

HORS D'OEUVRES

Venetian proposal:

Sardines and prawns *in saor*, creamed cod, *cappelunghe* EVO oil and lemon,
fried lobster tail with corn flakes and raspberry

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

€ 28

Spider crab with lemon flavored vegetables,
parsley mousse and polenta chips

(2-5-7-12)

€ 35

Seared scallops with dry Martini oyster infusion and clams

(4-7-12-14)

€ 25

Marinated swordfish carpaccio,
melon pearls and lime yogurt sauce

(3-4-7)

€ 30

Beef fillet tartare, *robiola* cheese foam
caramelized tomato and toasted spiced bread

(1-7-12)

€ 28

Vegetarian proposal

Gazpacho of tomatoes and raw vegetables
with organic EVO oil

(9-12)

€ 20

FIRST COURSES

Ravioli with scallops and prawns,
on saffron cream, Treviso *casatella*, toasted bread and tomato confit
(1-3-7-12-14)
€ 26

Fresh double egg yolk tagliolini
with scampi, black summer truffle and cream of pecorino di fossa
(1-2-3-7-9-12)
€ 34

Organic spaghetti Senatore Cappelli
with clams and squids
(1-7-9-12-14)
€ 32

Fish soup
La Caravella
(1-3-7-9-12)
€ 30

Rigatoni of selected Italian grains with rabbit ragout,
green beans, Parmisan cheese and balsamic vinegar of Modena
(1-7-9-12)
€ 26

Vegetarian proposal

Semi-wholemeal vegan rice, seasonal vegetables, potatoes
and evo oil scented with sant'erasmo herbs
(island of the venetian lagoon)
(9)
€ 24

MAIN COURSES

Croacker slice, cream of potatoes, bisque sauce,
hazelnuts and sautéed chicory

(1-4-6-7-10)

€ 34

Tuna in sesame crust,
"ratte" potato salad with capers and anchovies mayonnaise

(3-4-8-10-11-12)

€ 32

Cod fish in cooking pot,
Vicenza reinterpretation

(1-4-7)

€ 34

Fillet of beef with Ripasso Valpolicella sauce, Parmesan cream, and black summer
truffle on mashed potato, cauliflower, zucchini and baby carrot

(3-4-5-7-9-12)

€ 42

Local duck breast lacquered with acacia honey,
carrots puree, port sauce and hazelnuts potatoes

(7-9-12)

€ 34

Vegetarian proposal

Eggplant classic parmigiana
with mozzarella mousse and basil sauce

(1-3-5-7-8-9)

€ 29

SWEET MOMENTS

Our tiramisu deca with coffee cream and cocoa bean
(3-7)
€ 14

Chocolate and passion
(1-3-7-12)
€ 14

Seasonal fruit tartlet, custard and lemon mousse
(1-3-7-8-12)
€ 13

Semifreddo with Sant'Erasmus (island of our lagoon) honey chocolate, rum and orange
(1-3-7-8-12)
€ 14

Millefeuille with cheesecake cream,
raspberries and white chocolate
(1-3-7-12)
€ 12

Bellini vegan cup
peach ice-cream and gelè of prosecco of Valdobbiadene sparkling wine
(12)
€ 13

Selection of local cheeses with homemade jams
(1-7-8-10-12)
€ 18

According to the market's availability, some ingredients can be thermally treated.
Service and taxes are included
Cover charge € 3 per person

Dear Guests,

We have the pleasure to welcome you and to present you our restaurant service. We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerances as follows:

1. Cereals containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
2. Crustacean and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Peanuts and nuts products
6. Soy and soy products
7. Milk and dairy produce, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
13. Lupin beans and products based on them
14. Shellfish and products based on shellfish

Our Staff will give you all the necessary information about the specific ingredients used to cook our dishes, in conformity with the regulations in force (EU 1169/2011). Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some tracks of the indicated above ingredients.