

Autumn Palette

Start.....ers

(6-9-10)	Vegan Beetroot Tartare	€ 12,00
(1-6-10-4-9)	Pulled Chicken, Rustic Bread, Carrot Ketchup	€ 14,00
(12)	Selection of Sliced Cured Meats	€ 10,00 < > 16,00
(7)	Beef Hosomaki, Porcini Mushrooms and Truffle	€ 16,00
(4)	Meagre Carpaccio, Figs, Parsley Oil	€ 18,00
(4-6-9)	Seared Tuna, Cannellini Beans, Red Onion in Different Textures	€ 16,00

Fresh Pasta

(1-7-3)	Tagliatelle, Porcini, Parmesan Sauce	€ 14,00
(1-7-9-3)	Cannelloni, Rabbit Ragù, Truffle	€ 16,00
(1-7-3)	Homemade Gnocchi, Parmentier Cream, Chanterelles	€ 14,00
(1-4-8)	Bronze-Die Spaghettoni, Sardines, Fresh Tomato, Pine Nuts and Wild Fennel	€ 16,00
(1-9-3-14)	Maltagliati, Cannellini Bean Velouté, Mussels	€ 14,00
(1-9-3-14)	Gragnano Pacchero with Tuna Puttanesca	€ 16,00

Risotto

(Minimum 2 Portions)

(1-4-9)	Risotto, Figs, Goat's Blue Cheese, Toasted Hazelnuts	€ 16,00
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Meat Main Courses

(Served with Seasonal Side Dishes)

(6)	Beef Skirt Steak, Chimichurri		€ 20,00
	Grilled Lamb Chops		€ 24,00
	Charcoal-Grilled Veal Chop		€ 22,00
	Sliced Uruguayan Angus Beef		€ 24,00
	Sorana Beef Fillet		
	(Grilled or Green Peppercorn Sauce 4-7-10)	200 g	€ 26,00
	American Prime Black Angus Picanha		
	Sliced and Served on Lava Stone	per 100 g	€ 7,50
	Grilled Beef Rib Steak	per 100 g	€ 5,50
	Florentine T-Bone "Irish Angus"	per 100 g	€ 6,50
	Beef Tartare	200 g	€ 28,00
(1-2-4-6-7-14-*)	Baccaro Feast (Traditional Venetian Starter Selection)		€ 26,00

Seafood Main Courses

(4)	We Recommend the Best of the Day's Catch		
	(Sea Bass, Turbot, Sea Bream, Meagre)		
	Subject to Availability	per 100 g	€ 6,00
	Cover Charge and Service		€ 3,00

* Some seafood products may be frozen on board