



Starters

Sea bass carpaccio with lime	€ 17,00
Mixed seafood starter	€ 19,00
Sautéed mussels and clams	€ 15,00
Venetian grey shrimps with soft polenta	€ 16,00
Citrus-marinated salmon with stracciatella cheese	€ 15,00
Baked scallops	€ 18,00
Black Angus bresaola with arugula and Parmesan shavings	€ 17,00
PDO Parma cured ham with melon	€ 17,00
Apulian burrata with cherry tomatoes and Taggiasca olives	€ 15,00
Selection of cured meats and cheeses	€ 20,00
Garden vegetable bouquet over chickpea hummus	€ 15,00

Soups

Vegetable minestrone soup	€ 15,00
Seafood soup with toasted croutons	€ 18,00

First Courses

Ricotta and spinach ravioli with mascarpone and truffle	€ 19,00
Homemade four-cheese gnocchi	€ 19,00
Traditional Bolognese meat lasagna	€ 18,00
Maccheroni with basil pesto	€ 17,00
Spaghetti with clams	€ 19,00
Squid ink spaghetti	€ 18,00
Tagliatelle with sea bream, orange zest, and crushed pistachios	€ 19,00
Tagliatelle alla Busara (with langoustines in tomato sauce)	€ 25,00
Paccheri with mixed seafood seafood sauce	€ 24,00
Saffron risotto with scallops and red prawn carpaccio (minimum two persons)	p.p. € 28,00

Main Courses

Sliced roast beef with arugula and Parmesan shavings	€ 23,00
Grilled lamb chops	€ 25,00
Chicken breast with cream and mushroom sauce	€ 22,00
Venetian-style calf's liver with polenta	€ 21,00
Beef tenderloin fillet in green peppercorn sauce	€ 35,00
Squid in ink sauce with polenta	€ 19,00
Slow-cooked salmon on pea puree	€ 19,00
Deep-fried calamari rings with polenta	€ 19,00
*Mixed fried seafood	€ 28,00
Mixed grilled seafood platter	€ 29,00
Turbot fillet in potato crust	€ 28,00
Catch of the day (baked, grilled, or salt-crusted)	€ 11,00/100g

Side Dishes

Mixed garden salad	€ 7,00
French fries	€ 7,00
Roast potatoes	€ 7,00
Grilled seasonal vegetables	€ 7,00
Spinach (sauteed in butter or steamed)	€ 7,00