

potato crassé with extra virgin olive oil from Valpolicella region € 69

Meat

Veal tournedos seared, chestnut and bottom mushroom

on potatoes timbale flavored with foie gras € 59

Braised beef cheek in Valpolicella wine sauce with soft polenta

aromatized with Montegalda blue cheese € 52

Noble pork fillet seared with hazelnut mustard sauce, escarole,

pecorino cheese and raisin roll € 50

Truffle serving € 6

Price per gram | 0.035 ounces

Slide Dishes

Grilled winter Treviso Radicchio € 12

Braised vegetables € 12

Steamed vegetables € 9

Baked rosemary potatoes € 9

V vegetarian dish

Lunch cover charge | Euro 16 per person

Dinner cover charge | Euro 12 per person

Service and VAT included

Codfish tasting menu

Indigenous flavours and seasonal dishes from Veneto

Tasting menus

Euro 138 with one glass of wine per course

Euro 98 without paired wines

Trio of codfish venetian style

Deep fried and served on a puntarelle salad with nuts and anchovies; cod brandade; and cod salad € 35

Suggested wine pairing

Prosecco Jejo Superiore Valdobbiadene DOCG Brut, Bisol, Veneto | Euro 16

Sardinian Fregula pasta with cod and artichokes € 29

Suggested wine pairing

Brollettino Lugana DOC, Cà dei Frati, Lombardia 2011 | Euro 15

Dried cod fish Vicenza style gratinated with polenta € 49

Suggested wine pairing

Soave superiore il casale DOCG vinicola Vicentini, Veneto 2011 | Euro 17

Pear and chocolate terrine with Porto Wine caramelized pears € 19

Suggested wine pairing

Le Rane Malvasia Colli Piacentini DOC, Luretta, Emilia-Romagna 2008 | Euro 9

Desserts

Sweet gastronomic creations by Chef Patissier Fabio Fiorelli

Desserts

Cappuccino tiramisù € 19

**South Tirol apple strudel and Corinto rasins, with cinnamon
and persimmon and tangerine sherbet € 16**

Mont Blanc with crunchy meringue and Bronte pistachio sauce € 24

Valrhona 70% Chocolate parfait with warm aged Porto wine and pear guazzetto € 19

Tasting Piedmont hazelnut t€ 22

Mini - cake, mousse, ice-cream, Breton biscuit and crunchy hazelnut

Warm chocolate with liquid passion fruit's heart and vanilla sauce € 19

Please allow 12 minutes preparation time

Cover charge: lunch Euro 12 | dinner Euro 16 not included

Service and VAT included

Vegetarian special dishes

A refined selection of gourmet vegetarian options with seasonal ingredients.

Appetizers

Tomato carpaccio with buffalo mozzarella and basil sauce
Euro 29

Caramelized harmonic vegetables composition with organic tofu in soya sauce
Euro 29

Middle Courses

Beans soup, Venetian style
Euro 29

Eggs noodles with cherry tomatoes, basil and buffalo mozzarella cheese
Euro 29

Main Dishes

Asiago cheese gratinated artichokes
Euro 22

Cheese omelette with sesame spinach
Euro 29

Desserts

Warm chocolate and almond cake with vanilla ice-cream
Euro 19

Exotic sliced fresh fruit with lemon ice cream
Euro 23

Our home made ice cream and sherbet
Euro 19

*Cover Charge not included: Lunch Euro 12- Dinner Euro 16.
Service and VAT included*