

NEVODI

New Year's Eve

Appetizers

Fish

- IL CRUDO DI RIALTO Euro 45
Selection of Adriatic and Mediterranean raw seafood: Mazara del Vallo red prawns, royal scampi, wild sea bass and bluefin tuna tartare, amberjack carpaccio and Kristal oyster
- GRANSEOLA E TARTARE DI CICALA DI MARE Euro 32
Spider crab salad with cold-smoked olive oil and mantis shrimp tartare served on crispy fennel with finger lime pearls
- DEGUSTAZIONE DI ANTIPASTI VENEZIANI Euro 34
A journey through the flavours of traditional Venetian seafood recipes: salt codfish pâté, Vicenza-style cod, cod “in umido”, “sarde in saor”, “gamberi in saor”, warm octopus salad and local “schie” with soft polenta
- TRIS DI MANTECATI Euro 28
Tasting of fish pâtés: cod on grilled polenta, savoury maritozzo filled with sea bass cream, and brioche bread with smoked swordfish pâté

Meat

- CARPACCIO DI CARNE PIEMONTESE Euro 28
Thinly sliced Piedmont Fassona beef fillet, served on a salad of red radicchio Tardivo and baby spinach and with a light burrata mousse
- FOIE GRAS Euro 18
Toasted bread with foie gras torchon and Champagne gel

Vegetarian

- IL FLAN DI TREVISO Euro 25
Red Treviso radicchio IGP flan, served on a cream of *Vacche Rosse* Parmigiano Reggiano and red onion mustard coulis

Pasta

Fish

TAGLIOLINO ALL'ASTICE	Euro 36
Homemade tagliolini with lightly spicy lobster and cherry tomato sauce	
GNOCCHI AL RICCIO MEDITERRANEO	Euro 32
Potato gnocchi in a delicate sea urchin sauce, garnished with aromatic sprouts	
LASAGNOLA DEL PESCATORE	Euro 26
White "Caorlotta-style" fresh pasta layered with scampi, prawns, scallops, and Treviso radicchio IGP, scented with fresh thyme	
RAVIOLONI DI BRANZINO	Euro 26
Homemade turbot and zucchini-flower ravioloni served with potato and spring onion cream, topped with black truffle shavings	

Meat

RAVIOLI DI CAMPAGNA	Euro 25
Capon-filled ravioli served with porcini mushrooms, Isigny AOP butter and foie gras flakes	
LASAGNA DIVERSA	Euro 25
Homemade lasagna with white ragout of farmyard meats and porcini mushrooms, delicately scented with black truffle	

Vegetarian

RAVIOLI ROSSI	Euro 25
Homemade red ravioli filled with ricotta and Vacche Rosse Parmigiano Reggiano, served on a burrata cream and Treviso radicchio IGP	

Main courses

Fish

RICCIOLA SCALOPPATA	Euro 36
Low-temperature cooked amberjack fillet, served on a potato foam and enhanced with black truffle shavings and Treviso radicchio IGP	
PIOVRA DELL'ADRIATICO	Euro 34
Lightly grilled wild octopus served on celeriac cream with sautéed friarielli	
GRAN FRITTO MISTO DI CAPODANNO	Euro 34
Mixed fried seafood: scampi, prawns, calamari, sea bass fillet, sardines, red mullets, baby sole, and crispy sea asparagus	

Meat

TAGLIATA DI PETTO D'ANATRA	Euro 28
Low-temperature cooked duck breast with Marsala wine reduction, served with wrapped red radicchio and crispy pork cheek and fondant potatoes	
IL MUSETTO DELLA TRADIZIONE	Euro 25
Venetian-style cotechino sausage served on potato foam with stewed lentils, a homage to New Year's Eve tradition	

Vegan

SEITAN ALLA VENEZIANA	Euro 25
Seitan with slow-braised onions, served on crispy yellow corn polenta	

Cover charge	Euro 3
Homemade Mediterranean bread, 100% Italian extra virgin olive oil from Puglia, Modena IGP balsamic vinegar	
Some ingredients may have been previously frozen	