

tasting menu

SERENDIPITY 8

Burano lace

*fruits and vegetables
with EVO oil sorbet*

Granseola fleur de sel

*potatoes, verbenä,
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*

195

Wine pairing 8 glasses 100

Wine Pairing 8 glasses of superior wines 160

Wine Pairing 5 glasses “The Excellencies“ 500

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

tasting menu

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

160

Wine Pairing 6 glasses 75

Wine Pairing 6 glasses of superior wines 120

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