

Appetizers

Selection of typical venetian cicchetti

€ 26,00

Fall's vegetables and fruits,
mustard mayonnaise and Parmesan waffles

€ 24,00

Veal salad with new potatoes, mango,
soy sprouts and Taggiasca olives

€ 28,00

Codfish and extravirgin olive oil,
violet artichokes, almond milk and anchovies

€ 28,00

Beef tartare with herbs salad and black truffle

€ 34,00

Roasted scallops, orange glazed pumpkin and chicory

€ 30,00

First Courses

“Grumolo delle Abbadesse” risotto of the day

€ 28,00

Linguine with turnip greens, mussels and Pecorino cheese

€ 26,00

Chestnut flour bigoli pasta with duck ragout and vegetables

€ 26,00

Taleggio cheese Ravioli

with soft Jerusalem artichokes cream and gingerbread

€ 26,00

Fresh ricotta cheese gnocchi

with scampi, porcini mushrooms and kale

€ 30,00

Cereals and legumes soup

€ 22,00

Fish and Meat

Stewed red mullet with cauliflower cream,
crunchy chickpeas polenta, lemon and coriander

€ 38,00

Seabass filet with black salsify gratin,
anchovies and garlic dip “bagna cauda” and aromatic salad

€ 40,00

Saffron fish and crustaceans soup

€ 42,00

Braised veal cheek with savoy cabbage,
smoked potatoes cream and caramelized apples

€ 38,00

Beef filet in a marrow crust,
late-growing radicchio and wild mushrooms

€ 40,00

To Share

Minimum two persons

Fish of the day
with seasonal vegetables

€ 42,00 p.p.

Bauer Signature Dish

Veal liver Venetian style
with grilled biancoperla corn flour polenta

€ 34,00

Food allergens: if any special diet requirement or
intolerance please advise our service staff.

Our raw or partially raw fish has been treated
according to the regulation CE 853/2004

Prices with service and VAT included

Vegetables

Black truffle potatoes gateaux

€ 16,00

Late-growing radicchio and beans casserole

€ 15,00

Mushrooms and grilled polenta

€ 16,00

Cheese

Our goat cheese selection

€ 16,00

Dessert

Guanaja dark chocolate cake, pineapple and coffee

€ 14,00

Soft chestnut cookie with fiordilatte ice cream and cognac

€ 15,00

Goat milk custard cream, citrus fruits, tangerine and mint sorbet

€ 14,00

Pears with Colmello di Grotta Cabernet Franc and
pomegranate ice cream

€ 15,00

Tiramisù

€ 12,00

Seasonal fresh fruit

€ 14,00

Ice cream and sorbet

€ 15,00

“Caffè Gourmand”

Espresso coffee served with special desserts selection

€ 20,00

De Pisis

