

Tasting Menus

Art, gardens and lagoon

A game of tastes and consistences

Acquadelle fish with sauces

Eels, bellflower and horseradish

Soft potato cream with local spider crab and fingerlime

Smoked cuttlefish with myrtle

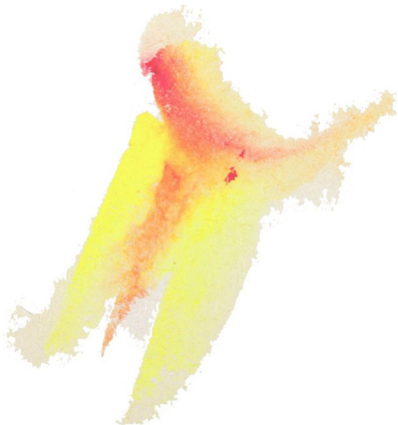
Lukewarm spaghetti, marinated shallot and tarragon

Pigeon, laurel and cabbage, black mustard

Predessert

Homage to Venice: Marocchino

Euro 190



Glam's classics



A game of tastes and consistences

Acquadelle fish with sauces

Chicory puntarella and beer

Cabbage, caviar and horseradish

Lamb's tongue and sea snails

Smoked cuttlefish with myrtle

Linguina with spicy pepper from Senise and Fassona tartar

Juniper risotto, kidney of rabbit and chicory

Lamb grilled, artichokes and mint

Predessert

Milk ice cream and figs jam

Euro 210



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

All the dishes of tasting menus can be served à la carte – 3 dishes Euro 140

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