

T E R R A Z Z E

E N O T E C A - R I S T O R A N T E

THE STARTERS

Our selection of raw fish* (dish served in 2 times).....	€ 21,00
Scallops with squid ink, olives, tomato ice cream and mushrooms	€ 12,00
Fresh cod stewed with tomatoes, capers and olives and with crispy polenta	€ 11,00
Selection of traditional Venetian Seafood	€ 18,00
Beef tartare with sauces	€ 12,00
Cream of cauliflower, white quinoa and black tip (Vegan)	€ 8,00
Barley, spelled and Jerusalem artichokes with tofu (Vegan)	€ 9,00

FIRST COURSES

Spaghetti with redfish, fresh mint and paprika	€ 12,00
Pumpkin risotto with chanterelles and Parmesan biscuit (min. 2 people)	€ 11,00
Potatoes dumplings with mushrooms and Castelmagno cheese	€ 12,00
John Dory fish stew flavored with mint and diced tomatoes	€ 12,00
Home made Tortelli with scallops and squid	€ 12,00
Semolina gnocchi with beetroot, vegetable and smoked almonds tofu (Vegan).....	€ 10,00
Bigoli (pasta) with saffron and vegetables (Vegan)	€ 10,00

MAIN DISHES

Fried shrimp, cuttlefish, squid and vegetables served with Sicilian chatney of spicy fruit.....	€ 19,00 **
Turbot cooked on the Mediterranean style (min. 2 persons).....	€ 19,50
Selection of fish and shellfish with grilled vegetable bouquet	€ 20,00
Wild salmon in bread crusted, served with endive and raspberries.....	€ 15,00
Veal cheek, tomato, fondant potatoes	€ 16,00
Beef tenderloin with grilled vegetables.....	€ 22,00
Sandwich with vegetables and tofu with almonds (Vegan)	€ 11,00

TASTING MENÙ “EARTH” € 32,00

Beef tartare and its sauces, Potatoes dumplings with mushrooms and Castelmagno cheese, Veal cheek, tomato, potato fondant, The classic tiramisu.

TASTING MENÙ “WATER” € 39,00

Fresh cod stewed with tomatoes, capers, olives and crispy polenta, Spaghetti with redfish, fresh mint and a hint of pepper, Wild salmon in crusted bread and spices, served with endive and raspberries, Millefeuille with chantilly cream and raspberries.

TASTING MENÙ “ORIGINS” (*VEGAN) € 32,00

Cream of cauliflower, white quinoa and black tip, Semolina gnocchi with beetroot, brunuaise vegetable and smoked tofu with almonds, Sandwich of tofu and leafy vegetables chard with cream of carrot and hummus, Valrhona dark chocolate mousse, almond milk and crispy.

TASTING MENÙ “CHEF’S PLAY” € 52,00

Six course menù, free interpretation of Chef Davide Angi.

** all fish eaten raw is submitted, according to law, a decontamination treatment by reduction of temperature.*

*** Some products can be frozen, if not available as fresh on the market.*

coperto e servizio euro 2,00