

SEA AND LAGOON

CUTTLEFISH OR LARD ?

BLUEFIN TUNA BELLY

BIGOLI NOBILI

SEABASS IN SALT CRUST 2018

SGROPPINO

CROCCO

VENEZIA

ORO

VEGETABLES LEFT BEHIND

BABY SHRIMPS TAGLIOLINI

RAPOTTO CHAMPAGNE AND CAVIAR

ALBUFERA TORTELLI

GLACIER 51

ROE DEER IN AUTUMN

SWEETGRILL

CHILDHOOD MEMORY

FORGOTTEN VEGETABLE

terrines, rosemary and autumn infusion

LEMON TAGLIOLINI

local shrimps, lampascioni
and bitter almond

CUTTLEFISH OR LARD ?

oil of black garlic and cream
of "peverasse" clam

BLUEFIN TUNA BELLY

jerusalem artichoke dashi, sesame
and horseradish

RAPOTTO

Chioggia turnips, Cartizze Prosecco
and smoked red cabbage

60th ANNIVERSARY RISOTTO

Champagne & caviars

BIGOLI NOBILI

sea urchins, long razor clams
and mussels bread crumbles

MANTHIS SHRIMPS JUICE

shrimps, red prawns
wild fennel and violet gnocchi

MALLARD TORTELLI

foie gras Albufera sauce, porcini mushrooms
and savory

CHEESES

Not only local ones

CA-RUTA

purple carrot, balsamic vinegar "Extra Vecchio",
licorice, vin brulè

FISH AND CHIPS

small sole and oysters, Béarnaise with synergistic
herbs and pinenuts

BLUE LOBSTER

grilled, Vermouth, artemisia and baked pumpking

SEA BASS IN SALT CRUST 2018

venetian ponzu, macerated savoy cabbage

ROE DEER IN AUTUMN

civet style, cocoa

FREE-RANGE PIGEON

breast seared, thigs in goulash

Città meravigliosa,

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

The half-board arrangement includes two courses and dessert.

Prices in Euro, service and VAT included

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)