

Tavolozza d'Autunno

Starters

- Pumpkin Pudding, Taleggio Cheese, Savory Shortcrust Pastry,
Black Cabbage Chips €12,00
- Black Angus Carpaccio, Radicchio, Cannolo W/ Blue Goat Cheese €
14,00
- Mixed Cold Cuts €10,00
- Smoked Culotta, Potato and Dobbiaco Cheese Croquette,
Grilled Mushroom, Porcino Powder €
14,00
- Whipped Codfish, Fried Polenta, Caramelized Tropea Onion €
14,00
- Grilled Octopus, Chickpeas Cream, Turnip Greens,
Teryaki Sauce, Octopus Mayo €16,00

La Pasta Fresca

- Orecchiette Pasta W/ Turnip Greens,
Crunchy Altamura Bread, Ricotta Cheese €12,00
- Tagliolini W/ Radicchio, Venison Ragout,
Blueberries, Valpolicella Wine €14,00
- Egg Garganelli Pasta, Pumpkin Cream,
Pioppini Mushrooms, Crunchy Speck €
12,00
- Paccheri Pasta, Jerusalem Artichoke, Langoustines Tartare €
16,00
- Pumpkin Tortelloni Pasta, Whipped Codfish Cream,
Smoked Leek €16,00

The Risotto (2 Portions

Minimum)

- Risotto W/ Radicchio, Sausages, Gorgonzola Cheese €14,00

Risotto W/ Black Cabbage, Prawns, Hazelnuts Crumble €

14,00

Meat

Always Served with Side Dish

Braised Valpolicella Wine Patanegra Pork Cheek € 22,00

Lamb Ribs € 24,00

Viel Loin Chop € 20,00

Sliced Angus Steak € 22,00

Beef Tenderloin gr. 220 € 24,00
(Alla Griglia, al Pepe Verde)

American Prime Black Angus Picanha per hg € 7,50
(Served on Hot Plate)

Grilled Ribeye Steak per hg € 5,50

Fiorentina "Ireland Angus" per hg € 6,00

Steak Tartara gr. 240 € 26,00

The Bacaro

(Mix of Typical Venetian Appetizers) € 26,00

Fish

Fish of the Day (Turbot, Sea Bass, Sea Bream)

Cover and Table Service € 3,00

*** Some Fish Product Could Be Frozen on Board