

Appetizers

Scampi, red prawns
and tuna tartare with sage and ancient mustard 18.00

Cod in saor and salmon marinated with coffee and orange 15.00

Prawns with cognac and pumpkin soup 11.00

Fried artichoke and anchovy sauce 8.00

Creamed cod and toast bread 10.00

Schie and soft polenta 9.00

Veal liver, fried shallots and Porto wine restricted 9.00

Tartlet with artichokes, gorgonzola sauce and sausage 9.00

Burratina with coriander oil, fennel and red wine 9.00

First

Risotto with pumpkin and canestrelli of Caorle (min 2 portions) 16.00

Potato gnocchi * with umbrine, capers and basil pesto 12.00

Conchiglioni filled with shrimp and potato cream 12.00

Orecchiette with tuna 12.00

Risotto with Treviso radicchio and gorgonzola (min 2 portions) 13.00

Tortelloni pumpkin and amaretto with butter and sage 12.00

Bigoli with duck sauce 10.00

Farfalle * with artichokes cream and speck 10.00

Seconds

Venetian Corbo "in high water"	18.00
Baccalà alla vicentina	15.00
Fried calamari, prawns, small scallops and cod	15.00
Grilled swordfish * with saffron, onion and pink pepper	17.00
Cooked pork knuckle	15.00
Cut of chicken breast [∞] with jam tasting	10.00
Sliced grilled beef	18.00

Side Dishes

Artichokes	5.00
Treviso radicchio stewed	4.50
Baked potatoes	4.50
Cabbage	4.50
Mixed salad	4.00

The bread* in the basket it's our production

* Handmade / homemade

[∞] Our specialty dish and rewarded

Sometimes the kitchen uses the cold chain for the preservation of raw materials