



Summer 2017

Restaurant

Ca' T





Fish Tasting Menu

75,00 euros

Raw shrimps marinated with honey, lemon and
Zonta extra virgin olive oil

Crispy rice wafer with raw marinated tuna, mayonnaise with soy milk and
porcini mushrooms in oil

King crab salad with extra virgin olive oil and lemon

Tempura octopus with potatoe salad, finger lime and
sea asparagus

Spaghetti chitarra with turnip, red prawns, lettuce and
scamorza cheese

Risotto with prawns and lemon

Sea bass with marinated tomato, olive powder and
crispy onion

dessert



minimum 2 persons



Starters

Raw shrimps marinated with Zonta extra virgin olive oil,
honey and lemon
18,00 euros

All raw
(four-course raw fish, second market)
55,00 euros

Crispy rice wafer with raw marinated tuna, mayonnaise with soy milk and
porcini mushrooms in oil
18,00 euros

Tomato marinated with herbs, with shellfish and crispy wafer
18,00 euros

Classic crab salad with extra virgin olive oil and lemon
18,00 euros

Fried egg with vegetable charcoal, porcini mushroom cream
and grilled cuttlefish
17,00 euros

Tempura octopus with potatoe salad, finger lime and sea asparagus
18,00 euros

3 kinds of raw meat and 3 way of cooking porcini mushrooms
17,00 euros

Porcini and panko with herbs mayonnaise
16,00 euros





First courses

Spaghetti chitarra with turnip, red prawns, lettuce and scamorza cheese
18,00 euros

Grilled agnolotti with shellfish, smoked soya and fruits
17,00 euros

Risotto with prawns
17,00 euros

Paccheri of Gragnano pasta filled with buffalo robiola cheese, flowering courgettes, scallops and scallop tripe
18,00 euros

Fake rice of celeriac and tortello with asparagus and sea bass
18,00 euros

Button raviolo with buffalo mozzarella, endive and anchovies
17,00 euros

Crispy pasta with marinated egg yolk, porcini mushrooms and taleggio cheese
17,00 euros

Ravioli stuffed with goat cheese from Montegalda, melted butter and pears cooked with Torcolato Miotti wine
16,00 euros





Main courses

Rockfish with tomato leaf, potato foam and olive pesto
27,00 euros

Lobster in 2 stages: cuttlefish and claws Catalan style;
tail with mashed potatoes
45,00 euros

“Great fried” of fish Venetian style
26,00 euros

Sea bass with marinated tomato, olive powder
and crispy onion
26,00 euros

Tuna fish with eggplant and grilled vegetables gazpacho
27,00 euros

Rack of lamb in bread and thyme crust with onion jam
and potato croquette
26,00 euros

Sorana beef fillet with porcino mushroom Genovese style
and Vezzena cheese
26,00 euros

Classic beef tartare and pinzimonio
25,00 euros

Tomato stuffed with courgettes, bread, mozzarella and
Asiago cheese cream
18,00 euros

