

Le Crudité



Tavolozza Fisherman

Complete course of crudités 36

[1-2-6-9-10-11-13]

Degustazione di tartar e sashimi

Sea bass and sea bream tartare,
tuna and salmon sashimi 26

[1-9-10-13]



Tartar di tonno

Red tuna tartare with mango chutney 22

[1-4-13]

Ostriche Gillardeau

Normandia 6.5 a piece

[2]

Scampi

Raw scampi € 4.5 a piece

[6-9-13]

Gamberi

Raw red prawns € 6 a piece

[6-9-13]



1 - PESCE



2 - MOLLUSCHI



3 - LATTICINI



4 - GLUTINE



8 - LUPINI



9 - UOVA



10 - ANIDRIDE
SOLFOROSA E SOLFITI



11 - SOIA



5 - FRUTTA A GUSCIO



6 - CROSTACEI



7 - ARACHIDI



12 - SESAMO



13 - SENAPE



14 - SEDANO

FISHERMAN

The Starters

Classico del Fisherman*

*Our signature interpretation
of the traditional Venetian appetizer* 35
[1-2-3-4-6-9-11-13-14]

Cicchetto Veneziano*

*Creamed snapper and cod,
polenta and pink shrimp* 18
[1-3-4-6-9]

Tecia *

*A lightly spicy red sauté of mixed molluscs and
crustaceans* 23
[2-4-6-14]



Calamaro ripieno

*Local squid stuffed with whipped salt cod,
datterino tomato cream,
and "crusco" (crunchy) pepper powder* 24
[1-2-3]

Caprese di bufala

Authentic Buffalo Mozzarella with cherry tomatoes 14
[3]



Vitello tonnato

*Classic veal with tuna sauce,
topped with bluefin tuna sashimi and a fried caper* 22
[1-7-9-11]

Crudo e burrata

*24-month aged Parma ham served
with creamy burrata* 16
[3]



Uovo croccante 65°

*Slow-cooked egg (CBT) with pecorino cheese foam,
potatoes, and king oyster mushroom* 16
[3-4-9]

table linen and bread € 3,50

F i r s t c o u r s e s

Fettuccine Fisherman

Fresh fettuccine pasta with shelled mixed seafood 24

[1-2-4-6-9-14]

Spaghetti alle vongole

Bronze-die spaghetti with local "lupini" clams 18

[2-4-14]



Bigoli all'amatriciana di tonno

Traditional Venetian "bigoli" pasta with tuna amatriciana sauce, tomato, and pecorino cheese 20

[1-3-4-9-14]



Paccheri alla busera di scampi*

Wheat germ paccheri pasta with shelled scampi in a spicy tomato "busera" sauce 26

[3-6-14]



Gnocchetti al granchio blu

Potato gnocchi with blue crab and lemongrass 22

[4-6-14]

Tagliatella

Homemade tagliatelle with knife-cut Piedmontese "Scottona" beef ragù — 20

[3-4-9-14]

Carbonara Romana

Spaghetti carbonara with Roman "guanciale" (cured pork cheek) and pecorino cheese 16

[3-4-9]

Lasagna alla Bolognese

Classic meat lasagna 15

[3-4-9]

Second courses

Fritto misto dell 'Adriatico *

Mixed fried with crunchy vegetables 25
[1-2-3-4-6-7]

Mixed grilled seafood

35



Orata e friggirelli

Sea bream with potatoes, sweet Italian pepper cream (friggirelli), olives, and cherry tomato confit 27
[1-3-4]



Tagliata di Tonno

Citrus-marinated tuna, burnt garlic mayonnaise, seared Belgian endive, and herring roe 27
[1-9-11-13]

Pescato

baked or grilled fish of the day with its side dishes € 8 per hectogram
[1-3]

Guinea fowl supreme with 'nduja and side dish

26
[3-9-14]

Controfiletto al pepe verde

Sirloin steak with green pepper sauce 27
[3-9-14]

Side Dishes

Mixed salad – tomato and onion – 6
French fries [4] – baked potatoes [3] – 6

The prices are expressed in euros

All our dishes are prepared with fresh products that have undergone blast chilling for preventive health safety and preservation. This process is also applied to products intended to be consumed raw or semi-raw, in compliance with EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Our seafood menu is subject to change, as we use fresh ingredients based on market availability. We prioritize the use of fresh raw materials; should they be unavailable, we reserve the right to use deep-frozen or frozen ingredients, which are marked with an asterisk (*)