

# LA BAUTA RESTAURANT

## Lunch

Bauta cicchetti - 3 elements to be chosen	9 €
Bauta cicchetti - 6 elements to be chosen	18 €
Carpaccio selection (swordfish, tuna and salmon)	18 €
Garronese Veneta selection beef tartare	20 €
Mixed season salad	12 €
Nizzarda salad	22 €

Caprese salad 14 €

Cold cuts and cheeses board 25€

Venetian tris 18 €

## Dessert

Tiramisù 12 €

Sliced fruit 10 €

# LA BAUTA RESTAURANT

Dinner

# Starters

## La Bauta's cicchetti

- Cream cod mousse and seared white polenta
- Seared shrimp in panko bread crust
- Smoked scallop, rosemary crumble and veneto Pinot gris sauce
- Low temperature cooked octopus, lemon sauce, Euganei Berici Dop oil, chicory and Vipiteno yogourt sauce
- Saor sardine

40 €

## Raw fish selections

- Lime and red onion marinated Blue fish ceviche
- Shrimp tartare and toast brioche bread
- Tuna tacos
- Oyster with Prosecco Valdobbiadene D.O.P. sauce

35 €

Garronese Veneta selection beef tartare and its marrow

25 €

Ricotta and anchovies stuffed pumpkin flower, yellow and green zucchini cream and nolche black olive crumble

20 €

## First courses

Ricotta cheese and dried tomatoes tortelli,  
shrimp tartare and asparagus

28 €

Open raviolo with our local vegetables and  
blue di Monte cheese

24 €

Black ink cuttlefish risotto, seared cuttlefish  
with its water and saffron cuttlefish egg

30 €

Veneto style duck ragout gnocchi

22 €

## Second courses

Venetian style fried seafood	30 €
Catch of the day, golden with our local vegetables	40 €
Galles lamb carrè, creamed potato and vegetable garden	35 €
Pouche egg, different texture asparagus and dutch sauce	25 €

## Dessert

Berry tartlet	18 €
Dark chocolate semifreddo with crumble and marbled white chocolate wafer	22 €
Fruit Bavarian cream with chocolate soil	20 €
Fresh fruit platter	14 €
Cheese selection	25 €