



SEAFOOD APETIZER

Octopus cooked at low temperature toasted in a pan with spiced essential oil and creamy potatoes and black truffle *

€
15,00

1-2-4-5-6-7-9-12-14

Fresh cod in beer tempura, stewed parmesan and saffron fondue *

€
13,00

1-2-3-4-6-7-9-12-14

Crudites: love for the flavors of the sea at natural with smoked salt butter and sauces accompaniment *

€
28,00

1-2-4-5-6-7-9-10-12-14

Palette of cicchetti from the Adriatic sea, sweet and sour vegetables chutney, pine nuts and raisins*

€
24,00

1-2-3-4-5-6-7-8-9-10-12-14

Selection of cold smoked seafood hams with norwegian technique of our production with extra virgin olive oil croutons and green sauce *

€
14,00

1-4-5-6-12-14

FIRST OF THE SEA

Gnocchi with oven-roasted pumpkin cream, fermented black garlic *

€
14,00

1-2-6-4-6-7-9-12-14

Cod pulp fresh egg spaghetti with ragout of scallop hearts stewed with pink pepper and dill and fondue fresh *

€
18,00

1-2-3-4-6-8-9-12-14

* In caso di carenza del prodotto fresco locale, il prodotto potrebbe essere surgelato

Homemade bucatini with braised baby octopus stew, taggiasca olives, fruit capper and mint powder *	€ 20,00
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1-2-3-4-6-7-9-12-14

Spaghetti with clams *	€ 15,00
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1-2-3-4-6-7-9-12-14

Local fish soup from the Chioggiotta Lagoon with orange tumeric and cardamom *	€ 16,00
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2-4-6-8-9-10-12-14

SECOND OF THE SEA

Slice of croaker at low temperature with a heart of potatoes and pumpkin in a sauce of clarifield butter and dried flowers * € 18,00

1-2-3-4-6-7-12-14

Tuna tataky in a black and white sesame crust, soy sauce, roasted Jerusalem artichokes, citrus mayonnaise * € 22,00

1-2-4-6-8-9-10-11-12-14

Fried local fish, julien of vegetables and sauce * € 22,00

1-2-4-5-9-12-14

Sea bass turban, tomato vegetables ratatouille spiced and tipical bread from Sardinia * € 16,00

1-2-4-5-6-12-14

Fresh eggs spaghetti with sauce of scallop hearts with pink pepper and diu and toasted pistacchio fondue € 18,00

1-2-4-5-6-12-14

MILANO

WINE
RESTAURANT
LAND APPETIZER

Pulled pork morsel, creamy rosemary black truffle slice * € 13,00

1-2-5-6-7-9-10-11

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Selection of cold cuts from the Veneto region, green sauce and fried bread
dumplings * € 16,00

1-7-10-12

Beef tartar finely chopped with a knife, marinated egg, anchovy cream
caper leaves, chive powder * € 22,00

1-3-5-6-10

Pumpkins and carrots timbale, parmesan and saffron stew with baked speck
brittle * € 10,00

1-3-6-7-9

Pottage (minestrone) € 10,00

5-6-8-9-13

MEAT FIRST COURSES

Potatoes gnocco in sausage ragout, tortelli, hazelnut oil and Asiago
cream * € 14,00

1-3-5-6-7-8-9

Fresh local bucatini with duck stewed in Barolo wine and beef stock * € 16,00

1-3-5-6-7-8-9-10-11

Spaghetti with strips of veal cheek and porcini mushrooms sautéed
with thyme * € 16,00

1-3-6-7-8-9-10

MEAT SECOND COURSES

Low temperature veal cheek, braised in red wine and salted new potatoes
smoked * € 18,00

1-5-6-8-9-12

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Pork ham, onei, mustarde, sweet and sour vegetables chutney, pine nuts and raisins *

€ 16,00

1-5-6-7-8-9-10-11

Beef fillet sauteed in the trentino style with mushroom sauce, creamy speck potatoes *

€ 25,00

1-5-6-7-8-9-10-11

Fiorentina steak *

€ 5,50
hg

Costata Toscana *

€ 5,00
hg



SWEET DESSERT MENU

The most coved dessert in the word with marsala coffee and mascarpone can never be missing

I present to you Mr. Tiramisù

€ 7,00

1-3-5-6-7-8

Nivolas:

€ 7 ,00

Puff pastry with caramelized butter, brandy custard and cold coulys with wid berries

1-3-5-6-7-8-12

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Ciosota km zero

€ 7,00

With carrots, Chioggia red radicchio with safe toasted hazelnuts, cream ice cream gem, with chocolate fondue

1-3-5-6-7-8-12

Divine kiss:

€ 7,00

Delicious dark chocolate and chilli pepper cake with a heart of coffee and milk cream

1-3-5-6-7-8-12

SENSATION

Trilogy of profiterols glazed with pistacchio, hazelnuts and chocolate, with lemon cream

€ 7,00

1-3-5-6-7-8-12

YOU DON'T EXPECT IT

Tasting of local cheeses with mustards









€ 15,00

1-3-5-6-7-8-9-10-11-13



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Allergens List

1		CEREALI CONTENENTI GLUTINE (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2		CROSTACEI e prodotti derivati
3		UOVA e prodotti derivati.
4		PESCE e prodotti derivati, tranne: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
5		ARACHIDI e prodotti derivati.
6		SOIA e prodotti derivati
7		LATTE e prodotti derivati, incluso lattosio
8		FRUTTA A GUSCIO , cioè mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di anacardi (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> (Wangenh) K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci del Queensland (<i>Macadamia ternifolia</i>) e prodotti derivati
9		SEDANO e prodotti derivati
10		SENAPE e prodotti derivati
11		Semi di SESAMO e prodotti derivati
12		ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/l espressi come SO ₂ .
13		LUPINI e prodotti derivati
14		MOLLUSCHI e prodotti derivati

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