



## RISTORANTE “7° CIELO”

### STARTERS

- Red shrimp tartare \*\* from Mazara del Vallo with “Bloody Mary” sorbet (in collaboration with Antoniazzi Gelateria in Grado) with mozzarella filling, vodka jelly and crunchy celery <sup>Km0</sup> (2-4-6-7-9-12) € 25,00
- “Yellow fin” tuna tataki\*\* with sicilian oregano, tomato from Fossalon <sup>Km0</sup> and mozzarella cream from Friuli <sup>Km0</sup> (4-7-9) € 20,00
- King prawns from Mediterranean Sea\* rolled up with Sauris lard <sup>Km0</sup>, grilled green asparagus <sup>Km0</sup> marinated egg yolk <sup>Km0</sup> and red onion marmelade <sup>Km0</sup> (2-3-7-9-10) € 18,00
- Black Angus with fennel crudité <sup>Km0</sup>, marinated strawberries <sup>Km0</sup> from Fiumicello and balsamic vinegar spheres (7-9) € 16,00
- 🌿 Warm pie with ricotta cheese <sup>Km0</sup> from Friuli and zucchini <sup>Km0</sup> on yellow cherry tomatoes coulis <sup>Km0</sup> and taggiasche olives crumble (1-3-7-8-9) € 14,00

### NOODLES AND RICE

- Carnaroli rice “Pila vecia” with local sea bass <sup>Km0</sup> and its tartare with green asparagus cream <sup>Km0</sup> from Fossalon and elderflowers <sup>Km0</sup> (min.for 2 persons) (4-7-9) € 38,00
- Ravioli with mozzarella from Apulia, broccoli cream, shortly cooked squid stripes and squid ink sauce <sup>Km0</sup> (1-3-5-7-9-14) € 18,00
- Thin tagliatelle with crustaceans\* busara style (1-2-4-9-12) € 28,00
- Sauteed gnocchi with potatoes <sup>Km0</sup> and sclopit filling <sup>Km0</sup>, butter with sage <sup>Km0</sup> and lemon, smoked trout carpaccio <sup>Km0</sup> from San Daniele and green apple powder <sup>Km0</sup> (1-3-4-7-9) € 18,00
- Ravioli with Squacquerone cheese from Romagna, lime flavour, stock of San Daniele raw ham <sup>Km0</sup>, shallot petals and crispy piadina (1-3-7-9) € 16,00
- 🌿 Fresh egg noodles with three tomatoes <sup>Km0</sup>, basil <sup>Km0</sup> and smoked mozzarella sauce (1-3-7-9) € 14,00

### FISH AND MEAT

- Squids tempura\*, courgette flowers in pastel and sweet and sour sauce (1-3-5-6-7-8-9-10-14) € 18,00
- Turbot fillet with smoked provola cheese from Aversa, asparagus <sup>Km0</sup> and lemon on potatoes mousse <sup>Km0</sup> (1-4-7-9) € 25,00
- Angler fish rolled up in ham <sup>Km0</sup> from Sauris, with cream and fried stripes of aubergines <sup>Km0</sup> and basil oil <sup>Km0</sup> (1-4-7-8-9) € 21,00
- Shortly cooked beef fillet on bear’s garlic pesto <sup>Km0</sup>, asparagus sauce <sup>Km0</sup> and Refosco wine reduction <sup>Km0</sup> (1-5-7-8-9) € 22,00
- 🌿 Fried tomino cheese from Piedmont with grilled vegetables (1-3-5-7-8-9) € 14,00

Coperto € 4,50 a persona

\* Prodotto congelato

\*\* Soggetto a trattamento termico conforme reg.Ce853/04 all. III, sez. VIII, cap. 3, lett. D, punto 3

## DEGUSTATIONS MENU



Welcome from restaurant Settimo Cielo

King prawns from Mediterranean Sea\* rolled up with Sauris lard <sup>Km0</sup>, grilled green asparagus <sup>Km0</sup>  
marinated egg yolk <sup>Km0</sup> and red onion marmelade <sup>Km0</sup> (2-3-7-9-10)

Sauteed gnocchi with potatoes <sup>Km0</sup> and sclopit filling <sup>Km0</sup>, butter with sage <sup>Km0</sup>  
and lemon, smoked trout carpaccio <sup>Km0</sup> from San Daniele and green apple powder <sup>Km0</sup> (1-3-4-7-9)

Angler fish rolled up in ham <sup>Km0</sup> from Sauris, with cream  
and fried stripes of aubergines <sup>Km0</sup> and basil oil <sup>Km0</sup> (1-4-7-8-9)

Strawberry parfait <sup>Km0</sup> with cruncy chily pepper chocolate  
and sorbet with apple and basil <sup>Km0</sup> (in collaboration with Antoniazzi Gelateria in Grado) (1-3-7-8)

## DEGUSTATIONS MENU



Welcome from restaurant Settimo Cielo

Black angus with fennel crudità <sup>Km0</sup>, marinated strawberries <sup>Km0</sup> from Fiumicello  
and balsamic vinegar spheres (7-9)

Ravioli with Squacquerone cheese from Romagna, lime flavour, stock of San Daniele raw ham <sup>Km0</sup>,  
shallot petals and crispy piadina (1-3-7-9)

Shortly cooked beef fillet on bear's garlic pesto <sup>Km0</sup>, asparagus sauce <sup>Km0</sup>  
and Refosco wine reduction <sup>Km0</sup> (1-5-7-8-9)

Strawberry parfait <sup>Km0</sup> with cruncy chily pepper chocolate  
and sorbet with apple and basil <sup>Km0</sup> (in collaboration with Antoniazzi Gelateria in Grado) (1-3-7-8)

€ 48,00, bevande escluse

Coperto € 4,50 a persona

\* Prodotto congelato

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