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Slow Food®  
Bassano del Grappa





## Fish tasting menu

€ 75,00 drinks not included

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

Crispy rice wafer with raw marinated tuna, mayonnaise with  
soy milk and Treviso radicchio

King crab salad with extra virgin olive oil and lemon

Artichokes with scallop and black truffle

Black "Felicetti" spaghetti with clams, lemon, chili pepper and  
shellfish powder

Risotto with shrimps and lemon

White sea bass with marinated tomatoes, olive powder  
and crispy onion

Dessert



minimum two persons



## Starters

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

Crispy rice wafer with raw marinated tuna, mayonnaise with  
soy milk and Treviso radicchio  
€ 18,00

All raw fish  
(4-course fish marinated according from the market)  
€ 55,00

Fried egg with carbon powder, Bassano broccoli cream and  
grilled cuttlefish  
€ 17,00

King crab salad with extra virgin olive oil and lemon  
€ 19,00

Red mullet tempura with celeriac cream and puntarelle and  
Treviso radicchio salad  
€ 18,00

Artichokes with scallop and black truffle  
€ 20,00

Guinea fowl mini toast with salad and pomegranate  
€ 17,00

3 raw meat for 3 cookings of Treviso radicchio  
€ 17,00





## First courses

Shell pasta stuffed with turbot and yellow sauce  
€ 17,00

Black "Felicetti" spaghetti with clams, lemon, chili pepper and  
shellfish powder  
€ 18,00

Risotto with prawns and lemon  
€ 17,00

*Button* ravioli with buffalo mozzarella, endive and anchovies  
€ 17,00

Grilled agnolotti with shellfish, smoked soy and fruits  
€ 18,00

Crispy pasta with marinated egg yolk, artichoke,  
black truffle and taleggio cheese  
€ 16,00

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

Soft pumpkin gnocco with gorgonzola cheese and  
scamorza cheese cream  
€ 16,00





## Main courses

Artichokes with turbot and smoked fish tea  
€ 27,00

Lobster in 2 times: claws in Catalan way, braised lobster tail  
with mashed potatoes and black cuttlefish  
€ 45,00

Fried fish in Venetian style  
€ 27,00

Black code with roast potatoes sauce and fried artichoke  
€ 35,00

*Sorana* beef fillet with braised Treviso radicchio and  
bordelaise sauce  
€ 26,00

Rack of lamb in herb and bread crust with onions  
€ 26,00

Classic beef tartare and pinzimonio  
€ 25,00

Gratin vegetables  
€ 18,00

