

## > Our fish appetizer \_\_\_\_\_

> Cover with welcome of house € 3,00

- > Variation of marinated fish and “saor“ fish in sweet and sour sauce with polenta  
€ 16,00
- > Scalopps, pilgrim scallops and razor clams  
€ 15,00
- > Appetizer „Antica Dogana“: crustaceans in a sweet and sour leek sauce,  
octopus, boiled curled octopus, cuttlefish and fried king prawns with sweet  
pepper sauce  
€ 16,00
- > Mixed °raw fish with scampi and prawns  
€ 30,00

## > Our appetizer several \_\_\_\_\_

- > Bacon filled with courgettes with asiago and taleggio fondue  
€ 9,00
- > Leeks Flan with peas cream  
€ 10,00
- > Vegetables pie with sweet pepper sauce  
€ 9,00

## > Our first fish course with °fresh egg pasta homemade \_\_\_\_\_

- > Bigoli ° carbonara with swordfish and mullet eggs  
€ 16,00
- > Trenette ° with cuttlefish „Caorle“ style (in black sauce)  
€ 13,00
- > Strozzapreti ° with scallops and leeks  
€ 15,00
- > Tagliatelle ° with prawns Sicilia  
€ 20,00

## > Our speciality (min. for 2 persons) \_\_\_\_\_

- > Scorpion or gurnard fish with tomatoes, olive, caper, organ and fresh egg pasta  
€ 7,00 (price by weight gr 100)
- > Linguine in white crab sauce  
€ 18,00 (each one)

## > Risotti (min. for 2 persons) \_\_\_\_\_

- > Risotto with scampi and vanilla bean  
€ 15,00 (each one)
- > Risotto with prawns and pink grapefruit  
€ 14,00 (each one)
- > Risotto with turbot and celeriac  
€ 15,00 (each one)

> Our first severals (°fresh egg pasta homemade) \_\_\_\_\_

- > Strozzapreti with bacon and aubergines  
€ 12,00
- > Conchiglie ° with vegetables choises Coast and smoked ricotta  
€ 10,00
- > Fusilli ° cacao with cheese, bacon and walnut  
€ 12,00
- > Tagliatelle ° with duck ragout  
€ 13,00
- > Risotto with herbs and Morlacco cheese del Grappa (min. for 2 person)  
€ 12,00 (each one)

> Our second fish course \_\_\_\_\_

- > Sea bass filet with tymus and Prosecco „Valdobbiadene“ sauce  
€ 14,00
- > Turbot filet with courgettes creme and dried tomatoes  
€ 20,00
- > Cuttlefish and squids on grill with polenta  
€ 15,00
- > Our mixed \*fried fish with crispy vegetables  
€ 20,00
- > Crustaceans Catalan style with all colors of vegetables  
€ 30,00

> Calculated for 2 persons \_\_\_\_\_

- > Turbot or John Dory baked with potatoes and tomatoes  
€ 7,00 (price by weight gr 100)
- > Sea bass or Shi drum in salt crust  
€ 7,00 (price by weight gr 100)

> Speciality of house (min. for 2 persons) \_\_\_\_\_

- > Mixed fish with special tomato sauce tipic „Caorle“ style with mais creme  
€ 7,00 (price by weight gr 100)

> Our seconds several \_\_\_\_\_

- > Angus (beef) with fresh spinach and ewe's cheese  
€ 14,00
- > Fillet of beef with green pepper sauce / or grill  
€ 24,00
- > Parmigiana di Melanzana (Aubergines)  
€ 10,00

> Homemade desserts from own production \_\_\_\_\_

- > € 7,00

° Fresh product subjected to reduction of temperature

\* In absence of fresh products are used products frozen on board of excellet quality