



RISTORANTE
“La Terrazza”

THE RESTAURANT: MENU & 2011 PRICE LIST

HORS-D'OEUVRE

Fish Entrée:

Scallops au gratin Venetian style	€ 21,00
Variations of “sweet and sour” sauce (<i>Scampi, Sardines, Sword-fish</i>)	€ 18,00
Lobster medallions with Potatoes, Pendolino-tomatoe and String Beans	€ 26,00
Foam of Brandade of Salt-cod, Veneto style, with white browned Polenta	€ 18,00
Royal-Octopus warm Salad with Potatoes, String Beans and Garda Oil	€ 16,00
Steamed Prawns with Citrus’ salad and Valerian	€ 20,00

Different Appetizers:

San Daniele ham cut with knife (in season with Mellon or Mushrooms and Artichokes)	€ 18,00
Dried beef from Valtellina with Caprino at fragrant herbs, pink Grapefruit and Rocket Salad	€ 17,00
Crispy salad with chicken breast and Yogurt sauce	€ 18,00
The galantine of Guinea Fowl stuffed with Veal flavoured with Truffle in a Lentil “guazzetto”	€ 18,00

The Raw of Fish:

Tartare of Tuna fish from our seas with pink Salt and baby salad	€ 25,00
Thin slices of today’s fresh fish marinated with Ginger and Soy sauce (<i>Wasaby</i>)	€ 25,00

The Raw of Meat:

Thin slices of Beef with Rocket salad and Casanova sauce	€ 18,00
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Vegetarian:

Grilled or steamed vegetables with Mozzarella and Caprino cheese	€ 18,00
Fried Tomino with sautéed Mushrooms and slices of sweet Pepper	€ 19,00
Spinacetti salad, Gorgonzola cheese, Walnuts and green Apple	€ 15,00
Asparagi “Bismark” o Parmigiana	€ 18,00
Asparagus “Bismark” or baked Asparagus with Butter and Parmesan cheese	€ 18,00

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FIRST COURSES

Pasta:

Spghettini with Clams-Veraci	€ 17,00
Hand made noodles with shell-fish ragout	€ 19,00
Home made Ravioli filled with Sea-bass <i>(Lobster Bisque-sauce flavoured with Basil)</i>	€ 22,00
Home made Potato Dumplings (Gnocchi) with Rocket-Salad and smoked Provola cheese	€ 18,00
Crescents Egg Pasta filled with Asparagus	€ 18,00
Vermicelli with fresh Tomatoe sauce flavoured with Basil	€ 15,00
Caserecci egg pasta with Shrimps and Vegetable marrow	€ 18,00.

Au Gratin:

Baked Emiliana style noodles *Lasagne*	€ 18,00
“Crespelle” pasta rolled au gratin with Ricotta cheese and green Asparagus	€ 16,00
Little soup of Onions au gratin with croutons and Groviera-cheese	€ 14,00

Soups:

Cream of Asparagus with toasted Almonds and Croutons	€ 15,00
Fresh Venetian Vegetables soup	€ 15,00
Mussels soup Tarantina style	€ 18,00
Pasta and Beans Veneto style	€ 18,00

Rice:

(minimum 2 persons)

* The Risotto with the first fruits of Spring <i>(Asparagus or Bruscardoli and Carletti)</i>	P.P. € 20,00
* The Risotto with the Senators of Sant’Erasmus island <i>(green Peas first flower)</i>	P.P. € 20,00.
* Risotto with today’s fresh sea-food	P.P. € 24,00

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SECOND COURSES:

Fresh fish of the day:

Supreme of grilled Sea-bass with fine-salt seasoning	€ 28,00
Assorted grilled fish from our Adriatic	€ 30,00
Grilled big Scampi tails from Carole	€ 30,00
Fillet of Sole on the grill with mixed salad from Sant’Erasmus island	€ 26,00
Cuttle fish Venetian style (<i>ink-black with Polenta</i>)	€ 20,00
Fillet of Turbot Veneto style and steamed seasonal Vegetables	€ 26,00

Fried:

Fried Scampi tails with baby vegetables and Tartare sauce	€ 28,00
Assorted fried Fish from our Adriatic	€ 22,00
Fried Scampi and Calamaries	€ 25,00

Meats:

Grilled Sirloin of Beef Maitre d’Hotel style	€ 22,00
The Veal braised in Raboso and Celeriac puree	€ 22,00
Fillet of Beef in a Amarone-wine sauce and boiled vegetables	€ 25,00
Calf s liver Venetian style with white Polenta	€ 22,00
Slices of Veal at your choice (with Gorgonzola, or Marsala, or Artichokes, or Asparagus)	€ 20,00
Gratinated Lamb outlet with delicate Mustard and fine Herbs	€ 25,00
* Chateaubriand with Bernese sauce and seasonal fresh Vegetables (<i>minimum 2 persons</i>)	P.P. € 30,00
Moullard Duck breast, red Wine sauce and bitter Honey, Apples, Butter and Cinnamon	€ 24,00

To garnish:

Fresh vegetables from our Venetian gardens	€ 8,00
Tomatoes.....	€ 8,00
Asparagus at your choice	€ 14,00
Steamed Spinach	€ 8,00
Fried chips	€ 8,00
Artichokes Venetian style	€ 14,00

*** Minimum 2 portions – Prices are per person and tax included - Service 12% - Cover charge € 4,00

At certain times of the year, based on market availability, some products may be frozen - Rates subject to change without notice.



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DESSERTS

Tiramisù	€ 12,00
Brûlée cream with Berries	€ 14,00
Catalan cream	€ 14,00
Chestnut mousse flavored with Rum, Chocolate and Biscuits	€ 14,00
Mousse with Ricotta and Berries	€ 14,00
Strawberries with Grand-Marnier and cream	€ 14,00
Sweet crepes with pastry cream and baked Apples flavored with Grand Marnier	€ 15,00
Eggnog made with the lamp, and Venetian Baicoli *** <i>Minimum 2 persons</i>	*** P.P. € 15,00
Mango and apple strudel in vanilla sauce and brisée pastry	€ 15,00
Ice-Creams	€ 10,00
<i>Vanilla • Chocolate • Lemon • Strawberry • Green Apple • Variegated Yogurt</i>	
Assorted Cheese Platter with Honey, Stewed Fruit and Nuts	€ 18,00

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