



RISTORANTE SETTIMO CIELO

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Our Chefs welcome you to a gastronomic journey that celebrates the authentic flavours of the sea and the land. Each dish is a fusion of tradition and creativity, crafted with carefully selected ingredients and masterful skill. To complete your experience, our wine cellar offers a refined selection of prestigious local wines, thoughtfully chosen to enhance every course.

THE GRAND HOTEL ASTORIA IS COMMITTED TO SUSTAINABILITY EVERY DAY.

FOR OUR MENU, WE HAVE CHOSEN FAVINI ALGA CARTA, AN ECO-FRIENDLY PAPER MADE FROM EXCESS SEaweeds FROM THE VENETIAN LAGOON, FSC™-CERTIFIED FIBRES, AND SELF-PRODUCED RENEWABLE ENERGY. A SUSTAINABLE CHOICE TO REDUCE THE USE OF VIRGIN RESOURCES AND PROTECT OUR PRECIOUS ECOSYSTEM. AS YOU TURN THE PAGES OF OUR MENU, YOU ARE ALSO TOUCHING OUR LAGOON – LET'S PROTECT IT TOGETHER!

DEGUSTATION MENU

FISH AND ASPARAGUS

Welcome from Restaurant Settimo Cielo

Tuna uramaki „Settimo Cielo“: fried „yellow fin“ tuna ** wrapped with rice paper, on mango sauce, wasabi mayonnaise, wakame seaweed, philadelphia and kataifi

(1-3-4-5-6-7-8-9-10)

Sauteed ravioli with amberjack filling, salicornia ^{km0} butter and sea fennel ^{km0}, violet aubergines ^{km0} cream, toasted pistachios grains, yellow tomatoes ^{km0} coulis and balsamic vinegar sphere

(1-3-4-5-7-8-9)

Filled sea bass ^{km0} roll caprese style with red tomatoes ^{km0} and taggiasche olives, mozzarella ^{km0} cream, basil ^{km0} sauce and capers powder from Pantelleria

(4-5-7-8-9)

Peaches ^{km0} parfait from Fiumicello with white chocolate cover, almonds crumble and vanilla sauce with basil ^{km0} (1-3-5-7-8)

50,00 €

DRINKS NOT INCL.

MENÙ À LA CARTE

STARTERS

Raw fish, shellfish und crustaceans „Settimo Cielo“ style**

(2-4-6-8-9-10-14)

40,00 €

Sea bass^{km0} meets Pimm's: sea bass^{km0} carpaccio with mint oil, Pimm's sorbet „Gelateria Antoniazzi“, osmosis cucumber^{km0}, strawberry^{km0} coulis with Ginger Ale gelee

(3-4-5-6-7-8-9-12)

24,00 €

Tuna uramaki „Settimo Cielo“: fried „yellow fin“ tuna ** wrapped with rice paper, on mango sauce, wasabi mayonnaise, wakame seaweed, philadelphia and kataifi

(1-3-4-5-6-7-8-9-10)

20,00 €

Buffalo mozzarella carpaccio on wild rucola bed^{km0}, buffalo mozzarella foam from Campania, blue Buffalo cheese slivers, red onions jam^{km0} and pan brioche with chocolate

(1-3-5-7-8-9-10)

18,00 €

VEG Peas savoury pie with grana padano cheese fondue, fried basil^{km0}, cherry tomatoes^{km0} confit and taggiasche olives crumble

(1-3-5-7-8-9)

16,00 €

* Frozen product

** Subject to thermal treatment in accordance with Reg. (EC) 853/04, Annex III, Section VIII, Chapter 3, Letter D, Point 3

MENÙ À LA CARTE

FIRST COURSES

Carnaroli rice “Riserva San Massimo” Nerano style with courgettes^{km0},
“Provolone del Monaco” cheese filtering, red shrimps tartar** from Mazara
del Vallo and crispy friulian cheek lard chips (min. x 2 persone)
(1-2-5-7-8-9) 42,00 €

Sauteed ravioli with amberjack filling, salicornia^{km0} butter and sea fennel^{km0},
violet aubergines^{km0} cream, toasted pistachios grains, yellow tomatoes^{km0}
coulis and balsamic vinegar sphere
(1-3-4-5-7-8-9) 20,00 €

Egg tagliatelle with lobster busara style
(1-2-3-5-9-12) 25,00 €

Noodles “Felicetti Matt” with squids ragout, peppers cream from Campania,
finger lime and red peppers brunoise
(1-4-5-9-12-14) 22,00 €

Filled ravioli with cacio & pepe, lamb^{km0} ragout, saffron pistil^{km0} from S.
Quirino, fois gras sauce with porto wine and coffee powder
(1-3-5-7-8-9-12) 18,00 €

VEG Aubergines^{km0} dumplings with basil pesto^{km0}, three different tomatoes^{km0}
sauce and smoked friulian ricotta slivers^{km0}
(1-3-5-7-8-9) 16,00 €

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MENÙ À LA CARTE

SECOND COURSES

Tempura with crustaceans* and borage with black garlic mayonnaise and sweet and sour sauce

(1-2-3-5-6-7-8-9-10)

25,00 €

Filled sea bass^{km0} roll caprese style with red tomatoes^{km0} and taggiasche olives, mozzarella^{km0} cream, basil^{km0} sauce and capers powder from Pantelleria

(4-5-7-8-9)

22,00 €

Gilthead seabream^{km0} fillet confit on scampi* cream, asparagus^{km0}, carbonara sauce and black truffle

(2-3-4-5-7-8-9)

24,00 €

“Rosa Alpina” beef fillet medaillon with grilled peaches^{km0} from Fossalon, balsamic vinegar sphere and mustard sauce from Digione

(5-7-8-9-10)

22,00 €

VEG Carrots and chickpeas hamburger on vegetables cous cous

(1-5-7-8-9)

16,00 €

* Frozen product

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DEPENDING ON DAILY AVAILABILITY AT THE FISH MARKET,
WE CAN OFFER OUR GUESTS:

Farmed sea bass	60,00 €/KG
Local wild-caught sea bass	90,00 €/KG

Farmed gilt-head bream	50,00 €/KG
Local wild-caught gilt-head bream or from lagoon fishing	70,00 €/KG

Farmed turbot	65,00 €/KG
Local wild-caught turbot (only in season)	85,00 €/KG

Farmed shi-drum	60,00 €/KG
Wild-caught shi-drum	90,00 €/KG

DESSERTS

Tiramisù Flambé®	16,00 €
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Crepes Nonino	12,00 €
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ONE MORE GLASS, WITH SERENE INDULGENCE.
SAVOUR THE PLEASURE OF THE TABLE IN TRANQUIL HARMONY.

IF YOU WISH TO EXTEND THE ENJOYMENT OF THE EVENING, WE OFFER YOU AN
UNBEATABLE DISCOUNT FOR A STAY IN THE COMFORT OF OUR HOTEL.

OUR TEAM IS AT YOUR DISPOSAL FOR ANY FURTHER INFORMATION.