



## Cold Platters

Hummus of Organic Chickpeas, Crudité of Vegetables and Grissini € 10

Platter of local cheeses and cured meats € 20

Sant'Ilario Prosciutto 30 months (200g with breadsticks or 150g with melon) € 15

Caprese Salad of Mozzarella, Beef Tomato and Valeriana € 16

Valeriana Salad, King Crab, Tomatoes, Oranges, Rapanelli and Lime Juice € 18

Potato and Octopus Salad with Lemon Zest, Confit Tomato and Taggiasca Olives € 20

Smoked Trout Carpaccio, Tarocco Orange, Dill and Lemon Butter € 15

Anchovy Scalia, served with Grated Tomato and Lemon Butter € 15

Beef tartare, Garda oil and our lemons € 18

Rice Salad with Artichoke, Peas, Borrettane Onions, Asiago and Tuna € 10

## Menu

### Fish Crudite

Oysters (6) € 18,,00

Ceviche alla Mediterranea € 18,00

Red Prawns (6) € 20,00

Mediterranean Scampi with Lime zest (4) € 20,00

Mediterranean Fish Carpaccio (120g) € 23,00

Fish Tartare with herbs from the Parco and Micro Greens (120g) € 23,00

Crudite Platter "San Vigilio"

Carpaccio, calamari tagliatella , oysters, scallop, fish tartare sm, Mediterranean ceviche sm, crab salad

€45

*Dolci: Ice Cream (3 scoops), Fruit Salad with ice cream, Chocolate Mousse*

€6



### Grill

#### *Fish*

Calamari € 15

Prawns (10) € 26

Scallops (2) € 7

Razor clams (10) € 12

Scampi (5) € 22

Sea bass € 4.5 hg

Fished sm

#### *Meat (Scottona Veneta)*

Burger with potatoes and vegetables € 15

Rump Steak € 5hg

Fiorentina € 5hg

Mixed Fish Grill

Fish, scampi, prawns, scallops, razor clams

€65

Coperto € 1,50