

Sapori d'Inverno

Starters

Raw Angus Beef, Burrata Cheese, Asparagus, Rice Chips	€ 14,00
Fried Egg, Asparagus Cream, Saffron	€ 12,00
Mixed Cold Cuts	€ 10,00
Carpaccio Beef, Agretti Herb, Parmesan Donuts	€ 12,00
Black Cod, Broad Bean, Rosole Herb, Crusco Pepper	€ 16,00
Porchetta-Style Turbot, Fish Bisque, Potatoes Cream, Roasted Artchoke	€ 16,00

Fresh Pasta

Cappellacci Pasta W/ Asparagus, Dandelion, Viel Ragù, Smoked Ricotta Cheese	€ 12,00
Nettles Gnocchi, Inside and Outside Parmesan, Normandy Butter, Fried Sage	€ 12,00
Lasagna W/ Sausages and Rosole Herb	€ 12,00
Tagliatella W/ Asparagus, Shrimps Tartare, Reduction and Powder	€ 14,00
Squid Ink Paccheri, Cuttlefish, Beans	€ 16,00

The Risotto

(2 Portions Minimum)

Risotto W/ Bruscardoli and Carletti Herb, Parmesan Chips	€ 14,00
"Puttanesca" Risotto, Mussles, Cayenne Pepper	€ 14,00

Meat

Always Served with Side Dish

Patanegra Cheek Braised in Valpolicella Wine		€ 24,00
Lamb Ribs		€ 24,00
Veal Loin Chop		€ 20,00
Sliced Angus Steak		€ 22,00
Beef Tenderloin gr. 220 (Grilled, Green Pepper)		€ 24,00
American Prime Black Angus Picanha (Served on Hot Plate)	per hg	€ 7,50
Grilled Ribeye Steak	per hg	€ 5,50
Fiorentina Prussiana	per hg	€ 6,00
Steak Tartara gr. 240		€ 26,00

The Bacaro
(Mix of typical Venetian Apetizers) € 26,00

Fish

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

Homemade Desserts and Biscuits € 7,00

Cover and Table Service € 3,00

*** Some Fish Product Could Be Frozen on Board