

La carta

Contemporary starters

Soft potato, capers, crab and finger lime € 30

Saor in pumpkin! Whipped salted codfish and herbs € 25

Prawns and chanterelle € 30

Parma's Culatello with tomatoes and baked eggplant € 30

First courses around the Italian culture

Risotto with porcini mushrooms and curry € 30

Tagliolini with garlic and oil served with sea urchin € 40

Spaghetti with smoked eel and wild fennel € 35

Traditional roast ravioli with butter and sage € 25

Soup with kidney beans, bran and beer € 25

Main courses popular in Laguna

Steamed cuttlefish with radicchio, apple, lemon and bottarga € 35

Fried moeche and artichokes served with pink sauce € 40

Seared sole with mushroom light broth and leeks gnocchetti € 40

Veal sweetbreads with roasted pepper € 35

Beef fillet tartare € 30

The vegetable € 25

Italian cheeses € 30

Degustazioni

"The love for the life is also wish of eat it"

GLAM Tasting menu

6 instinctive tastes

€ 90 without drinks

Dessert

Fig and chocolate tart

Apple tatin with vanilla Tahiti ice cream

Tiramisù cake

Hazelnut ice cream with lukewarm chocolate cream

€ 15



Tasting menus recommended for all the table

Water € 5
Coffee € 3