ESSENTIA

CA' DI DIO

ALL DAY DINING

CA' DI DIO · RIVA CA' DI DIO · VENICE

A KISMET MENU · CA' DI DIO

ALL DAY DINING

TO START WITH

Vitello Tonnato (GF)(LF) 28
Veal rump, capers, tuna sauce - (3,4,10)

Carpaccio of Amberjack 24
Smoked, served with Vinaigrette vegetables - (4)

Crudo di Parma and Vegetables giardiniera (GF)(LF) 30

Buffalo Burrata (V)(GF) 22
Served with cherry tomatoes from Sant'Erasmo - (7)

Tempura Prawns 22
Served with lemon mayo - (1,2,3,7,8)

Eggs, Asparagus and Quinoa (V)(GF) 26
(3,7) adding with Kristal Caviar 10/gram

SANDWICHES & PIZZA

Tramezzino Sant'Erasmo (V) 16
Spinach bread, artichoke, artichoke puree - (1)

Club Sandwich 32
Grilled chicken, eggs, bacon, tomato, lettuce, mayo (1,3,7,8)

Pizza Margherita (V) 20
(1,7,8)

Black Truffle Pizza (V) 55
(1,7,8)

SALADS

Superfood Salad (VG) 24
Spinach, quinoa, cucumber, avocado, dry tomato, blueberries, walnuts (8). Adding with goat cheese (7) or salmon (4)

(V) vegetarian - (VG) vegan - (GF) gluten free - (LF) lactose free.
Bread, olive oil and homemade pastry 5.
15% of discretionary service charge will be added to your bill.
Prices in Euro, VAT included.

ALL DAY DINING

SALADS · CONTINUED

Caesar Salad 26
Lettuce, grilled chicken, parmigiano, caesar sauce, croutons, bacon (1,3,7,8,10)

Essentia Salad (GF)(LF) 28
Lettuce, cured tuna in olive oil, boiled egg, cherry tomatoes, anchovies, black olives - (3,4,10)

TO FOLLOW

Fusillone with Lobster 42
Shellfish sauce, tomato sauce, lobster (1,2,4,7)

Spaghetto “Bevarasse” clams (LF) 30
(1,4,14)

Homemade Tagliatelle Pasta with Beef Ragout 24
(1,3,7,9)

Minestrone Cà di Dio (VG)(GF) 18

Mezza manica “Carbonara” 24
(1,3,7)

Rice, Peas and Scallops (V)(GF) 32
(4)

Salt baked fish (GF)(LF) 90
1kg, recommended for two people - (4)

Fried fish from the Lagoon (LF) 45
(1,2,4,8,14)

Sliced beef steak (GF)(LF) 42
Served with rocket, cherry tomatoes and Grana Padano cheese - (7)

Fillet of catch of the day (GF)(LF) 34
Served with vegetables brunoise - (4)

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TO FOLLOW · CONTINUED

Sant'Erasmo Artichoke (VG)(GF) 26

Beef Burger 30
Garronese Veneta beef patty, artisanal bun, lettuce, tomato, cheddar, mayo - (1,3,7,8,11)

Fish Burger 30
White fish patty, artisanal bun, lettuce, tomato, mayo - (1,3,4,7,8,11)

Vegetarian Burger (V) 26
Vegetables and legumes patty, artisanal bun, lettuce, tomato, cheddar, mayo - (1,3,7,8,11)

DESSERT — EACH DESSERT 15

Tiramisù Cà di Dio (GF)
(3,7,8)

Wild fruits Millefoglie
(1,3,7)

Strawberry Tacos
(1,3,7)

Babà Napoletano
(1,3,7)

Fresh fruits plate (VG)

Selection of Ice Creams and Sorbets (VG)(GF) 4 per scoop
(7)

SIDE DISHES — EACH SIDE DISH 10

Mixed salad

Potato puree

Grilled vegetables

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SIDE DISHES · CONTINUED

Steamed vegetables

Tomato salad

French fries

Sweet potatoes with Truffle and Parmigiano 15
(7)

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