GLAM

PALAZZO VENART

TASTING MENUS

Enrico Bartolini — Resident Chef Donato Ascani

ART, GARDENS AND LAGOON

A blend of tastes and textures

A JOURNEY AROUND THE LAGOON BETWEEN FLAVOURS AND SENSATIONS

Sand smelt and sauces
Piadina, sea snails and herbs

Lagoon's cuttlefish
Penna and sea fish ragout

Pigeon

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First act of sweetness

Second act of sweetness

EURO

270

Small cheese selection 20, large cheese selection 45

Some dishes may contain ingredients that cause allergies or intolerances, please inform the dining room staff of any special needs. The ingredients book is also available for consultation.
Fresh products are subjected to rapid temperature reduction to guarantee quality and safety, in accordance with EC Reg. 852/04 and EC Reg. 853/04.

GLAM CLASSICS

A blend of tastes and textures

A JOURNEY AROUND THE LAGOON BETWEEN FLAVOURS AND SENSATIONS

Sand smelt and sauces
Zucchini, scallop and caviar

Chargrilled cuttlefish
Linguine, chilli pepper, king prawns and lagoon pesto

Rice, carrot and ras el hanout

Lamb

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First act of sweetness

Second act of sweetnes

EURO

285

Small cheese selection 20, large cheese selection 45. The tasting menu is recommended for the entire table. It is possible to choose 3 dishes and create your own menu - Euro 200. Main fish dishes are available according to the market. For information on allergens, please ask the restaurant staff.

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