VERO

CA' DI DIO

TASTING MENUS

VERO was born from a clear and conscious vision: to offer a contemporary, essential cuisine grounded in deep respect for raw ingredients, the rhythm of the seasons, and the value of sustainability. Each dish is the result of thoughtful, measured research, where technique serves flavor and authenticity. It is a sincere, transparent, and responsible cuisine that tells the story of the land, memory, and ingredients with sensitivity and creativity. VERO is an invitation to slow down, to listen to flavors, and to be guided through a journey that is simple yet profound, like a silent dialogue between the one who cooks and the one who savors.

TASTING MENUS

TASTING MENU 6 COURSES — MATERIA 170

Cicchetti

Red Tuna tartare, Kristal Caviar, Yogurt sauce
4 - 7 (GF)

“Gentile” Rice of Semolina and “Akaito” Saffron
1 (V) (LF)

Lamb Fillet, Mushrooms, Herbs sauce
(GF) (LF)

Apple
7 (GF)

Almonds Variation & Texture
3 - 7 - 8 (GF)

TASTING MENU 8 COURSES — VISIONE 220

Cicchetti

Scallop, “Akaito” Saffron, Kristal Caviar
4 (GF) (LF)

Blue Lobster, Pumpkin, Mediterranean sauce
2 - 4 (GF) (LF)

Linguina “Gentile”, Fifth quarter, Sea urchins
1 - 4 - 7

Sea bass, Lemon potato sauce
4 - 7 (GF)

Pigeon, BBQ sauce, Smoked Lettuce
4 (GF) (LF)

(V) vegetarian - (VG) vegan - (GF) gluten free - (LF) lactose free.
The tasting menu is served for the entire table, not available individually.
Homemade bread, DOP olive oil and chef welcoming 10.
15% of service charge will be added to your bill. VAT included.

TASTING MENUS

TASTING MENU 8 COURSES · CONTINUED

Pistachio
7 - 8 (GF)

Ti-ra-mi-su
1 - 3 - 7 - 8

TASTING MENU ORTO 170/220

Explore the plant-based universe through technique and precision.
Vegetables become structure, colour, energy; a modern balance that reveals the pure strength of the raw material and invites you to savour cuisine in a new, mindful way.

A LA CARTE MENU 130

2 courses of your choice from our tasting menus plus a dessert

WINE PAIRING

Wine pairing 4 glasses	65
Wine pairing 5 glasses	85
Wine pairing Premium	200

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