



Ca⁷



Fish tasting menu

100,00 euros

Sea urchin chawanmushi with raw shellfish and shellfish bisque

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

King crab salad with raw scallop and avocado

Venetian soup with saffron *Azienda agricola Radici* and Madras curry

Warm spaghetti with asparagus cream, marinated cuttlefish, mullet bottarga, lemon and roast sauce

Risotto with prawns alla busara, passion fruit and herbal oil

Grilled atlantic croaker meunière, peas and wild garlic oil

White chocolate mousse, mango and passion fruit with coconut ice-cream



Minimum two persons



White asparagus Tasting Menu

80,00 euros

Raw and marinated asparagus salad with crispy guanciale

Fake white asparagus risotto

Fried asparagus with tartar sauce

Egg in herbs crust with asparagus and almond cream,
bottarga and agretti

Fettuccine "40" with asparagus of Bassano and bacon
with raspberry vinegar

Risotto with white asparagus of Bassano and egg mimosa

Asparagus and eggs Bassano style

Strawberries and berries salad with elderberry and
black pepper sorbet



Minimum two persons



Starters

French and Irish Oyster selection
from 7,00 euros each

Raw prawns marinated with honey, lemon and
Zonta extra virgin olive oil
27,00 euros

All raw fish
(4-course fish marinated according from the market)
68,00 euros

King crab salad with boiled white asparagus
27,00 euros

Fake white asparagus risotto with raw shellfish and lobster bisque
26,00 euros

Seafood and asparagus salad
(Tempura octopus, grilled scallops, mussels in vinegar and
asparagus with octopus mayonnaise)
27,00 euros

Venetian soup with saffron *Azienda agricola Radici* and Madras curry
27,00 euros

Egg in herbs crust with asparagus and almond cream,
bottarga and agretti
26,00 euros

Fried asparagus and tartar sauce
25,00 euros





First Courses

Warm spaghetti with asparagus cream, marinated cuttlefish,
mullet bottarga, lemon and roast sauce

26,00 euros

Ravioli stuffed with sea bass, tomato confit and prawn sauce

26,00 euros

Risotto with shrimps

25,00 euros

Grilled gyoza with prawns, soy and fruit

25,00 euros

Potato and pea gnocchi, curry sauce, raw tuna and dill oil

25,00 euros

Risotto with white asparagus and egg mimosa

24,00 euros

Ravioli del plin with herbs and suckling lamb, sour cream
and grainy mustard

24,00 euros

Fettuccine "40" with white asparagus and
bacon with raspberry vinegar

25,00 euros

Ravioli stuffed with goat cheese from Montegalda, melted butter and
pears cooked with Torcolato wine

24,00 euros





Main Courses

Grilled atlantic croaker meunière, peas and wild garlic oil
35,00 euros

Turbot in herb crust, grilled white asparagus and oyster sauce
37,00 euros

Fresh fish tartare according to the market availability
with white asparagus crudité and vinegar mayonnaise
36,00 euros

Venetian style of mixed fried fish
35,00 euros

Yellowtail tataki with spugnole mushrooms, agretti powder and
taggiasca olives
36,00 euros

Beef fillet with grilled asparagus, guanciale *alla Bonacolsi*
and bordelaise sauce
35,00 euros

Rack of lamb with thyme in bread crust with onion jam
and potato croquette with almonds
37,00 euros

Beef tartare with vegetables pinzimonio
34,00 euros

White asparagus and eggs *Bassano style*
27,00 euros





Desserts

Three crème brûlées with ricotta ice cream and
gran cru chocolate
(vanilla, pistachio and coffee)
13,00 euros

Strawberries and berries salad with elderberry and
black pepper sorbet
13,00 euros

Tiramisu Ca '7 with fake coffee cookie and
mascarpone ice cream
13,00 euros

Apple tarte tatin with vanilla ice-cream
13,00 euros

White chocolate, mango and passion fruit
with coconut ice-cream
13,00 euros

Fresh fruit salad with sorbet
13,00 euros

Ice-crems and sorbets
10,00 euros

