



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

Welcome from Restaurant Settimo Cielo

Toasted squid julienne** on courgettes ^{km0} cream from Fossalon, smoked Mozzarella from Apulia, dried pepper stripes and Taggiasche olives crumble

(5-7-9-14)

Ravioli with amberjack filling, lime butter, green apple, cucumber ^{km0} gel from Fiumicello and basil caviar

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

Shortly cooked and marinated mackerel fillet with extra vergine olive oil ^{km0} “Parovel”, on buffalo mozzarella cream, raspberry coulis and marinated red onion from Tropea

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

Pistachios parfait with white chocolate sauce and chocolate crumble from Modica

(1-3-7-8)

50,00 €

DRINKS NOT INCL.

MENÙ À LA CARTE

STARTERS

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

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

40,00 €

Red shrimps tartare** from Mazara del Vallo, passion fruit, oranges
gazpacho, mint oil and buffalo's mozzarella foam

(1-2-5-7-9)

25,00 €

Toasted squid julienne** on courgettes ^{km0} cream from Fossalon, smoked
Mozzarella from Apulia, dried pepper stripes and Taggiasche olives crumble

(5-7-9-14)

22,00 €

“D’Osvaldo” raw ham ^{km0}, red onions jam from Cavasso Nuovo ^{km0},
caramelized figs ^{km0} and homemade pan brioche

(1-3-5-7-9)

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” with saffron ^{km0} from San Quirino,
scallops* with its tartare and black truffle (min. x 2 people)

(4-5-7-9-12-14)

44,00 €

Pasta from Gragnano with blue crab ^{km0}, grilled vegetables,
ginger confit and tomatoes ^{km0} water

(1-2-5-7-8-9-12)

23,00 €

Ravioli with amberjack filling, lime butter, green apple, cucumber ^{km0} gel from
Fiumicello and basil caviar

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

22,00 €

Ravioli with sheep's ricotta and sicilian pistachios filling, lamb with wild fennel,
violet aubergines sauce, cherry tomatoes confit,
mint ^{km0} and lard chips ^{km0} from Sauris

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

17,00 €

MENÙ À LA CARTE

SECOND COURSES

Local fish^{km0} tempura with crispy vegetables and black garlic mayonnaise

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

25,00 €

Shortly cooked and marinated mackerel fillet with extra vergine olive oil^{km0}
“Parovel”, on buffalo mozzarella cream, raspberry coulis
and marinated red onion from Tropea

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

22,00 €

Seabass^{km0} and scampi* rollè with truffel, artichokes with oil, parsley and
garlic on local clams sauce^{km0} and tomato^{km0} concassè

(1-2-4-5-7-9-12-14)

24,00 €

“Rosa Alpina” Beef medaillon wrapped with lard of Sauris^{km0},
sweet Verduzzo wine sauce, baked potatoes and grilled figs^{km0}

(5-7-9-12)

25,00 €

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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
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Farmed gilt-head bream	50,00 €/KG
Local wild-caught gilt-head bream or from lagoon fishing	70,00 €/KG
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Farmed turbot	65,00 €/KG
Local wild-caught turbot (only in season)	85,00 €/KG
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Farmed shi-drum	60,00 €/KG
Wild-caught shi-drum	90,00 €/KG
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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.