

## LA MERENDA DEL CONVENTO

|  |         |
|--|---------|
| Il castigo di S. Francesco<br>Green salad with tomatoes, olives, eggs, carrots, and potatoes | € 13,00 |
| Insalata di pollo dei frati cappuccini<br>Chicken salad                                      | € 14,00 |
| La fatica della perpetua<br>Caprese salad (tomatoes & mozzarella)                            | € 15,00 |
| Il capriccio della badessa<br>Dry salted beef with rocket salad and parmesan cheese          | € 14,00 |
| Il piatto di Don Camillo e Peppone<br>Cold veal served with tuna mayonnaise                  | € 18,00 |
| Il peccato del cardinale<br>Smoked salmon with red onion marmelade & capers                  | € 16,00 |
| Picnic in Canonica<br>Homemade focaccia with fine selection of cold cuts                     | € 18,00 |
| Il piatto del convento<br>Raw ham & season fruit   | € 14,00 |
| La merenda del monsignore<br>Rustic bread with raw ham, basil & buffalo mozzarella           | € 12,00 |
| L'orto della Giudecca<br>Sandwich with grilled vegetables and mozzarella                     | € 12,00 |
| Cheese selection and home made marmelades  | € 14,00 |
| “Pennette” pasta with Chef sauce   | € 15,00 |
| La zuppa del priore - Vegetables soup  | € 12,00 |
| Season fruit “carpaccio”   | € 10,00 |
| Tiramisù “Palladio”  | € 12,00 |
| Ice creams & sorbets   | € 8,00  |

## STARTERS

|  |         |
|--|---------|
| Selection of raw fish:<br>tunafish tartare, carpaccio of scampi,<br>swordfish marinated with pink pepper | € 28,00 |
| Deep fried monkfish, zucchini and lemon<br>with zucchini flower sauce                                    | € 22,00 |
| Octopus with eggplant confit,<br>spicy tomato cream<br>and fennel tarallucci                             | € 20,00 |
| Vegetable salad basket<br>and split pea soup with mint   | € 16,00 |

## FIRST COURSES

|   |         |
|---|---------|
| Fish ravioli with peppered mussels and clams                          | € 22,00 |
| Paccheri pasta from Gragnano au gratin, parmigiana style              | € 20,00 |
| Strigoli pasta with pesto sauce and marinated tomato                  | € 20,00 |
| Potato dumplings with spicy meat sauce<br>on a cream of Asiago cheese | € 20,00 |

## MAIN COURSES

|  |         |
|--|---------|
| Foil baked sea bass<br>with Mediterranean style vegetables                             | € 27,00 |
| Mixed fried fish from the Adriatic<br>with crispy polenta                              | € 26,00 |
| Fillet of beef with wild mushrooms and black truffles<br>served with green beans rolls | € 28,00 |
| Cockerel in spicy sauce served<br>with rosemary potatoes                               | € 22,00 |

## DESSERTS

|   |         |
|---|---------|
| Soft biscuit with white chocolate, strawberry<br>and yogurt mousse                            | € 14,00 |
| Chessboard of puffed chocolate, apricots flavoured<br>with vanilla and wild berries ice cream | € 14,00 |
| Tiramisù "Palladio"   | € 12,00 |