



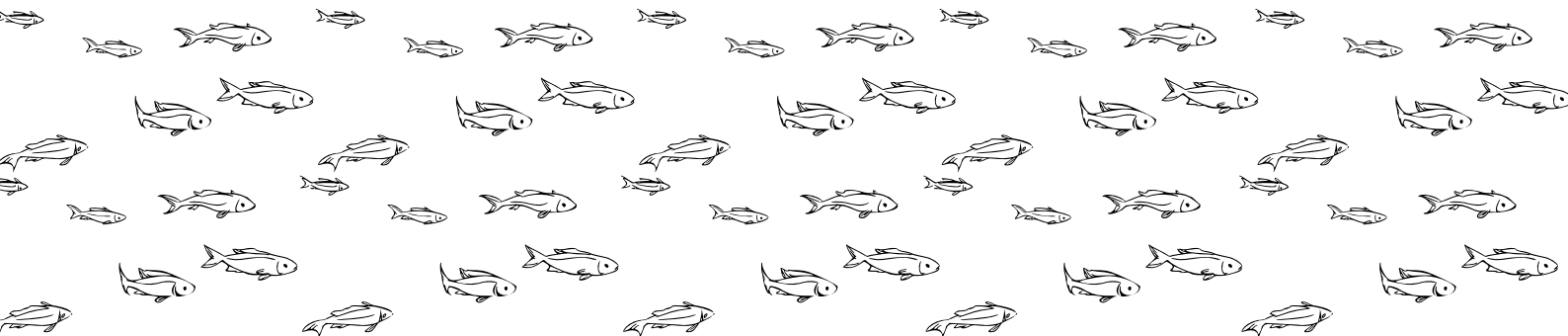
"UN VIAGGIO SENSORIALE"

ABBINAMENTO VINO "IN GIRO PER L'ITALIA" "AROUND ITALY" WINE PAIRING

5 Calici da degustazione
5 Tasting glasses
50 € a persona / per person

ABBINAMENTO ANALCOLICO "ZERO" "ZERO" ALCOHOL FREE PAIRING

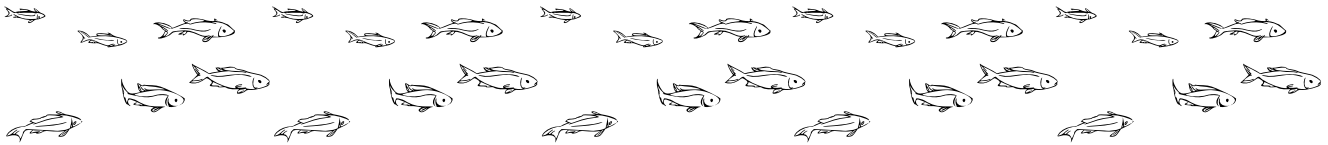
4 Calici da degustazione
4 Tasting glasses
50 € a persona / per person





PRANZETTO AL SESTANTE
LIGHT LUNCH
“FRESCO DEL GIORNO”

MENU 3 PORTATE DAL MERCATO
3 Courses Daily Menu
38 €



DAL BANCO

TAGLIERE DI FORMAGGI
Italian Cheese Board

Singolo 8 €

Intero 20 €

OSTRICA DEL GIORNO
Oyster of the Day
7 €

CICCHETTO DEL GIORNO
Traditional venitian finger food
4 €

DEGUSTAZIONE

TASTING MENU

CARPACCIO DEL MERCATO

mela, erba cipollina, finocchietto, semi di lino e zucca

Fish carpaccio of the market, apple, chives, fennel sprout, flax and pumpkin seeds
(Allergeni/Allergens 4)

TRIGLIA

fondo di carciofo, porro, olive

Seared red mullet artichokes, leek, olives
(Allergeni/Allergens 4, 7, 10)

TORTELLI

fatti in casa con castrato affumicato e verze in brodo

Homemade tortelli with mutton and stewed cabbage
(Allergeni/Allergens 1, 2, 4, 10)

CODA DI ROSPO

lattuga romana arrosto, cipollotto e zenzero

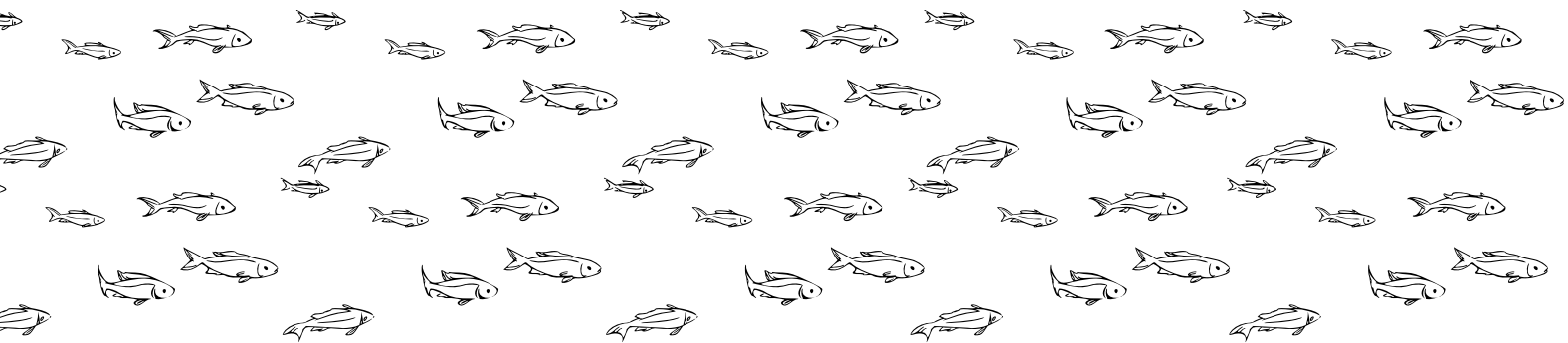
Monkfish, Romain lettuce, spring onion and ginger sauce
(Allergeni/Allergens 1, 3, 4, 5, 10)

LEMON POSSET

panna montata, frolla alla nocciola, liquirizia

whipped cream, hazelnuts bisquit, liquorice
(Allergeni/Allergens 1,3,7,8)

80 EURO A PERSONA/PER PERSON



IL MENU È INTESO PER TUTTO IL TAVOLO E NON È CONDIVISIBILE
THE MENU WILL BE SERVED TO THE WHOLE TABLE AND IT'S NOT SHAREABLE

Antipasti

CRUDO DEL MERCATO

mela, erba cipollina, finocchietto, semi di lino e zucca

Raw Fish of the market, apple, chives, fennel sprout, flax and pumpkin seeds

22€

(Allergeni/Allergens 4)

TRIGLIA

fondo di carciofo, porro, olive

Seared red mullet artichokes, leek, olives

20€

(Allergeni/Allergens 4, 7, 10)

MAZZANCOLLE

sedano rapa, champignon, cacomela

Seared tiger prawns celeriac, champignon, persimmon

20€

(Allergeni/Allergens 2,7,10)

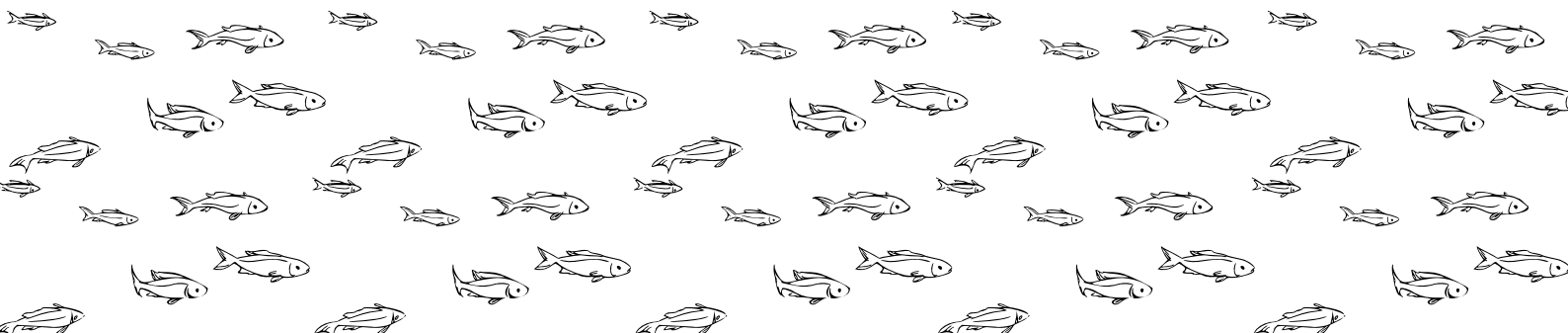
CAVOLFIORE

curry, latte di cocco, sesamo, erba cipollina

Cauliflower, curry, coconut milk, sesami, chives

18€

(Allergeni/Allergens 7,9,10,11)



ACQUA NATURALE O FRIZZANTE MICROFILTRATA- STILL OR SPARKLING MICROFILTERED WATER 3€

COPERTO E PANE - COVER CHARGE AND BREAD 4,00€ P.P.

OLIO EVO O BURRO EXTRA - EXTRA OLIVE OIL OR BUTTER 2€ P.P.

SERVIZIO NON INCLUSO-SERVICE NOT INCLUDED

*Prodotti abbattuti all'origine / Products blast chilled at the origin

Primi Piatti

LINGUINE

pastificio Benedetto Cavalieri con mazzancolle e la loro bisque

Linguine "Benedetto Cavalieri", with local tiger prawns and their bisque

24€

(Allergeni/Allergens 1, 10, 14)

SPAGHETTO AFFUMICATO

pastificio Verrigni, burro di montagna, acciughe az. "Cape Trieste", limone, peperone crusco e semi di zucca

Smoked Spaghetti, butter, anchovies, lemon, bran pepper, pumpkin seeds

22€

(Allergeni/Allergens 1,4,7,10)

TORTELLI

fatti in casa con castrato affumicato e verze in brodo

Broth with homemade tortelli stuffed with mutton and stewed cabbage

26€

(Allergeni/Allergens 1, 2, 4, 10)

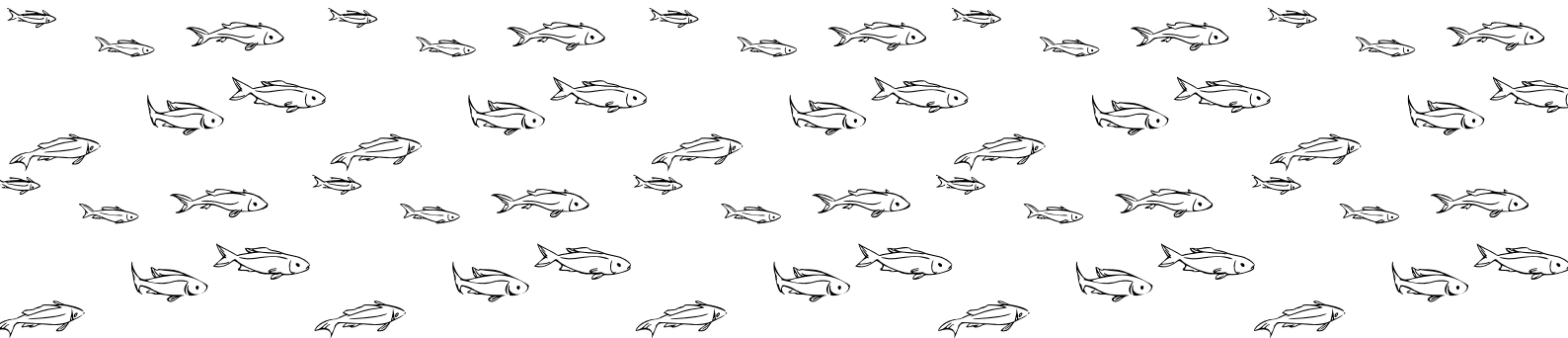
RISOTTO

funghi, il loro fondo, erba cipollina

Risotto with mushrooms, chives oil

20€

(Allergeni/Allergens 7, 10)



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Secondi Piatti

ANGUILLA

“Bisato” grigliato, pak choi, porro, sesamo, aceto di mele
Grilled eel, pak choi, leek, sesami, apple vinegar

35€

(Allergeni/Allergens 4, 11)

CODA DI ROSPO

lattuga romana arrosto, cipollotto e zenzero
Monkfish, Romain lattuce, spring onion and ginger sauce

32€

(Allergeni/Allergens 1, 3, 4, 5, 10)

CALAMARI

grigliati, nero di seppia, cicoria, peperoncino
Grilled squid, black ink, chicory, chili pepper

32€

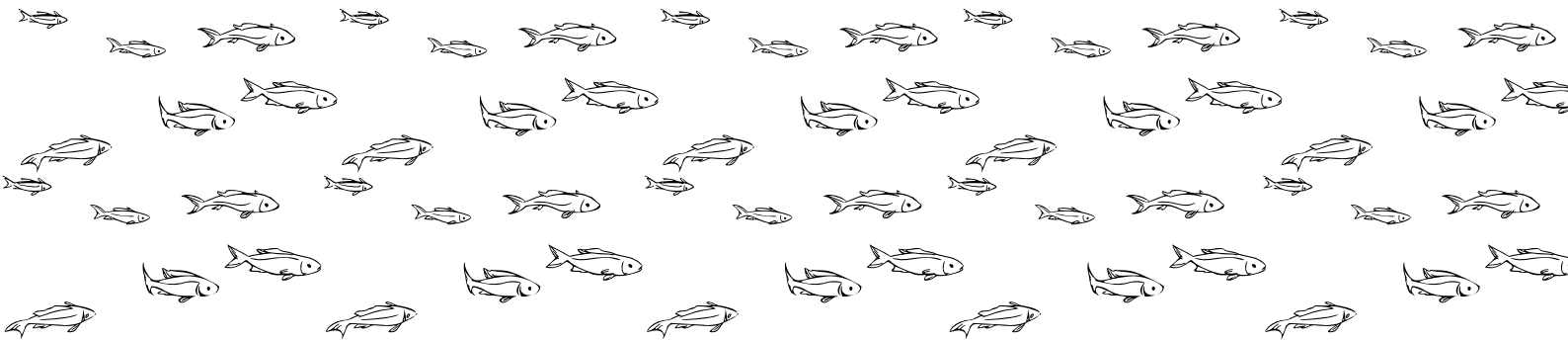
(Allergeni/Allergens 10, 14)

LINGUA DI VITELLO

salsa verde, nervetti
Veal tongue, “salsa verde”, nerves

32€

(Allergeni/Allergens 1,4,5,7,9)



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Dolci

Tiramisù Espresso

Espresso Tiramisù

(Allergeni/Allergens 1, 3, 7)

10 €

CHEESECAKE

Cheesecake destrutturata con lamponi, barbabietola, cetriolo, pepe di Sichuan

Deconstructed cheesecake, raspberries, beetroot, cucumber, Sichuan pepper

(Allergeni/Allergens 3, 7)

12 €

Semifreddo alla pesca, pesche allo zenzero, meringa, liquirizia

Peach parfait, peaches with ginger, meringue, licorice

(Allergeni/Allergens 3,7)

12 €

Caramello salato gelato, yogurt, nocciola, latte di cocco, cioccolato, pistacchio

Salted Caramel iced cream, yoghurt, hazelnuts, coconut milk, chocolate, pistachio

(Allergeni/Allergens 1,3,7,8)

12 €

Formaggi

Cheeses

Assaggio

Single tasting

8 €

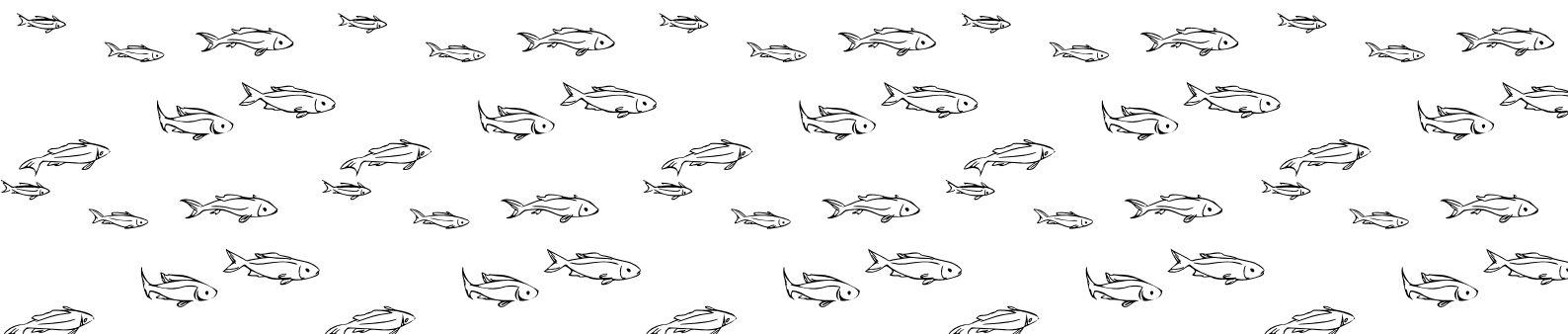
(Allergeni/Allergens 7)

Degustazione di Formaggi

Assorted cheeses

20 €

(Allergeni/Allergens 7)



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Allergeni

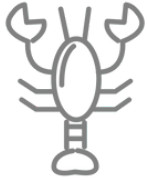
ALLERGENS



1 GLUTINE
1 GLUTEN



8 FRUTTA A GUSCIO
8 TREE NUTS



2 CROSTACEI
2 CRUSTACEANS



9 SENAPE
9 MUSTARD



3 UOVA
3 EGGS



10 SEDANO
10 CELERY



4 PESCE
4 FISH



11 SEMI DI SESAMO
11 SESAME SEEDS



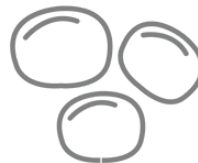
5 ARACHIDI
5 PEANUTS



12 SOLFITI
12 SULPHITES



6 SOIA
6 SOYBEANS



13 LUPINI
13 LUPINS



7 LATTE E DERIVATI
7 MILK



14 MOLLUSCHI
14 MOLLUSCS