



Red Menu

Taste takes shape

STARTERS

Montagnana cured ham

with a selection of local cheeses, fig preserve and mostarda. ⁷⁻⁸⁻¹⁰⁻¹²

Vermentino Lintòri · Capichera

€22

Hand-cut Sorana beef tartare

with Guttiau bread and wholegrain mustard ¹⁻⁸⁻¹⁰

Sauvignon · Livio Felluga

€20

Taco filled

with pulled Polverara hen and sweet-and-sour radicchio ¹⁻⁵⁻⁸⁻¹⁰

Sauvignon · Livio Felluga

€18

Chickpea hummus

with nuts and crispy Carasau bread ¹⁻⁵⁻⁶⁻⁸

Soave DOC Corte Giacobbe

€16

FIRST COURSES

Tagliolini with porcini mushrooms creamed with truffle butter ¹⁻³⁻⁷ Chardonnay Passo S. Lucia · Turetta Ca' Bianca	€20
Creamy Marina pumpkin soup with rye bread croutons ¹ Franciacorta Brut Antepima · Bersi Serlini	€16
Bassano bigoli pasta with duck ragù ¹ Chianti Classico · Castello Vicchiomaggio	€18

MAIN COURSES

Sliced beef sirloin with a walnut crust, natural pears and Grana Padano shavings ⁷⁻⁸ Chianti Classico · Castello Vicchiomaggio	€26
Suckling pork coppa with tuna sauce Pantelleria capers and veal jus ³⁻⁵⁻⁸⁻¹⁰⁻¹³ Valpolicella DOC · Dal Cero	€22
Two-layer roasted aubergine with Morlacco cheese fondue and wild mint ⁷ Pinot Bianco · H. Lun	€18
Cabernet-braised beef cheek Cabernet-braised beef cheek ⁹⁻¹² Langhe Nebbiolo · Cà del Baio	€24



Blue Menu

Taste flows with the current

STARTERS

- Quarnaro raw scampi
with citrus dressing ²⁻⁴
Sauvignon · Livio Felluga €24
- Sea bass carpaccio
with lime-dressed fennel salad and saffron mayonnaise ³⁻⁴⁻⁵⁻⁸
Soave DOC · Corte Giacobbe €22
- Taco filled
with traditional Venetian-style creamed cod ¹⁻⁴⁻⁵⁻⁸
Pinot Bianco · H. Lun €20
- Gratinated local scallops
with truffle butter and sweet-and-sour puntarelle julienne ¹⁻⁴⁻⁷⁻¹⁴
Champagne Herbert Carte d'Or €22

FIRST COURSES

Spaghetti with lagoon clams
and grey mullet bottarga ¹⁻⁴⁻¹⁴ €20
Reiff Extra Brut · Furletti Wines

Paccheri with roasted pumpkin cream
shellfish jus and chopped Mediterranean prawns ¹⁻²⁻⁴ €22
Franciacorta Rosè · Bersi Serlini

Linguine with anchovy sauce
mozzarella whey and crispy bread ¹⁻⁴⁻⁵⁻⁸ €18
Vermentino Lintòri · Capichera

MAIN COURSES

Skewered bluefin tuna
in an almond crust with marinated red cabbage and Béarnaise sauce ³⁻⁴⁻⁵⁻⁶⁻⁷⁻⁸⁻¹⁰ €24
Pinot Nero Puntay · Erste & Neue

Seared meagre fillet
with grass pea cream and baby spinach sautéed with garlic, olive oil and chilli ⁴⁻⁹ €26
Lugana DOC · Famiglia Olivini

Mixed fried Adriatic seafood
with soy mayonnaise ¹⁻²⁻³⁻⁴⁻⁵⁻⁸⁻¹⁰⁻¹⁴ €26
Franciacorta Brut Antepima · Bersi Serlini



FOOD ALLERGENS

The numbers shown next to each dish refer to the allergens listed below.

For any food allergies or intolerances, please inform our restaurant staff.

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof