

A Taste of Veneto

CICCHETTI

Trio of Venetian small bites, cotecinho,
Baccala and deep fried sardines
Tenuta Santome Prosecco Brut



TRUFFLE POLENTA

Spring truffles, creamy polenta,
pan seared scallops, nduja emulsion
Domini Veneti Soave



FRITTO MISTO

Beer batter shrimps, Italian breadcrumb covered sardines
and corn flour dusted calamari served with tartar sauce,
marinara and chili-citrus aioli
Grotta del Ninfeo Valpolicella



RISI E BISI

Risotto with peas, Canadian Lobster, microgreen
salad with white balsamic vinaigrette
Cantina di Negrar Ripasso



DUCK CONFIT

Confit dry aged duck legs, mashed potato,
balsamico reduced Cipollini onions, amorone jus
Montigoli Amarone



TIRAMISU

Savoiardi cookies, espresso, cocoa powder, Marsala wine
Grotta del Ninfeo Recioto

Buon Appetito

Chef Massimo Capra

