

# MENU VENERE

---

Local pink prawn ceviche,  
mango, avocado and lime 26 

Seared scallops and  
mango sauce 28 

Chickpeas humus, aubergines,  
confit tomatoes and pine nuts 25 

---


Maltagliati with octopus ragout 28

Caserecce amberjack, cherry  
tomatoes and olives 26

Handmade borage ravioli  
with butter and sage 28

---

Monkfish cherry tomatoes,  
vermentino and almonds 38 

Cod salad 35 

Breaded lamb, blueberries  
and sour cream 38

---

Creamy desert with hazelnut  
and passion fruit 12 

Vanilla ice-cream with red fruits 12 

Tartelette with local lemons 12