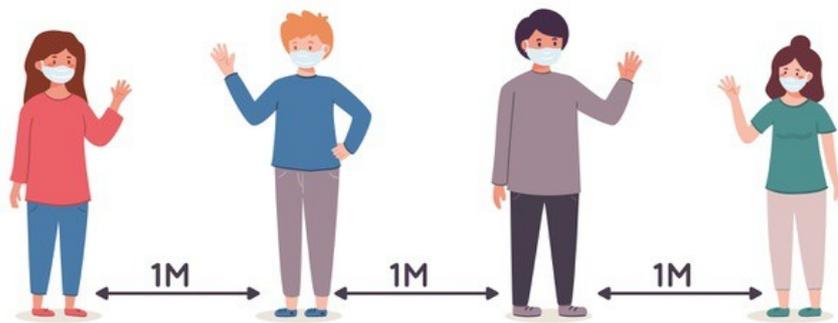




Restaurant

Ca' T

SOCIAL DISTANCE
COVID - 19



We kindly ask you to wear the face mask when you get up from the table and to keep 1 meter social distance





Fish tasting menu

85,00 euros

Tomato water, tomato ice cream and red shrimp

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

King crab salad with avocado and raw scallop

Crispy scampi with tempura vegetables

French toast with fish of the day and spring vegetables salad

Parsley spaghetti with lettuce, king crab, prawns and red shrimps

Risotto with scampi and lemon

Rumble with zucchini and basil mousse, green beans
and broad beans

Dessert à la carte



Minimum two persons



Starters

Raw scampi marinated with honey, lemon and
Zonta extra virgin olive oil
25,00 euros

All raw
(four-course marinated fish, depending on the market)
58,00 euros

Pizza bread and datterini tomatoes sauce with scallops,
burrata cheese and bacon
20,00 euros

King crab salad with extra virgin olive oil and lemon
24,00 euros

Crispy scampi with tempura vegetables
22,00 euros

3 kinds of raw meat and 3 way of cooking porcini mushrooms
20,00 euros

Crispy cannolo with smoked burrata cheese
and aubergines
20,00 euros





First courses

Parsley spaghetti with lettuce, king crab, prawns and red shrimps
20,00 euros

Raviolo with aubergines, braised scampi and squid
20,00 euros

Felicetti spaghetti with clams, smoked consommé and
roasted cherry tomatoes
20,00 euros

Risotto with scampi and lemon
20,00 euros

Grilled agnolotti with shellfish and smoked soy
20,00 euros

Crispy pasta with marinated egg yolk, porcini mushrooms and
Asiago cheese
20,00 euros

Ravioli stuffed with goat cheese from Montegalda,
melted butter and pears cooked with Torcolato Miotti wine
19,00 euros





Main courses

Rumble with zucchini and basil mousse, green beans
and broad beans
28,00 euros

Seabass in crust of bread with parsley chlorophyll and mushrooms
27,00 euros

Blue lobster with tomatoes and vegetables
60,00 euros

“Great fried” of fish Venetian style
28,00 euros

Tuna fish with small aubergines and pepper
30,00 euros

Rack of lamb with thyme in bread crust with
potato croquette and onion jam
30,00 euros

Beef fillet with porcino mushroom Genovese style and
Vezzena cheese
28,00 euros

Beef tartare and pinzimonio vegetables
27,00 euros

Tomato stuffed with courgettes, bread, mozzarella and
Asiago cheese cream
24,00 euros





Dessert

Three kinds of crème brûlées with ricotta and
cocoa bean ice cream (vanilla, pistacchio and coffee)
10,00 euro

Cre moso with almonds and nuts, chocolate
and pears
10,00 euro

Fresh fruits with sorbet
9,00 euro

Meringue with cream, fresh fruits and
mango sorbet
10,00 euro

Tiramisù Ca' 7 with fake coffee biscuit and
mascarpone ice cream
10,00 euro