

MENU “SIGNATURE”

STARTER

ASPARAGUS FROM BASSANO, ORGANIC EGGS, SPIDER CRAB,
BABY SALAD WITH OIL FROM MAROSTICA

RISOTTO “LIVE”

HEMINGWAY-STYLE SHRIMP RISOTTO

MAIN

SEABASS FILLET WITH BLACK SALT,
BRUNOISE OF CUCUMBER WITH DILL AND GINGER SCENT

DESSERT

GIANDUIA TARTLET WITH ANISE ICE-CREAM

€ 165.00 PER PERSON – WINES NOT INCLUDED

MENU “TRUFFLE”

STARTER

ORGANIC EGG WITH SPINACH AND LEEK CREAM

PASTA “LIVE”

HOMEMADE TAGLIOLINI PASTA
WITH PARMESAN CHEESE AND WHITE TRUFFLE

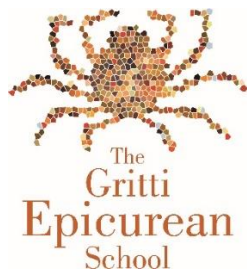
MAIN

VEAL ESCALOPS WITH SEASONAL VEGETABLES,
POTATOES AND WHITE TRUFFLE

DESSERT

PINEAPPLE RAVIOLO WITH BUFFALO RICOTTA AND DARK CHOCOLATE,
ORANGE COULIS

€ 180.00 PER PERSON – WINES NOT INCLUDED



MENU “INDIGENOUS”

STARTER

SELECTION OF VENETIAN “CICCHETTI”

PASTA “LIVE”

HOMEMADE TAGLIOLINI WITH SPIDER CRAB AND ARTICHOKES

MAIN

SEABASS IN SALT CRUST WITH VEGETABLES

DESSERT

TIRAMISÙ

€ 145.00 PER PERSON – WINES NOT INCLUDED

MENU’ “EXCLUSIVE”

STARTER

THYME SCENTED DUCK BREAST AND FOIE GRAS, ARTICHOKE SALAD

RISOTTO “LIVE”

HEMINGWAY-STYLE SHRIMP RISOTTO

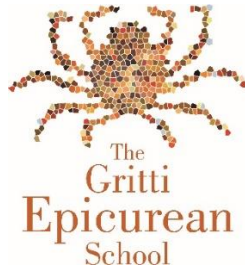
MAIN

LAMB RIB WITH PAPRIKA AND BRAISED LAMB LOIN
WITH ARTICHOKE, MINT AND POTATOES

DESSERT

SOUFFLÉ WITH VANILLA SAUCE

€ 145.00 PER PERSON – WINES NOT INCLUDED



MENU 1

STARTER

CAPRESE SALAD

HAM AND MELON

CAESAR SALAD

ORANGE SCENTED SALMON AND ROBIOLA CHEESE

FIRST

PASTA WITH VEAL MEAT SAUCE

SPAGHETTONI FELICETTI WITH ZUCCHINI CREAM AND BOTTARGA

MAIN

GRILLED SEABASS FILLET WITH LOCAL VEGETABLES

COCKEREL WITH ROSEMARY AND POTATOES

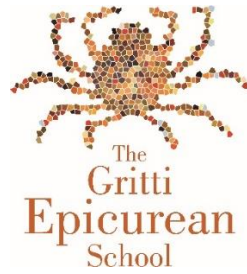
DESSERT

TIRAMISÙ

FRUIT TARTLET

FRUIT SALAD

€ 155.00 PER PERSON – WINES NOT INCLUDED



MENU 2

STARTER

GREEK SALAD

DRIED BEEF AND ROCKET

NICOISE SALAD WITH BALSAMIC VINEGAR

MARINATED SALMON WITH DILL AND HONEY SAUCE

FIRST

MEZZE MANICHE WITH ZUCCHINI, CARROTS, ZUCCHINI FLOWER
AND SMOKED RICOTTA CHEESE

PENNE WITH SEAFOOD

MAIN

SWORD FISH WITH OLIVES, TOMATO AND POTATOES

BEEF FILLET WITH VEGETABLES

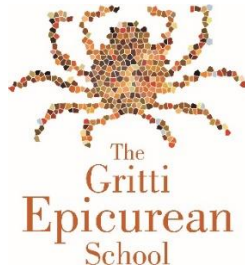
DESSERT

CHOCOLATE MOUSSE

CHEESECAKE WITH WILD BERRIES

EXOTIC FRUIT SALAD

€ 155.00 PER PERSON – WINES NOT INCLUDED



MENU 3

STARTER

ASPARAGUS FROM BASSANO WITH SOUR CREAM AND CHIVES
MARINATED SALMON TARTARE WITH DILL, BABY SALAD AND SOUR CREAM
SELECTION OF DIPPING SAUCES WITH HOMEMADE BREAD AND OLIVE OIL
GREEN SALAD
CAPRESE SALAD

FIRST

HOMEMADE TAGLIOLINI PASTA,
WITH LOBSTER, ZUCCHINI AND ZUCCHINI FLOWERS
FUSILLOTTI FELICETTI WITH TOMATO SAUCE, BASIL PESTO

MAINS

MEDITERRANEAN-STYLE SEABASS FILLET
COCKEREL WITH GARLIC MAYONNAISE

DESSERT

TIRAMISÙ
FRESH FRUIT SALAD
VENETIAN BISCUITS
STRAWBERRY AND CHOCOLATE

€ 165.00 PER PERSON – WINES NOT INCLUDED