

Profumi di Primavera

Starters

Asparagus, Eggs, Padano Cheese Cream, Black Truffle	€ 14,00
Angus Carpaccio, Artichoke Raw Salad, Balsamic Vinegar	€ 12,00
Mixed Cold Cuts	€ 10,00 <> 16,00
Ash-Roasted Onion, Duck Ragù, Celery Root Jus	€ 12,00
Grilled Octopus, Fava Beans, Colonnata Lard	€ 14,00
Cuttlefish, Potatoes Cream, Peas in Textures	€ 14,00

La Pasta Fresca

Maccheroni, Artichokes, Sausages, Pecorino Cheese Cream	€ 14,00
Gnocchi, Pioppini Mushrooms, Black Truffle	€ 14,00
Lasagna W/ Cockerel Ragù, Spring Green Herbs	€ 12,00
Tagliolino W/ Asparagus, Shrimps, Bottarga	€ 16,00
Ravioloni W/ Bufala and Spinach, Green Peas, Salmon Tartare	€ 16,00
Squid Ink Paccheri, Burrata Cheese, Citrus Aroma	€ 16,00

The Risotto

(Minimo 2 Porzioni)

Risotto with Herbs	€ 16,00
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Meat

Always Served with Side Dish

BBQ Ribs € 22,00

Lamb Ribs € 24,00

Viel Loin Chop € 20,00

Sliced Angus Steak € 22,00

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Beef Tenderloin gr. 220 € 24,00
(Grilled, Green Pepper)

Picanha Black Angus Prime America per hg € 7,50
Served on Hot Plate

Grilled Ribeye Steak per hg € 5,50

Fiorentina "Ireland Angus" per hg € 6,50

Beef Tartare gr. 220 € 28,00

Trionfo del Baccaro
(Mix of Typical Venetian Appetizers) € 26,00

Caesar Salad € 16,00

Fish

Fish of the Day € 6,00
(Turbot, Sea Bass, Sea Bream)

per hg

Cover and Table Service € 3,00

*** Alcuni prodotti ittici possono essere surgelati a bordo