

CONTOURS

Seasonal Contours*	€ 6
French Fries "Homemade Type"	€ 5
Grilled Vegetables	€ 6

DESSERT

Tiramisù	€ 6
Nougat Parfait	€ 6
Chocolate Salami	€ 6
Composition of Biscuits&Cookies with Creams	€ 6
Great Composition of Biscuits&Cookies with Creams , Fruit (for 2 people min.)	€ 10

Also **"Grandma Wendy"** will reserve you every day some **new surprises!**



Only Kug



GABRIELELUCCHETTA
Fish Specialties



LET **SUGGESTED** YOU
BY OUR STAFF FOR AN
OPTIMAL **EXPERIENCE**

Your Gabriele

BY **LOVE**
FOR MY
FAMILY AND
THE **KITCHEN**
IT WILL BORN A
SUGGESTION

Wished Restaurant
from all us as a new
meeting point for the
passion and love for
good fish and the
italian kitchen, like a
laboratory of inspiration
of **CREATIVITY &**
TRADITION

ALLERGENS

DEAR **GUEST** IF YOU HAVE
ALLERGENS OR ANY FOOD
INTOLLERANCES PLEASE ASK
OUR STAFF FOR ANY INFORMATION
ABOUT OUR MENU AND DRINKS.
WE ARE PREPARED TO RECOMEND
YOU IN THE BEST WAY.
THE DIRECTION DECLARE
ANY RESPONSIBILITY.

APPETIZERS

#APPETIZERS COMPOSITION

Creations of Semiramide Appetizers
with marinated and mixed fish,
Scallop and Canestrelli € 30

Granseola* € 15

Baked Scallop* (piece.)* € 4

Mix of Clams and Mussel
in Lemon or Tomato Sauce € 15

Schrimp Cocktail with "Salsa Rosa" € 15

"Dentice" Cream* € 12

Friend Laguna Schrimps with polenta € 12

In Addiction to the daily menù we will surprise
you every day with the **Freshness of the Sea**



Initiation of raw fish with
Schrimps, Prawns and Tuna Tartare* € 25

Tasting Composition with
Schrimps, Prawns, Canocce Schrimps,
Tuna tartare, following our mix of raw
Carpacas and to conclude Oysters &
Cockles Fasolari € 40

Tuna Tartare* € 15



.....
*We prefer the use of fresh products. When they are not
available or valuable, they can be used high quality
fresh or frozen alternatives.

PASTA & MORE

#From the Sea

The Traditional Venetian Risotto
(min. 2 people)* € 15

Tagliolini with Sea Urchins and
clasped Clams* € 18

Ravioli with Chanterelles & Schrimps* € 18

Spaghetti with Clams "Vongole" € 18

Tagliolini "Black Sepia"* € 15

"Spaghettoni"allo Scoglio with all the
freshness of the Sea * € 18

Purple Gnocchi with "Scallops"* € 15

In addition we will surprise
you every day with the
#Creations of the Moment*

Due to the general situation of instability of the prices on
our raw material, our prices may be subject of variations

We appologize for the inconveninze and we will continue
to work to offer you the best possible experience.

MAIN COURSES

#OF THE SEA

FRIEND FISH MIX without spins € 20

Great Friend Fish Creation
Mix of the Chef € 20

Grilled Scampi* € 25

Crustaceans Semiramide with
Lobster, Scampi and Prawns* € 35

Grilled "Mazzancolle" Schrimps € 20

Branzino Bass Fish* per pound € 5

Sea Bram* per pound € 5

Sole* € 18

Seafood Grill Mix € 25

Turbot per pound € 5

THE MEAT

#APPETIZER

Duck Speak on a bed of "Valerian"
Salad and Combinations from the Chef € 10

Salted "Italian Salami" on a bed of
Polenta and Radicchio of Treviso € 10

Foie gras with croutons and
clementine mustard € 15

Composition of Antipasti with
"sfogliatine", selections of slices, Hams
and Cheeses. € 15

Beef Tartare € 15

#PASTA&MORE

Foie gras with croutons and clementine
mustard € 15

Homemade "Gnocchi" of Duck Ragù € 15

#MAIN COURSE OF THE MEAT

Roast beef as you like € 18

Grilled Beaf Fillet € 22

Duck breast trimmed with
Radicchio of Treviso* € 15

Roast Veal* € 15

Service € 4