## Menu

### 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

### 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

### 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

### Grill

- Mixed Fish Grill
- Fish, scampi, prawns, scallops, razor clams €65

### Dolci

- Ice Cream (3 scoops), Fruit Salad with ice cream, Chocolate Mousse €6

### Coperto €1.50