As Winter Approaches

Starters

(8-7)	Roasted Pumpkin, Almond, Liquorice Powder	€12.00
(7-3-9-10-6)	Potato Pavé, Finely Chopped Venison, Curry Mayonnaise	€14.00
(12)	Selection of Sliced Cured Meats	€10.00–16.00
(4-10-9)	Cured Tongue, Horseradish Salsa Verde, Fennel Salad	€14.00
(1-4-7—9-3)	Whipped Salt Cod Croquettes, Pizzaiola Tomato Sauce, Cantabrian Anchovy	€18.00
(9-14)	Stewed Snails, Cauliflower Purée	€14.00

Fresh Pasta

(1-3-4-7)	Orecchiette with Turnip Greens and Smoked Ricotta	€14.00
(1-3-7)	Radicchio and Dobbiaco Cheese Lasagne	€12.00
(1-3-9)	Chestnut Tagliatelle with Venison and Plum Ragù	€14.00
(1-3-7)	Cappellacci Filled with Guinea Fowl and Dandelion, on Parsnip Purée	€16.00
(1-3-7)	Homemade Gnocchi with Pumpkin and Truffle	€16.00
(1-2-7-9)	Ruote Pazze Pasta with Prawn Bisque, Finely Chopped Prawns and a Hint of Citrus	€18.00

Risotto *(Minimum 2 Portions)*

(4-7)	Black Kale Risotto with Vicenza-Style Creamed Salt Cod	€16.00

Meat Main Courses *(Served with Seasonal Side Dishes)*

(6)	Beef Skirt Steak with Chimichurri	€20.00
	Grilled Lamb Chops	€24.00
	Chargrilled Veal Loin Chop	€22.00
	Sliced Uruguayan Angus Steak	€24.00
(4-7-10)	Heifer Fillet Steak, 200 g (Grilled or with Green Peppercorn Sauce)	€26.00
	US Prime Black Angus Picanha (Sliced on Lava Stone) per 100 g	€7.50
	Grilled Bone-in Rib Steak, per 100 g	€5.50
	Irish Angus Florentine Steak, per 100 g	€6.50
	Beef Tartare, 200 g	€28.00
	Selection of Traditional Venetian Starters	€26.00

Fish Main Courses

(4)	We Recommend the Finest Fish Available (Sea Bass, Turbot, Sea Bream, Drum Fish) Subject to Availability, per 100 g	€6.50
	Cover and Service Charge	€3.00

* Some seafood products may be frozen on board.