

# menù degustazione

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## SERENDIPITY 8

Burano lace  
*fruits and vegetables  
with EVO oil sorbet*

Granseola fleur de sel  
*potatoes, verbena,  
cherries, red fruits*

Mullet&Caviar Asetra  
*beef salad,  
plums, Sichuan pepper*

“Caramelle“  
*St. Peter's wort,  
bagoss cheese, watercress*

Seaweed tagliatelle  
*Cadore porcini mushrooms, rosemary,  
pink oyster from Po river*

Horse  
*cucumber, wasabi,  
black garlic*

Orange/black/green squid  
*squid, green beans, sea urchin*

Rose cake  
*English custard sauce, elderflower icecream,  
rose jam made by armenian monks on  
the island of San Lazzaro degli Armeni*

180

Wine pairing 8 glasses 100

Wine Pairing 8 glasses of superior wines 160

Wine Pairing 5 glasses “The Excellencies“ 500

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The menu is served the same and only exclusively for the whole table

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## SERENDIPITY 6

Burano lace  
*fruits and vegetables  
with EVO oil sorbet*

Red scorpionfish  
*miso of pepper,  
wild herbs*

Potato dumplings  
*soup of shells, fennel,  
sea lettuce*

Turbot parmigiana  
*aubergines, tomato, basil,  
buffalo burrata*

Duck  
*raboso wine, meat juice with peppers,  
pevarada sauce*

Fig, pollen and goat  
*sesame sablè, yogurt ice cream, honey*

150

Wine Pairing 6 glasses 75

Wine Pairing 6 glasses of superior wines 120

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