

IL
particiale

APPETIZERS - GETTING STARTED

RAW CUTTLEFISH SPAGHETTI / SIGNATURE DISH (4) 44
Served with "castraure" of St. Erasmo (Slow food presidium), fried capers and mint

VENETIAN AMBROGINO BUN (1,2,3,7,8) 60
With lobster, bisque mayonnaise, and summer cabbage.

CAPRESE SALAD - MEDITERRANEAN DISH (V) (7) 34
Selection of tomatoes, "treccia" of Bufala DOP and taggiasche olives

CAPRESE SALAD TO SHARE (7)
TWO PEOPLE 60 / FOUR PEOPLE 120
Also vegan (VG)

BRAISED BABY OCTOPUS (4,7,9) 39
Polenta mousse and fennel

TATAKY TUNA TARTARE (4,6,8) 44
Yuzu powder, almond mayonnaise and sea asparagus

GIN-MARINATED SEA BASS TARTARE (4,6,7) 44
Orange sauce, ginger and cardamom

SELECTION OF OYSTERS

GILLARDEAU (14)
CAD 13

FINE DE CLAIRE (14)
CAD 10

RAW FISH FROM RIALTO

LANGOUSTINE (2)
CAD 9

RED PRAWNS (2)
CAD 10

SCALLOPS (14)
CAD 14

LIFE IS BETTER BY THE WATER

FIRST COURSES

LINGUINE WITH "CAPAROSSOLI" / SIGNATURE DISH (1,4,14) 44

HOMEMADE EGG SPAGHETTI (1,2,3,4,7,9) 50
"Porro" crab, shrimp, "busara" sauce and "gremolada"

HOMEMADE CASONCELLI (1,3,7) 38
Stuffed with ricotta cheese, St. Erasmo herbs, smoked butter and agretti

FUSILLONE PASTA (1,4,7,9) 40
With cuttlefish ragout and its black ink, courgette "scapece"

MAIN DISHES

GRILLED TURBOT 65
With mushrooms and Porto wine sauce

RED SNAPPER (2,4,7,9,14) 62
With bouillabaisse sauce and peas

BAKED CURLY ENDIVE FROM CHIOGGIA (V) (7) 32
Parsley sauce, dill and Asiago stravecchio (P.D.O.)

SIDE DISHES

BABY POTATOES WITH MEDITERRANEAN HERBS 20

BUTTER GREEN BEANS WITH ALMONDS (8) 20

STEAMED WHITE AND GREEN ASPARAGUS WITH CAMOMILE POWDER AND
LEMON DRESSING 20

SALADS

GREEK SALAD (V) (7) 33
*Cucumber, cherry tomatoes, Taggiasca olives, feta, basil, red onion, olive oil and
lemon juice*

QUINOA AND SHRIMPS SALAD (2) 44
*Steamed black and white quinoa, steamed shrimps, courgette, dried plum
tomatoes, corn salad lettuce, basil, peppers*

CARNIVAL SALAD / SIGNATURE DISH (VG) (8) 38
*lettuce, rocket, cherry tomatoes, songino, walnuts, sunflower seeds, curly endive
and chicory*

PIZZA

PIZZA SANT'ERASMO (V) (1,7,12) 35
*San Marzano tomato sauce, "fior di latte" mozzarella cheese and roasted
vegetables from the gardens of St. Erasmo Island.*

PIZZA MARINARA (1,4,12) 38
San Marzano tomatoes sauce, anchovies, capers, olives and fresh basil

PIZZA DELLA LAGUNA (1,2,4,7,12,14) 60
*"Stracciatella" cheese, gin-marinated raw prawns, squid and cream of shellfish
bisque*

DESSERTS

AMARCORD OF LEMON SORBET (8)	22
<i>With pistachios praline</i>	
RUM BABA WITH CHANTILLY CREAM (1,3,7)	22
BELLINI CAKE / SIGNATURE DISH	22
SELECTION OF OUR HOMEMADE SORBETS AND ICE CREAMS (7)	21

(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) **Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (8); b) maltodextrins based on wheat (8); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) **Crustaceans**, (3) **Eggs**, (4) **Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) **Peanuts**, (6) **Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) **Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) **Celery**, (10) **Mustard**, (11) **Sesame seeds**, (12) **Sulphur dioxide and sulphites**, (13) **Lupin**, (14) **Mollusks**. (8) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 853/2004, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer; (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.