



Appetizers

Cooked with high Quality ®

Water

- Great appetizers of the Zattera: (Fish Tartare; Marinated tuna in Soya sauce; Octopus with potatoes Mussels at the sailors style; Marinated Prawn)
- Mussels at the sailors style with garlic croutons
- Tartare of salmon with foam of Mojito
- Little pie of Kataifi pasta with octopus mayonnaise, and octopus with potatoes
- Marinated tuna in Juniper and Soya sauce with sesame seeds
- Marinated salmon in sauce of citrus fruit of Sicily with extra virgin olives oil ice cream
- Trio of tartare (Fish Tartare; Yellowtail fish; Salmon)

Land

- Beef Salde Tartare with pistachio pesto on crystal ball
- Caprese at the “Zattera” style (tower of aubergine, tomatoes and ricotta cheese from Baldo)
- Caprese with burrata cheese from Apulia and spheres of basil

Vintage Appetizer

- Shrimp in pink sauce
- Bread and covert € 1,50

Some products could be frozen

We don't make separated bill



First dishes

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Water

- Half Paccheri with sea bass, Taggiasca olives, little tomatoes and thymus
- *Paccheri garlic, extra virgin oil, mullet bottarga and carpaccio of prawns*
- *Tagliolini with blue crab and little tomatoes from Pachino*
- Spaghetti with clams
- Spaghetti with sea-food (Prawns; Scampi; Squids, Cuttlefish; Little Mulletts; Baby Octopus)
- Risotto with shrimps and courgettes, Chives and saffron

Land

- Classic Risotto cooked in Amarone wine and with monte Veronese cheese sauce
- Ravioli with pumpkin, malted butter, sage, truffle with grated macaroon (apart)
- Dumplings with rabbit ragout

First dish Vintage

- Pennette with smoked Salmon and Vodka
- Bread and covert € 1,50

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Second Course

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Water

- Fillets of mullet with Taggiasca olives, little tomatoes and thymus
- Tuna steak with sesame seeds, grilled onion and glasso of Modena
- Balsamic vinegard
- Grilled squids with extra virgin olive oil from Garda lake, salt and Black pepper
- Fish mixed fry (Prawns-squids- Shrimps-mulletts)
- Fillet of sea bass with

Land

- Beef cheek coke in low temperature in Amarone wine sauce
- Fillet beef with porcini mushrooms
- Pork Fillet with pears cooked in red wine

Vintage Second Course

- Fillet of beef with green pepper
- Bread and covert € 1,50

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Side dishes

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- Grilled vegetables
- Beans with spring onion and diced bacon
- Baked potatoes with Rosemary
- French fries
- Mixed salad
- String beans flavored with garlic, with diced bacon

Dessert

- Chocolate cake (hot inside) with mint
- Chocolate cake (hot inside) with mint and Rum
- Classic Tiramisù
- Ice truffe white or black
- Lemon sorbet
- Lemon sorbet with Vodka
- Seasonal fruit semifreddo
- Panna cotta with watermelon reduction and diced chocolate

Bread and covert € 1,50

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