

Tasting Menus

Art, gardens and lagoon

A game of tastes and consistencies

Acquadelle fish with sauces

Asparagus, egg & beer

Croaker and venetian islands vegetables

Smoked cuttlefish with myrtle

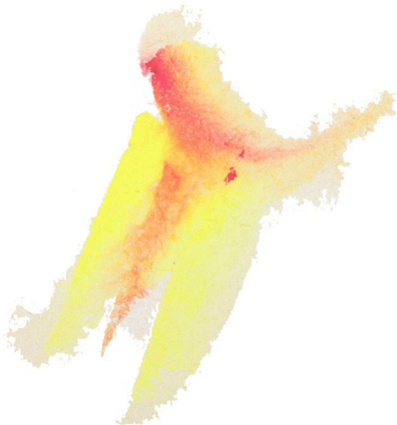
Lukewarm spaghetti, shrimps and sesame

Pigeon, butcher's broom and chicory

Predessert

Homage to Venice: Marocchino

Euro 200



Glam's classics



A game of tastes and consistencies

Acquadelle fish with sauces

Zucchini and flowers

Cabbage, caviar and horseradish

Sweetbread and artichoke from S. Erasmus island

Smoked cuttlefish with myrtle

Linguine with spicy pepper from Senise and Fassona tartar

Juniper risotto, kidney of rabbit and chicory

Lamb grilled, artichokes and mint

Predessert

Beetroot, yogurt and truffle

Euro 230



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

All the dishes of tasting menus can be served à la carte – 3 dishes Euro 150

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