



Ca²⁺





Fish tasting menu

98,00 euros

Marinated tomato and blood orange coulis
with raw shellfish and basil ice cream

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

King crab salad with raw scallop and avocado

Sole meunière with capers panure and butter with clams

Warm spaghetti creamed with oyster sauce, lemon and caviar

Risotto with tomato prawns, pequillo pepper,
passion fruit and herbs oil

Seabass fillet with spinach and lemon brot

Watermelon soup with bergamotto sorbet, caper leaves
and crispy rice waffle



minimum two persons



Starters

French and Irish Oyster selection
from 7,00 euros each

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

All raw fish
(4-course fish marinated according from the market)
65,00 euros

King crab salad with olive oil and lemon
27,00 euros

Sole meunière with capers panure and butter with clams
27,00 euros

Local cuttlefish with crispy polenta and sea urchin sauce
27,00 euros

Stew of shellfish with potato cream and toasted bread
26,00 euros

Pigeon with apricots rosemary and hazelnut foie gras
27,00 euros

Egg in polenta crust with potato mousse,
mushrooms and black truffle
25,00 euros





First Courses

Warm spaghetti creamed with oyster sauce, lemon and caviar
27,00 euros

Ravioli stuffed with eggplant parmigiana, provola cheese and
Mazara del Vallo red shrimps
26,00 euros

Risotto with prawns
25,00 euros

Grilled gyoza with prawns, soya stock and fruit
24,00 euros

Soft potato gnocchi with fried local squid and anchovy *pil pil* sauce
24,00 euros

Tagliolini with raw shellfish and black truffle
26,00 euros

Plin ravioli stuffed with pepper roasted cockerel with
bittersweet friggirelli, rosemary oil, liquorice and burnt leek
24,00 euros

Ravioli stuffed with goat cheese from Montegalda, melted butter and
pears cooked with Torcolato wine
24,00 euros





Main Courses

Seabass fillet with spinach and lemon brot
33,00 euros

Turbot with potatoes, olives and tomatoes
35,00 euros

Fish tartare according to the market with citrus sauce,
snow peas, melon and mint
33,00 euros

Venetian style of mixed fried fish
33,00 euros

Tuna tataki with green beans cream, snow peas and
bittersweet onions
35,00 euros

Beef fillet with mushrooms, crispy bacon and bordolaise 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
33,00 euros





Desserts

The three crème brûlées with ricotta ice cream and gran cru chocolate
(vanilla, pistachio and coffee)

13,00 euros

Pesca Melba

(Peach semifreddo with vanilla ice cream, raspberry and peach in syrup)

13,00 euros

Tiramisu Ca '7 with fake coffee cookie and mascarpone ice cream

13,00 euros

Strawberries and cream

13,00 euros

Watermelon soup with bergamotto sorbet, caper leaves
and crispy rice waffle

13,00 euros

Fantasy of fresh fruit with sorbet

13,00 euros

