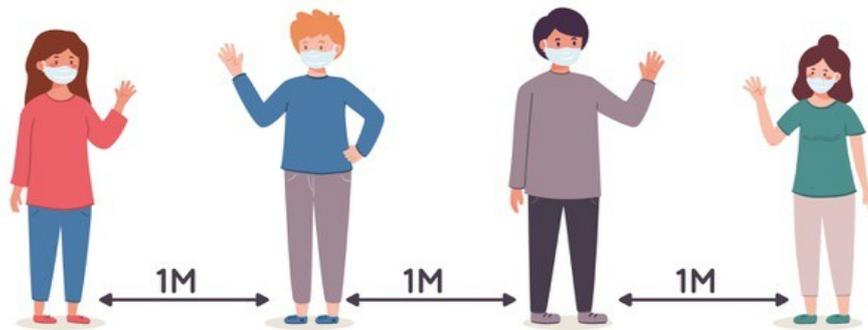




Ca' T

**SOCIAL DISTANCE**  
COVID - 19





## Fish tasting menu

€ 85,00 drinks not included

Tomato water, tomato ice cream and red shrimps

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

King crab salad with raw scallop and avocado

Pumpkin cream with local small cuttlefishes, prawn tails and  
parsley foam

Crispy prawn and big shrimp with vegetable tempura

Cappellacci with artichoke and grilled local small cuttlefishes

Risotto with clams, shellfish and smoked consommé

Brill with smoked cauliflower and truffle

Dessert à la carte



minimum two persons



## Starters

Raw shrimps marinated with honey, lemon and  
Zonta extra virgin olive oil  
€ 24,00

Crispy rice wafer with raw marinated tuna, mayonnaise with  
soy milk and marinated Trevisano radicchio  
€ 20,00

All raw fish  
(4-course fish marinated according from the market)  
€ 58,00

Pumpkin cream with local small cuttlefishes, prawn tails and  
parsley foam  
€ 19,00

Crisp prawn and white shrimps, vegetable tempura  
€ 20,00

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

3 raw meat for 3 cookings of Trevisano radicchio  
€ 20,00

Crispy artichoke with topinambur cream and black truffle  
€ 20,00





First courses

Whole spaghetti with clams, chilli pepper and Bassanese broccoli  
€ 19,00

Grilled agnolotti stuffed with shellfish, soja and fruit consommé  
€ 19,00

Risotto with prawns and lemon  
€ 19,00

Half paccheri with sea carbonara  
€ 19,00

Pumpkin gnocchi with molo fish and black cabbage  
€ 19,00

Cappellacci with artichoke and grilled local small cuttlefishes  
€ 19,00

Crispy pasta with marinated egg yolk, pumpkin,  
black truffle and taleggio cheese  
€ 19,00

Ravioli stuffed with goat cheese from Montegalda,  
melted butter and pears cooked with Torcolato Miotti wine  
€ 18,00





## Main courses

Sea bass with marinated tomato, olive powder and  
crispy onion  
€ 28,00

Brill with smoked cauliflower and truffle  
€ 29,00

Blue lobster with aubergine parmigiana  
€ 55,00

Fried fish in Venetian style  
€ 27,00

Black cod with leek cream and lemongrass  
€ 35,00

*Sorana* beef fillet with braised Trevisano radicchio, bordelaise sauce  
and *Vezzena* cheese  
€ 28,00

Rack of lamb in herb and bread crust with onions  
€ 30,00

Classic beef tartare and vegetable with oil, salt and pepper  
€ 27,00

Tomato stuffed with zucchini, bread, mozzarella and  
Asiago cheese cream  
€ 24,00





## 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  
9,00 euro

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