

Tasting Menus

Art, gardens and lagoon

Welcome with play of tastes and consistences

Acquadelle fish with sauces

Aubergine, tomato and pecorino

Smoked cuttlefish with myrtle

Lukewarm spaghetti, marinated shallot and tarragon

Pigeon, laurel and dandelion, black mustard

Predessert

Homage to Venice: Marocchino

Euro 160 without drinks



Glam's classics

Welcome with play of tastes and consistences

Acquadelle fish with sauces

Asparagus, egg and strike beer

Veal's tongue and small cattle

Smoked cuttlefish with myrtle

Linguina, spicy pepper, fassona

Juniper risotto, kidney of rabbit and chicory

Lamb from Dolomiti Lucane, crusco pepper

Predessert

Milk ice cream and figs jam

Euro 180 without drinks





Nature and Origins Jazz

10 instinctive tastes from our Executive Chef Donato Ascani

Euro 230 without drinks



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

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

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