

the tasting menus

by our Chef Samuele Silvestri

due to the various preparation times, we kindly ask to our Guest to choose the same tasting menu for all the table

sott'acqua - fish menu, 7 courses

terra emersa – meat menu, 7 courses

di quà e di là – fish and meat menu, 7 courses

105,00€

prices for each Guest , including water and cover charge

at lunch time not after 2pm / at dinner not after 9.30pm

wine pairing

7 glasses **€60,00** pro-capite

le grand tour

11 courses

one of the 7 courses menu plus 4 extra surprise dishes

150,00€

prices for each Guest, including water and cover charge

at lunch time not after 2pm / at dinner not after 9.30pm

the small tasting menus

each Guest can choose his one

2 courses from ours tasting menus 60,00€

3 courses from ours tasting menus 80,00€

4 courses from ours tasting menus 95,00€

prices for each Guest, including water and cover charge

sott'acqua

the fish menu

la fiammella di Santa Capa * **

scallops tartare, cow cheese chips , fruits

spider crab wafer , vegetables, aromatic herbs * **

plaice fillets, vegetables, aromatic herbs* **

peas risotto and Scardovari oyster emulsion* **

rosso su rosso * **

red mullet fillets, crispy scales, beetroots and mustard cream, spinaches

elderberry eel, pepper and passion fruit cream * **

raise me up (with your fingers)

our Tirami sù

terra emersa

the meat menu

matured beef carpaccio, coated almonds, parfumes

lamb tartare, aromatic herbs

"stracchino" (soft cheese) gnocchi , braised beef cheek , fruit mustard

veal belly, roasted leek

low temperature cooked egg, vegetables and olives

il piccione a tre tempi

pigeon , cocoa , hazelnut

raspberry foam, pine nuts ice cream, cardoon and crunchy crumble

our beef meats are from damini macelleria & affini (born and raised in Italy)

di quà e di là

la fiammella di Santa Capa * **

scallops tartare, cow cheese chips , fruits

spider crab wafer , vegetables, aromatic herbs * **

peas risotto and Scardovari oyster * **

“stracchino” (soft cheese) gnocchi , braised beef cheek , fruit mustard

veal belly, roasted leek

il piccione a tre tempi

pigeon , cocoa , hazelnut

chocolate and wild mushrooms have a gondola ride

... desserts (16,00€)

selection of cheeses from the asiago plateau (20,00€)

raspberry foam, pine nuts ice cream, cardoon and crunchy crumble

chocolate and wild mushrooms have a gondola ride

goat yogurt ice cream, olive oil cake, pollen and cranberries

raise me up (with your fingers)

our Tirami sù

our menu is subject to change, depending on the availability of the ingredients

* for food safety reasons, ours fishes and/or sea food, raw and/or marinated, are treated according to the italian law

** i prodotti ittici freschi, provenienti dalle zone FAO 27, 34, 37, 41-branzini, orate, rombi, ombrine, lecce, calamari, dentici, gallinella (triglia), seppie, scorfani, pesce spada, tonno, ricciola, merluzzo, salmone, ostriche, fasolari, capesante, capelonghe, gamberi (isurgelati), canestrelli ecc.- sono lavorati, condizionati e trattati con abbattitura della temperatura in loco per la conservazione secondo le prescrizioni del reg. 853 allegato III, sez. VII, capitolo 3 lettera a D punto 3.

please ask to the Waiter to know the available fish origin and typology