

TRATTORIA ANZOLO RAFFAELE

antipasti

- San Daniele cured raw ham on winter melon carpaccio
- duck breast speck, reduction of balsamic vinegar and red onion jam
 - milfoil of carasau bread, small artichokes and mullet roe
 - capon salad, candied cedar and Bronte pistachos

primi piatti

- raviolo mugnaio, filled with ricotta cheese, egg yolk and white truffle*
 - lentil and squash soup with veil of Colonnata bacon
 - buckwheat crepes, Treviso radicchio and Fontina cheese cream
 - lagoon mallard risotto perfumed with melissa and thyme

secondi piatti

- veal arista tournedo rapped in bacon, and potatoe rosti
- rack of lamb in herb crust on cannellini velvety bean cream
- venison, prune and chestnut stew with Biancoperla white polenta
 - stuffed partridge, black truffle and wild berry salad

2 courses from our menu (dessert not included) €80,00

3 courses from our menu (dessert not included) €100,00

*supplement €30,00

Price per person including a welcome drink, water, bread and cover charge

dessert

- selection of Italian cheeses €22,00
- Alba white truffle bavarian cream and dark chocolate sauce €22,00
 - nougat glacè and zabaione €18,00
- Breton biscuits, maracuja sorbet and tropical fruit salad €18,00
 - chocolate and wine cake with spiced prunes €18,00

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