

IL
particiale

LIFE IS BETTER BY THE WATER

APPETIZERS - GETTING STARTED

RAW CUTTLEFISH NOODLES / SIGNATURE DISH (GF) (4) 38
*Served with castraure di sant'Erasmus (Slow Food presidium), fried capers and
mint*

BRIOCHE BUN SANDWICHES (1,2,3,7,8) 46
Homemade with lobster, bisque mayonnaise, summer cabbage

CAPRESE SALAD - MEDITERRANEAN DISH (V) (7) 34
Selection of tomatoes, "fior di latte" mozzarella and taggiasche olives

CAPRESE SALAD TO SHARE (7)
TWO PEOPLE 60 / FOUR PEOPLE 120
Also vegetarian (V)

BRAISED HAKE (4,7,9) 36
Mousse of polenta and fennel

RAW CORNER

C A V I A R

BELUGA (4)
(30C) 440

OSCIETRA ROYAL (4)
(30C) 340

TRADITION ROYAL (4)
(30C) 220

SERVED WITH TRADITIONAL GARNISHES

S E L E C T I O N O F O Y S T E R S

OYSTERS OF THE LAGOON DOGE (14) 12

GILLARDEAU (14) 10

FINE DE CLAIRE

RAW FROM RIALTO

SELECTION OF SHELLFISH (2)

PER PORTION 80

Shrimps, prawns and mantis shrimps

DUBLIN PROWNS (2)

CAD 9

RED PRAWNS (2)

CAD 10

SCALLOPS (14)

EACH 11

BLUEFIN TUNA TARTARE (4) 40

BLUEFIN TUNA CARPACCIO (4) 42

SEA BASS TARTARE (4) 38

SEA BASS CARPACCIO (4) 40

SEAFOOD PLATEAU TO SHARE (2,4,14) 270

4 pieces Gillardeau 4 pieces Fin de Claire 4 pieces lagoon oysters 4 shrimp 4 scallops Tuna tartare Sea bass tartare Salicornia

FIRST COURSES

LINGUINE WITH "CAPAROZZOLI" / SIGNATURE DISH (1,4,14) 42

HOMEMADE EGG NOODLES (1,2,3,4,7,9) 46
"Leek crab", shrimp, "busara" sauce and "gremolada"

HOMEMADE CASONCELLI (1,3,7) 34
Stuffed with ricotta cheese, St. Erasmus dandelion, smoked butter and agretti (V)

FUSILLONE (1,4,7,9) 38
With cuttlefish ragout and its black, zucchini scapece

MAIN DISHES

GRILLED TURBOT 65

MIXED FRY / SIGNATURE DISH (1,2,3,4,7,9,10,14) 54

VEGETARIAN TEMPURA (V) (1,3) 35
Of asparagus, fennel and sage

DENTEX (4)

CURLY ENDIVE FROM CHIOGGIA (V) (7) 32
Baked, parsley sauce, dill and asiago staravecchio (P.D.O.)

GRILLED MARKET FISH FROM RIALTO

LAGOON FISH OF THE DAY (4)

PER KG 150

SELECTION OF SHELLFISH (2)

PER PORTION 80

Shrimps, prawns and mantis shrimps

DUBLIN PROWNS (2)

CAD 9

RED PRAWNS (2)

CAD 10

SCALLOP

SIDE DISHES

NEW POTATOES WITH MEDITERRANEAN HERBS 20

MONK'S BEARD WITH CANDIED LEMON 20

BUTTER BEANS WITH ALMONDS (8) 20

STEAMED WHITE AND GREEN ASPARAGUS WITH CHAMOMILE 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 SHRIMP SALAD (2) 44

*Steamed black and white quinoa, steamed shrimp, zucchini, dried date
tomatoes, songino, basil, peppers*

CARNIVAL SALAD (VG) (8) 38

*Lettuce, arugula, cherry tomatoes, lamb's lettuce, walnuts, sunflower seeds,
curly endive, and radicchio*

PIZZAS

PIZZA SANT'ERASMO (V) (1,7,12) 35

San Marzano tomato, fior di latte mozzarella, and roasted vegetables from the gardens of St. Erasmo Island.

PIZZA MARINARA (1,4,12) 38

San Marzano tomatoes, anchovies, capers, olives and fresh basil (red pizza)

LAGUNA PIZZA (1,2,4,7,12,14) 60

Stracciatella campana, gin-marinated raw scampi, pin squid and cream of shellfish bisque

DESSERTS

AMARCORD OF LEMON SORBET (8) 22

With praline pistachios

RUM BABA WITH CHANTILLY CREAM (1,3,7) 22

BELLINI CHEESECAKE / SIGNATURE DISH (1,7) 22

SELECTION OF OUR HOMEMADE ICE CREAMS (7) AND SORBETS 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 ^(*); b) maltodextrins based on wheat ^(*); 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**. ^(*) *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.