

Art, gardens and lagoon

A BLEND OF TASTES AND TEXTURE

SAND SMELT AND SAUCES

ASPARAGUS, HERRING CAVIAR AND WILD GARLIC

CHARGRILLED CUTTLEFISH

SPAGHETTI, SHALLOT AND MITILLA MUSSEL

ROASTED PIGEON

APPLE AND YOGURT

SPRING

Euro 250





Glam classics

A BLEND OF TASTE AND TEXTURE

SAND SMELT AND SAUCES

CHARGRILLED CUTTLEFISH

GREEN BEANS AND DOGE'S OYSTER

LEEK AND PIKE ROE

LINGUINE, NDUJA AND FASSONA BEEF

RICE, MUREX AND WILD GARLIC

LAMB, CABBAGE AND MUSTARD

APPLE AND YOGURT

SPRING

Euro 280



****Tasting menus recommended for all table guests****

All the dishes of tasting menus can be served à la carte – Minimum order 3 dishes Euro 180

It is possible to order main fish courses by Rialto Market availability.

For information on allergens contact the staff of the restaurant.