



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!

MENÙ DEGUSTAZIONE

PESCE E ASPARAGI

Welcome from Restaurant Settimo Cielo

Smoked trout from S.Daniele ^{km0}, green asparagus salad from Fossalon ^{km0},
Carasau bread-Chips, marinated egg yolk ^{km0} and sour cream

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

Asparagus ravioli ^{km0} from Fossalon with local cockles ragout ^{km0}, toasted
almonds and salicornia ^{km0} from the Lagoon of Grado

(1-3-5-7-8-9-12-14)

Turbot steak with raw ham from Sauris ^{km0} on turnip tops sauteed with Chili
pepper, oil and garlic and asparagus cream soup from Fossalon ^{km0}

(1-4-5-7-9)

Tiramisù with Amaro Nonino "Quintessentia", asparagus sorbet ^{km0} from
"Gelateria Antoniazzi" from Grado (1-3-7-8-12)

50,00 €
BEVANDE ESCLUSE

CARNE

Welcome from Restaurant Settimo Cielo

Marinated deer carpaccio ^{km0}, salad, yogurt and herbs dressing, caramelised
pear, capers from Pantelleria and mustard and lemon olive oil

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

Potatoes and nettle gnocchi ^{km0} with friulian duck ragout ^{km0}, vegetables,
Stravecchio cheese slivers ^{km0} and Refosco wine sauce reduction aus
Scodovacca ^{km0}

(1-3-5-7-9-12)

Shortly cooked lamb ribs ^{km0} on glasswort salad ^{km0}, baked potatoes ^{km0} with
mustard emulsion from Digione

(5-7-9-10)

Tiramisù with Amaro Nonino "Quintessentia", asparagus sorbet ^{km0}
from "Gelateria Antoniazzi" from Grado (1-3-7-8-12)

50,00 €
BEVANDE ESCLUSE

* 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

ANTIPASTI

Smoked trout from S.Daniele ^{km0}, green asparagus salad from Fossalon ^{km0},
Carasau bread chips, marinated egg yolk ^{km0} and sour cream
(1-3-4-5-7-9) 20,00 €

Shortly cooked scallops* wrapped with lard from Sauris ^{km0} on red radicchio
cream ^{km0}, Pitina salami crumble ^{km0} from Val Tramontina, Asino cheese
filtering ^{km0} and balsamic vinegar from Modena sphere
(5-7-9-12-14) 18,00 €

King prawns** ^{km0} in kataifi, mozzarella foam, salicornia sauce ^{km0} from
Grado lagoon and Granny Smith apple tartare
(1-2-5-7-8-9) 18,00 €

Marinated deer carpaccio ^{km0}, salad, yogurt and herbs dressing, caramelised
pears, capers from Pantelleria and mustard and lemon olive oil
(3-5-6-7-8-9-10) 16,00 €

VEG White asparagus pie from Fossalon ^{km0}, Formadi Frant fondue ^{km0} and
hazelnuts grains from Piemonte
(3-5-7-8-9) 14,00 €

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MENÙ À LA CARTE

PRIMI PIATTI

- Carnaroli rice "Riserva San Massimo" with friulian sclopit^{km0} and scampi*
flambé with Santonego^{km0}, local sea bass carpaccio**^{km0}
and lemon peel from Amalfi (min. x 2 persone) 42,00 €
(2-4-5-7-9-12)
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- Bio pasta "Matt Felicetti" with crustaceans sauce* busara style 25,00 €
(1-2-5-9-12)
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- Asparagus ravioli^{km0} from Fossalon with local cockles ragout^{km0}, toasted
almonds and salicornia^{km0} from Grado lagoon 18,00 €
(1-3-5-7-8-9-12-14)
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- Sauteed spaghetti bio "Cappelli Felicetti" with friulian bear's garlic pesto^{km0},
red schrimps tartare from Mazara del Vallo**, smoked mozzarella sauce from
Apulia, sea urchins and wild asparagus^{km0} 18,00 €
(1-2-5-7-8-9-14)
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- Potatoes and nettle dumplings^{km0} with friulian duck ragout^{km0}, vegetables,
Stravecchio cheese slivers^{km0} and Refosco wine sauce reduction aus
Scodovacca^{km0} 16,00 €
(1-3-5-7-9-12)
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MENÙ À LA CARTE

SECONDI PIATTI

Squids tempura*, breaded king prawns with bamboo wood charcoal and fried zucchini blossoms ^{km0} with sweet & sour sauce and teriyaki sauce (1-2-3-5-6-7-8-9-14)	25,00 €
Turbot fillet with raw ham from Sauris ^{km0} on broccoli rabes sauteed with chili pepper, oil and garlic and asparagus cream soup from Fossalon ^{km0} (1-4-5-7-9)	20,00 €
Mixed fish boreto grado style ^{km0} with grilled white polenta ^{km0} (1-4-5-9-12)	20,00 €
Shortly cooked lamb ribs ^{km0} on glasswort salad ^{km0} , baked potatoes ^{km0} with mustard oil from Digione (5-7-9-10)	22,00 €

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

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COVER CHARGE
€ 4,50 PER PERSON

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

DOLCI

Tiramisù Flambé®	16,00 €
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Crepes Nonino	12,00 €
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