

TASTING MENU

5 PORTATE / 5 COURSES
150 EURO / 150 EUROS

ABBINAMENTO VINI / WINE PAIRING

3 CALICI 60 EURO / 3 GLASSES 60 EUROS
5 CALICI 100 EURO / 5 GLASSES 100 EUROS

Il menu degustazione verrà realizzato per l'intero tavolo
The tasting menu will be prepared for the entire table

Ultimo ordine 21.30
Last order at 21.30

Crudo di tonno rosso, estratto di pomodoro e olive nere, olio all'origano ed Erbetto del Doge
Raw red tuna, tomato and black olives extract, oregano olive oil and Doge's Herbs

Cartellata ripieni di fagiolo in agrodolce, pinoli tostati, uvetta sultanina e cipolla rossa
Home-made cartellata pasta filled with sweet and sour pheasant, toasted pine nuts, raisins and red onion

Piovra cotta ai carboni, salmoriglio di mele, cime di rapa e umami di mela verde
Charcoal grilled octopus, apple salmoriglio, turnip greens and green apple umami

Terrina di faraona, topinambur e salsa peverada
Guinea-fowl terrine, Jerusalem artichoke and peverada sauce

Sfoglia croccante al cioccolato, cremoso gianduia e limone, albicocca
Chocolate crispy puff pastry, gianduia and lemon, apricot

Please inform the staff of the need to consume foods free of certain allergenic substances before ordering. All prices listed in EURO. Lunch cover 9 Euro | Dinner cover 12 Euro.

For any dietary restrictions please do not hesitate to bring them to our attention. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

