

CLASSICO

↳ SANT'ERASMO ISLAND SPRING VEGETABLE GARDEN

↳ VENETIAN LAGOON CAPPUCCINO

SPAGHETTONI WITH GARLIC, OLIVE OIL
CHILI PEPPER, POPPY GREENS, SELINE, HOPS
AND A MINI BLOODY MARY

↳ BURRATA RAVIOLI
WITH CUTTLEFISH, CLAMS, SHRIMP
TOMATO FILLETS AND OREGANO

↳ TURBOT WITH WHITE ASPARAGUS
RADICCHIETTI AND PINE NUTS

BEEF RIB EYE WITH BALSAMIC VINEGAR
GREEN PEPPER BÉARNAISE SAUCE
BITTER GREENS AND FRIGGITELLI

LIGHT PUFF PASTRY
WITH LAVENDER AND STRAWBERRIES

↳ HAZELNUT GRAN GELATO

COMPLETE CLASSICO MENU: 240 EURO

↳ 5-COURSE CLASSICO MENU: 200 EURO

À LA CARTE:

2 DISHES PER PERSON: 140 EURO

3 DISHES PER PERSON: 170 EURO

4 DISHES PER PERSON: 200 EURO

* DISH CAN ONLY BE SERVED AS PART
OF THE QUATTRO ATTI MENU

VENETIAN SPRING

↳ CICCHETTI DI CRUDO

Raw local langoustines, passion fruit and rosemary

Raw seabass, seaweed and soy spaghettini in agrodolce

Raw cuttlefish tagliatelle, pesto and datterino tomato juice

FRIED SOFT-SHELL CRAB AND ARTICHOKE
WITH A SOFT TARRAGON CREAM

↳ COD TORTELLI

WITH GALINELLA FISH AND SAFFRON SOUP

Dedicated to Marco Polo

↳ SEAFOOD RISOTTO

WITH MOSCARDINO OCTOPUS GELATO

↳ ROASTED MACKEREL

SMOKED POTATO PUREE AND OYSTERS

GUINEA HEN BREAST
WITH VENETIAN LIVER SAUCE
AND SPRING GREENS

RHUBARB SORBETTO AND ELDERFLOWER SORBETTO
WITH CANDIED OLIVES

↳ VENETIAN ÎLE FLOTTANTE

COMPLETE VENETIAN SPRING MENU: 250 EURO

↳ 5-COURSE VENETIAN SPRING MENU: 210 EURO

QUATTRO ATTI

I ATTO

SQUASH BLOSSOMS AU GRATIN
WITH BEET ROOT AND GORGONZOLA SAUCE

RAW SEABASS, SEAWEED
AND SOY SPAGHETTINI IN AGRODOLCE

VENETIAN LAGOON CAPPUCCINO

SOFT BRUSCHETTA WITH VEAL TARTARE
HERBS AND RAW ASPARAGUS

II ATTO

SPRING VEGETABLE SOUP
FAVA BEAN CREAM AND BLACK RICE CRACKERS

SPAGHETTONI WITH GARLIC, OLIVE OIL
CHILI PEPPER, POPPY GREENS, SELINE, HOPS
AND A MINI BLOODY MARY

SEAFOOD RISOTTO
WITH MOSCARDINO OCTOPUS GELATO

LASAGNA CRUST
WITH LAMB RAGU AND SPRING PEAS

4 ACTS MENU: 260.00 EURO

3 ACTS MENU : 220.00 EURO

III ATTO

SMOKED ASPARAGUS, ROMESCO SAUCE
AND BLACK SUMMER TRUFFLE

ROASTED MACKEREL
SMOKED POTATO PUREE AND OYSTERS

FRIED SOFT-SHELL CRAB AND ARTICHOKE
WITH A SOFT TARRAGON CREAM

BEEF RIB EYE, BALSAMIC VINEGAR
AND GREEN PEPPER BÉARNAISE SAUCE

IV ATTO

RHUBARB SORBETTO AND ELDERFLOWER SORBETTO
WITH CANDIED OLIVES

DOGE'S CHOCOLATE LAYER DELIGHT

FRIED CREAM AND FLOWERS
WITH ROSE LYCHEE SORBETTO

COFFEE ZABAIONE PIPE *

OR

HAZELNUT GRAN GELATO

The Quattro Atti tasting menu is our modern take on the opulent meals served during the Venetian Renaissance. Each act represents a course: antipasti, primi, secondi and dolci. The dishes that make up each act are served at the same time, recalling the historic banquets at the Doge's Palace. Guests can select all four acts or select only three, but the choice must be the same for the entire table.