

STARTERS

Lagoon Sea Bream in “Carpione” with marinated Radicchio and crispy Polenta

€ 16

Fresh Spider Crab served in its shell

€ 18

Lagoon baby Shrimps with Artichoke heart on Potatoes and Leeks cream

€ 18

Puff Pastry box with Scallops and Porcini “mushrooms”

€ 16

Duck salad with seasonal Vegetables and Pomegranate

€ 14

Truffled Cauliflowers pudding on Taleggio cream

€ 12

“Traditional Dish”

Folpetto in umido con Erbe di Provenza e Polenta grigliata

€ 16

PASTA AND RISOTTO

Paccheri “pasta” au gratin and stuffed with Scorpion fish and sundried Tomatoes

€ 16

Fettuccine “Egg pasta” with Scampi, cherry Tomatoes and Leaf Cabbage

€ 18

Home-made “Mezzelune” with Vegetables à la Torcellana and Molluscs sauce

€ 16

Risotto with Mazzancolle, Porcini mushrooms and Pumpkin cream - min 2 pers

€18

Ricotta & Spinach Dumplings flavored with Lemon and baby Squid sauce

€ 16

Home-made Almond Maltagliati “pasta” with Goose ragout

€ 16

Riccioline “pasta” with Broccoli, Taggiasche Olives and Pecorino

€ 14

“Traditional Dish”

Bigoli in salsa

€ 16

MAIN COURSES

Swordfish “Beccafico” with sautéed Chicory

€ 20

Baked fish “from the day to Day market” with cherry Tomatoes, Potatoes and Olives - min 2 Pers.

€ 25 Per Pers.

Loin of Monkfish with Chanterelles, Bacon and caramelized Apple

€ 18

Large house mixed fry with fresh Fish and local Vegetables

€ 22

Deer bites with Chocolate and Chili Pepper sauce on Celeriac purée

€ 20

Beef Fillet in Marsala stravecchio sauce with Chestnuts and Potatoes and pie

€ 28

Savoy Cabbage parcel with Honey mushrooms and Pumpkin cream

€ 14

“Traditional Dish”

Fegato di Vitello alla Veneziana con Polenta grigliata

€ 18

DESSERTS

Carrot & Almond Pie with Persimmons cream

€ 8

Orange Mousse with dark Chocolate heart

€ 8

Finger Biscuits with white Chocolate cream and Pomegranate

€ 8

Milfoils “Napoleon” cake with Hazelnut cream

€ 8

Our Tiramisù

€ 8

Today's Ice cream

€ 6