

## ORTO E GIARDINO

HORTI NOSTRI

CASTRAURE

PEPERONCINO APERTO

PORRO ALLA CENERE

MOLTOVERDE

PASTAFIORE

CA-RUTA

VERDELLO

BATATA

# VENEZIA

## ORO

OCA E SEMI

SCAMPI

RAPOTTO

BIGOLI NOBILI

ASTICE E CENERE

SOPA COADA

VERDELLO

CROCCO

## CRUNCHY SALAD

vegetables, herbs, flowers and “colatura” of anchovies

## FOIE GRAS

goose breast, breast tartare, anchovies, caper

## SCAMPI

white asparagus, sea plankton, bottarga egg

## RAPOTTO

turnips of Chioggia, chard,  
cappuccino of mantis shrimp, miso

DAVIDE BISETTO Executive Chef

## RISOTTO DEL 60°

Champagne and caviars

## GNOCCHI

Mascarpone, yeast, spontaneous herbs

## TORTELLI

morel mushrooms, flowers, trumpet mushrooms,  
Jerusalem artichoke, marrow

## BIGOLI NOBILI

sea urchins, Parmigiano cheese, coffee

## CA-RUTA

extra old balsamic vinegar, licorice, vin brulé

## ROCK FISH

stewed in an oyster soup

## BLUE LOBSTER

grilled, vermouth, artemisia, leeks under ashes

## SWEETBREAD

of veal, toasted milk, hazelnut, stuffed artichokes

## PIGEON

reinterpretation of traditional "Sopa Coda

## CHEESES

local and international

*Città meravigliosa,*

During your dinner we kindly ask you to please turn off your mobile phone.

The half-board arrangement includes 2 courses and dessert.

We wish to tell our clients that some products have been preserved by means of a rapid decrease in temperature (law Reg.CE n. 852/04)

## VERDELLO

green lemon, lemon verbena, combavas

## BATATA

milk froth, raw sugar, raspberries, hermeline almond

## AMARCORD

tiramisu cream, coffee, Martini Red, tapioca

## CROCCO

chocolate, Armagnac, salted caramel

## SOUFFLÉ

Sambuca, anise, pine nuts

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