



Hors d'oeuvre:

Snails Bourguignonne style	Euro 9,00
Smocked breast of goose, salade and dred tomatoes in olive-oil	Euro 9,00
Row ham from "Veneto colli berici dop" and pineapple	Euro 8,50
Mozzarella cheese and tomato caprese style with basil aromatized olive-oil	Euro 8,50
Shrimps cocktail	Euro 8,00
Smocked salmon on bed of fresh salad and citronette	Euro 9,00
Gratinated sea-scallops	Euro 9,50
Sea food sauté marinara style	Euro 8,50
Fish-salade (with octopus, cuttlefish and shrimps) on bed of corn-salade	Euro 8,00
Dry salted beef, cornsalade and parmesan cheese	Euro 9,00

Coperto: Euro 2,50



First course:

Black tagliolini pasta with smoked salmon and pink pepper.	Euro 8,50
Fish-Ravioli with edible-crab sauce.	Euro 9,00
Spaghetti "scogliera" sea food.	Euro 8,50
Linguine pasta with pesto-mediterranea. (small tomatoes, basil, black olives)	Euro 8,50
Ravioli filled with mushrooms and cheese. Butter and smoked ricotta cheese.	Euro 8,00
Aubergines "Parmigiana" style.	Euro 8,50
Dumplings with "Ol Sciur" cheese. (Blue-cheese refined in wildberries)	Euro 8,50
Crepes-parcel filled with cheeses.	Euro 9,00
Spaghetti tomatoes and basil.	Euro 7,50
Tagliatelle meat sauce .	Euro 8,00
Lasagne bolognese.	Euro 8,50
Cannelloni filled with spinach and ricotta.	Euro 8,00
Covercharge: Euro 2,50	



Soup:

Beans soup	Euro 6,50
Dried cod soup	Euro 8,50
Vegetables soup	Euro 6,50
Fish soup	Euro 8,50
Cream of potatoes soup with toast	Euro 6,00
Cream of tomato soup	Euro 6,00
Onions soup au gratin	Euro 6,50

Covercharge: Euro 2,50



Main course meat ones:

Grilled beef steak.	Euro 15,00
Chateaubriand bernese sauce (min. 2 pers.).	Euro 20,00 p.p.
Veal liver Venetian style.	Euro 14,00
Fillet of beef and wild mushrooms.	Euro 18,50
Pan fried duck breast and wild berries sauce.	Euro 15,50
Chicken Kebab with curry sauce.	Euro 14,00
Roast guinea fowl poivrade sauce.	Euro 14,00
Charcoal grilled veal cutlet.	Euro 14,00
Beef fillet green pepper sauce.	Euro 17,50
Milanese veal chop.	Euro 13,50
Sauted veal escalope "Dijone" style.	Euro 15,00
Breaded lamb chops, fresh thyme flavour.	Euro 17,00

Covercharge: Euro 2,50



Main course fish ones:

Fillets of gold bass and vegetable-salade in transparent foil.	Euro 17,00
Stewed squids with tomatoes, capers and black "taggiasche" olives.	Euro 15,00
Steamed salt cod with small vegetables confit.	Euro 15,00
Salt cod vicentina style .	Euro 16,00
Cuttle fish "black sauce" venetian style.	Euro 15,00
*Grilled scampi and prawns with "salmoriglio olive-oil.	Euro 19,00
*Fried scampi and calamaries.	Euro 16,00
*Charcoal grilled sole.	Euro 16,50
Grilled sea bass with aromatic-herbs olive-oil.	Euro 17,00

* Deep frozen when fresh is not available

Covercharge: Euro 2,50



Vegetables:

Mixed/green salad Euro 3,50

Roast potatoes Euro 3,50

French-fried potatoes Euro 3,50

Grilled vegetables Euro 3,50

Vegetables in oil
(tomatoes, olives, artichokes) Euro 4,50



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Dessert:

Cake	Euro 4,50
Cream caramelle	Euro 4,50
Ciocolade pudding	Euro 4,50
Fruit salade	Euro 4,50
Assorted venetian pastry	Euro 4,50
Ice cream	Euro 4,50
Sweet crepe filled with pastry cream	Euro 4,50
Parfait "Hotel Venezia"	Euro 5,50
Vin Santo with cantucci and Venetian biscuits	Euro 6.50

Covercharge: Euro 2,50