

SAMPLING MENU

“Classic & Modern Venetian - Italian Cuisine”

4 Courses - € 74,00 - Tax & Service 12%

APPETIZERS

**Reduced portion-Tasting menu

Marinated beef tongue Carpaccio, quinoa & vegetables salad,
mayonnaise with anchovy.

- or -

Scallops in ceviche, zucchini and yogurt cream, bell pepper strips and Tapioca chips.

FIRST COURSE

**Reduced portion-Tasting menu

Spaghetti with “Sepe in Tecia”, cuttlefish in black sauce.

- or -

Homemade lasagne with veal & white meat ragout,
Béchamel sauce and Parmesan cheese au gratin.

MAIN COURSE

**Reduced portion-Tasting menu

Duck in “Sauce Pevarada” with apple and red onion chutney
Bartolomeo Scappi, 16th century.

- or -

Turbot fillet with caramelized tomato, black olives crumble,
eggplant and buffalo mozzarella cream, lime and thyme potato chips.

DESSERT

Tiramisù “choux” according to Bistrot de Venise Style

- or -

Traditional Orange Crème Brulée with rosemary ice-cream
Goldoni Cuisine, XVIII sec.

WINE

Wine-Food Pairing € 28,00

4 glasses (80 ml) of “Classic” Italian wines

Wine-Food Pairing € 48,00

4 glasses (80 ml) of “Fine” Italian wines