



Romantic Venetian Menu *Classic & Modern Cuisine*

*Your romantic candlelit dinner in Venice...
in an elegant setting
with professional and personal service...
Your Special Table*

*Welcome drink with Prosecco DOCG and Starter
Three Courses menu with a choice for each course
Our red Shaped Cake "Cuor de Venexia"
One Red Rose for your Partner*

*Starter and petit four included
Wines and beverages excluded*



Welcome drink

Hors d'oeuvre

Scallops and fennel, baked cardoons, agretti, squid ink mayonnaise, urmeric tapioca crisp

-Or-

Raw salt cod, sweet pepper gelée, tomato dust and parsley-infused oil

-Or-

*Gourmet egg cooked at low temperature, spirits mousse, asparagus and baby leeks,
marjoram crumble*

First Course

“Cooked-raw” shellfish risotto scented with liquorice and star anise

-Or-

Spaghetti “Busara” style, scampi, coulis of datterini tomatoes, garlic and chilli pepper

-Or-

*Raffioli de herbe ...vantazati - These handmade ravioli are stuffed with sweet cheese,
smoked ricotta cheese, herbs with raw sugar wafer*

Main Course

Line-caught sea bass, baby pak choi, carrot cream, and crumbly rice with squid ink

-Or-

*Prussian heifer fillet, light horseradish mayonnaise, seasonal baby vegetables,
brown stock and rosemary oil dust*

-Or-

Duck in “Sauce Pevarada” with apple and red onion chutney

Dessert

Our Heart Shaped Cake “Cuor de Venexia”:

Red fruits and passion fruit mousse, candied berries and dark chocolate crunch

One Red Rose for your Partner

