





## RISTORANTE “7° CIELO”


### STARTERS

Raw fish, shellfish and crustaceans “Settimo Cielo” style 2-4-6-8-9-10-14	€ 30,00
Lobster salad with extra vergine olive oil, mango cubes, vegan passion fruit mayonnaise and sorbet of strawberry <sup>Km0</sup> , mint <sup>Km0</sup> and cherry tomato <sup>Km0</sup> (Gelateria Antoniazzi) 2-5-6-7-9	€ 25,00
Toasted squid** stripes on courgettes <sup>Km0</sup> cream from Fossalon, smoked Burrata cheese, squid ink crumble and dried chili pepper 1-5-7-8-9	€ 18,00
Black Angus with red onions jam from Cavasso Nuovo <sup>Km0</sup> , figs <sup>Km0</sup> and fried raviolo wrap with Squacquerone cheese filling 1-3-5-7-8-9	€ 16,00
 Cold Gazpacho with chickpeas falafel, sour cream and fried basil <sup>Km0</sup> 1-3-5-7-8-9	€ 14,00

### NOODLES AND RICE

Carnaroli rice “pila vecia” with sea food <sup>Km0</sup> from the lagoon of Grado with lemon, salicornia <sup>Km0</sup> water and Santonego <sup>Km0</sup> (min.for 2 persons) 2-4-5-9-12-14	€ 38,00
Noodles with fresh local sardines <sup>Km0</sup> , wild fennel from the lagoon <sup>Km0</sup> , toasted pine nuts and toasted bread crumbs with saffron <sup>Km0</sup> from San Quirino 1-4-5-8-9	€ 16,00
Egg tagliatelle with lobster busara style 1-2-3-5-9	€ 25,00
Ravioli with sea bass filling, citrus, chicory cream, cherry tomatoes <sup>Km0</sup> confit and smoked Scamorza cheese filtering 1-3-4-5-7-9	€ 16,00
Ravioli with “cacio e pepe” filling, lamb <sup>Km0</sup> ragout with thyme, Parmesan cheese sauce and balsamic vinegar spheres 1-3-5-7-8-9-12	€ 15,00
 Vegetables and lentils flat spaghetti with basil <sup>Km0</sup> pesto on beetroot <sup>Km0</sup> cream and cheese slivers of Stravecchio di Malga <sup>Km0</sup> 1-5-7-8-9	€ 14,00

### FISH AND MEAT

Tempura with scampi and king prawns, crispy vegetables and teriyaki sauce 1-2-3-4-5-6-7-8-9-10	€ 25,00
Turbot tranche with San Daniele raw ham <sup>Km0</sup> on dried cherry tomatoes <sup>Km0</sup> pesto and buffalo mozzarella cream from Campania 4-7-8-9	€ 20,00
Local sea bass turban <sup>Km0</sup> with aubergines <sup>Km0</sup> cubes from Fossalon, taggiasche olives on potato mousse and wild rucola cream <sup>Km0</sup> 1-4-5-7-8-9	€ 20,00
Local beef medallion <sup>Km0</sup> wrapped with lard <sup>Km0</sup> of Sauris, grilled peaches <sup>Km0</sup> from Fiumicello and Cabernet Franc <sup>Km0</sup> wine reduction 5-7-9-12	€ 22,00
 Fried tomino cheese 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

Toasted squid\*\* stripes on courgettes **Km0** cream from Fossalon,  
smoked Burrata cheese, squid ink crumble and dried chili pepper 1-5-7-8-9

Ravioli with sea bass filling, citrus, chicory cream, cherry tomatoes **Km0** confit  
and smoked Scamorza cheese filtering 1-3-4-5-7-9

Turbot tranche with San Daniele raw ham **Km0**  
on dried cherry tomatoes **Km0** pesto and buffalo mozzarella cream from Campania 4-7-8-9

Pineapple parfait with white chocolate cover, ricotta cheese and chocolate quenelle  
and walnutsauce 3-7-8

# DEGUSTATIONS MENU



Welcome from restaurant Settimo Cielo

Black Angus with red onions jam from Cavasso Nuovo **Km0**,  
figs **Km0** and fried raviolo wrap with Squacquerone cheese filling 1-3-5-7-8-9

Ravioli with "cacio e pepe" filling, lamb **Km0** ragout with thyme,  
Parmesan cheese sauce and balsamic vinegar spheres 1-3-5-7-8-9-12

Local beef medallion **Km0** wrapped with lard **Km0** of Sauris,  
grilled peaches **Km0** from Fiumicello and Cabernet Franc **Km0** wine reduction 5-7-9-12

Pineapple parfait with white chocolate cover, ricotta cheese and chocolate quenelle  
and walnutsauce 3-7-8

€ 48,00, bevande escluse

Coperto € 4,50 a persona

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Tiramisù Flambé<sup>®</sup>

€ 14,00

Crepes Nonino

€ 12,00



The  of the Grand Hotel Astoria

Our daily commitment to sustainability and environmental care has led us to opt for the use of oil and sugar dispensers instead of single-use portions. This choice allows us to significantly reduce waste while offering you high-quality products in an elegant and practical format.

Thank you for choosing to share this commitment to a more sustainable future with us!