

TASTING MENU

“Historic & Modern Venetian Cuisine”
6 Courses - € 110,00 - Tax & Service 12%

APPETIZER - TWO OF YOUR CHOICE

**Reduced portion-Tasting menu

*Scampi in a sweet and sour sauce.

Revisitation of a great classic dish of Venetian cuisine.

- or -

Soft, crisp octopus with spicy “Provolone” cheese cream, black olive tapenade.

- or -

Sicilian red prawns, fresh cheese, fresh cherry tomato sauce, dried capers and basil.

- or -

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

FIRST COURSE

**Reduced portion-Tasting menu

Raffioli de herbe ...vantazati - Anonymous Venetian chef, 14th century.

These handmade ravioli are stuffed with sweet cheese,
smoked ricotta cheese, herbs with raw sugar wafer.

-

Linguine with marinated anchovies and its “Cetara” dripping,
watercress sauce, buffalo stracciatella and bergamot essence.

MAIN COURSE

**Reduced portion-Tasting menu

Almond crusted umbrine fillet in a black grape sauce,
with a yellow garlic and almond pudding.

- or -

Pigeon breast, Bernaise sauce with potato puree, horseradish and rosemary
potato puree.

DESSERT

Traditional orange Crème Brulée (Rosada) with rosemary sherbet.

- or -

Old-fashioned ricotta cheese pudding, ginger root ice-cream, rose
leaves and rosewater. Chef Bartolomeo Scappi, 16th century.

WINE

Wine-Food Pairing € 42,00

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

Wine-Food Pairing € 72,00

6 glasses (80 ml) of “Top” Italian wines