



Ca' T



Slow Food®
Bassano del Grappa





Fish tasting menu

€ 80,00 drinks not included

Tomato ice cream with prawn and extra virgin olive oil

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

King crab salad with raw scallop and avocado

Octopus tempura with potato salad, finger lime and
Wakame seaweed

Grilled scallop with smoked cauliflower

Ravioli with artichoke and grilled local cuttlefish

Risotto with clams, shellfish and smoked broth

Black cod with roast potatoes sauce and fried artichoke

Cre moso with almonds and nuts,
chocolate and pears



minimum two persons



Starters

Raw shrimps marinated with honey, lemon and
Zonta extra virgin olive oil
€ 19,00

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)
€ 57,00

Octopus tempura with potato salad, finger lime and
Wakame seaweed
€ 18,00

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

Red mullet toast with puntarelle and Treviso radicchio salad
€ 18,00

Grilled scallop with smoked artichoke
€ 20,00

Wagyu *magnum* with winter salad
€ 26,00

3 raw meat for 3 cookings of Treviso radicchio
€ 18,00

Crispy artichoke with potato cream and black truffle
€ 16,00





First courses

Paccheri stuffed with brill and saffron cream
€ 17,00

Whole spaghetti with clams, chili pepper and
Bassano broccoli
€ 17,00

Risotto with prawns and lemon
€ 17,00

Ravioli with artichoke and grilled local cuttlefish
€ 18,00

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

Crispy pasta with marinated egg yolk, pumpkin,
black truffle and taleggio cheese
€ 18,00

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

Soft pumpkin gnocco and cappellacci with duck and
scamorza cheese cream
€ 17,00





Main courses

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

Snapper with vegetable carbon breadding and shellfish
€ 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 cod 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
€ 28,00

Classic beef tartare and pinzimonio
€ 25,00

Gratin vegetables
€ 18,00

