

STARTERS

<i>Carpaccio of raw Sicilian Prawns with little Anchovy and Capers sauce</i>	€ 17
<i>Fresh Spider Crab with salad of green Asparagus and grated Egg</i>	€ 18
<i>Grey Mullet of our Lagoon, marinated with Tarragon and caramelized Spring Onion</i>	€ 15
<i>Toasted Scallops with thin strips of Artichokes salad and crispy Bacon</i>	€ 18
<i>Lagoon baby Shrimps with salad of Sea Glasswort</i>	€ 20
<i>"Venetian dish" with Sole, Scampi and Sardines marinated with Onions, Vinegar, Pine Nuts and Sultanas "traditional dish"</i>	€ 18
<i>Seared Veal tongue with, Cherry Tomatoes, Capers, Celery and Cognac sauce</i>	€ 16
<i>Seasonal warm Vegetables</i>	€ 12

PASTA & RISOTTO

<i>Home made Black Spaghetti "Pasta on Guitar" with Lobster, wild Sprouts and candied Tomatoes</i>	€ 20
<i>Linguine "Pasta" of Gragnano with Clams and Maidenstairs "Silene"</i>	€ 16
<i>Home-made Tortelli with Codfish, green Asparagus, and Bottarga</i>	€ 16
<i>Schiaccitine artigianali "Pasta" of Gragnano with Spider Crab, Cherru Tomatoes, and Artichokes</i>	€ 18
<i>Risotto with Scampi and spontaneous Herbs- min 2 pers</i>	€ 18
<i>Spaghetti "Pasta" of Gragnano with Cuttlefish ink "traditional dish"</i>	€ 16
<i>Home made green Taglierini "pasta" with Duck ragout and Taggiasca</i>	€ 16
<i>Home made "Pappardelle Pasta" with fresh Spinach, wild Garlic and salty Ricotta</i>	€ 14

MAIN COURSE

<i>Chargrilled Calamari with spicy spring Salad</i>	€ 18
<i>Baked fish "from day to day Market" with cherry Tomatoes, Potatoes and Olives - min 2 pers</i>	€ 32
<i>Scampi with crispy Bacon, local baby Artichokes and dried Tomatoes Oil</i>	€ 25
<i>Large house mixed fry with fresh Fish and local Vegetables</i>	€ 23
<i>Grilled Eel with Polenta "traditional dish"</i>	€ 28
<i>Seafood Guazzetto with Fish, Shellfish, Crustaceans and Pugliese Bread</i>	€ 20
<i>Lamb chops with panure of wholemeal Bread and Thyme with Jerusalem Artichoke cream</i>	€ 22
<i>Pork fillet in crust of Hazelnut with white and green Asparagus</i>	€ 22
<i>Sauteed green Asparagus with poached Egg and sweet Paprika</i>	€ 15

DOLCI

<i>Chocolate fondant with Banana chips</i>	€ 8
<i>Bavarian of Honey and Almonds with Nuts Meringue and Brunoise of Mango and Celery</i>	€ 8
<i>Pistachio Bisquit with Chantilly cream and fresh Fruit</i>	€ 8
<i>Milfoils "Napoleon cake" with Lemon Balm cream and marinated Strawberries with Rosemary</i>	€ 8
<i>Tarte Tatin with cream of Mint, Basil and Rum</i>	€ 8
<i>Today's Sorbet</i>	€ 6