CLUB DEL DOGE

THE GRITTI PALACE

DINNER AND LUNCH

Breakfast 7:30 AM - 11:00 AM · Lunch 12:30 PM - 4:00 PM · Dinner 7:00 PM - 10:30 PM

DINNER

ALBERTO FOL: IL SILENZIO, IL CONTRASTO, LA TENSIONE

Il Silenzio
SALT COD, POTATO MOUSSE & BAY LEAF

Il Contrasto
Il Contrasto

La Tensione
LIGHTLY SMOKED STEAMED BUN & GREY FLATHEAD MULLET IN SAOR

Three dishes. Three movements. Three emotions that tell the story of the city "in a minor key." Il Silenzio. Il Contrasto. La Tensione Chef Alberto Fol draws inspiration from the "In Minor Keys" concept — the centerpiece of Venice's cultural events in 2026 — to offer a culinary experience that explores the city's most ethereal and intimate atmospheres. 650 per person

IN ESSENCE - ALBERTO FOL

SPIDER CRAB
BEURRE BLANC SAUCE, VERVAIN OIL, PUMPKIN & WILD RADICCHIO

LAMB TARTARE
RAW SCAMPI, SUNCHOKE VARIATION & CABBAGE "À LA PRESSE"

HOME-MADE RAVIOLO PASTA WITH "CAGNOETO"
DOGFISH, LOVAGE, SWEET & SOUR SEAWEED & TROUT EGGS

EEL
PUMPKIN, YOGURT & KALE

ORGANIC VEAL CHEEK "ALL'AMARONE"
BLACKBERRY CHUTNEY, POTATO & BROCCOLI RABE

FRIED PUMPKIN, CANDIED TANGERINE & YUZU GEL
LIKE A BROWNIE

68% DARK CHOCOLATE GELATO & SAN ZENO CHESTNUT WARM CREAM

Prices in euro.

DINNER

A COLLECTION OF EXPERIENCES, INGREDIENTS & CULINARY PREPARATIONS, A UNIQUE COMBINATION OF EMOTIONS EXPRESSED IN SEVEN TASTINGS OF CHEF ALBERTO'S SIGNATURE DISHES. 205€ PER PERSON – MINIMUM 2 PERSONS, SERVED FOR THE ENTIRE TABLE, LAST ORDER 9:30 PM, WINE PAIRING WITH 5 GLASSES FROM OUR SOMMELIER-CURATED WINE SELECTION, 115€ PER PERSON

IL TARTUFO

WILD EGG 80
WHITE TRUFFLE, MOUNTAIN POTATO, LEEK & 36-MONTH AGED DELLE VACCHE ROSSE FONDUE Paired with TRENTO BRUT GIULIO FERRARI - RISERVA DEL FONDATORE – Cantine Ferrari 65€

HOME MADE TAGLIOLINO PASTA 85
TALEGGIO CHEESE, WHITE TRUFFLE & SWEETBREADS Paired with TREBBIANO D'ABRUZZO – Emidio Pepe 45€

SKATE WINGS 95
PARSNIP, SHALLOT CONFIT & WHITE TRUFFLE Paired with BRDA OPOKA CRU - Marjan Simcic 40€

CRÈME BRÛLÉE 55
WHITE TRUFFLE & KEFIR COULIS Paired with I CAPITELLI – Anselmi 25€

DISHES ARE PREPARED WITH 5 GR. OF WHITE TRUFFLE EACH ADDITIONAL GR. OF WHITE TRUFFLE 16€ / GR.

STARTERS

SPIDER CRAB 60
BEURRE BLANC SAUCE, VERVAIN OIL, PUMPKIN & WILD MESCLUN

TIGER PRAWNS 58
SEAFOOD STEW & MUSHROOMS

RAW AMBERJACK 55
CAVIAR, LECHE DE TIGRE & FERMENTED PARSLEY ROOTS

LAMB TARTARE 52
RAW SCAMPI, SUNCHOKE VARIATION & CABBAGE "À LA PRESSE"

HOUSE-FERMENTED CHICKPEA TEMPEH 43
"PUTTANESCA" ESSENCE, BAGNA CÀUDA

Prices in euro.

DINNER

STARTERS · CONTINUED

GIAVERI CAVIAR 305
50 GR "OSIETRA" CORN BLINIS, SOUR CREAM & ITS GARNISHES

VOLZHENKA CAVIAR 320
50 GR "OSCIETRA" CORN BLINIS, SOUR CREAM & ITS GARNISHES

PASTA, RISOTTO AND SOUP

HOME MADE EGG TAGLIATELLE PASTA 52
WHITEBAIT & ITS STEW, YUZU & GINGER

RISOTTO "HEMINGWAY-STYLE" - SIGNATURE DISH 55
WITH RAW & COOKED SCAMPI, LEMON GEL & PARSLEY OIL

"PASTA E FASIOI" 43
BEAN, "PASTIN" & CHIMICHURRY

HOME MADE RAVIOLO PASTA WITH "CAGNOETO" 50
DOGFISH, LOVAGE, SWEET & SOUR SEAWEED & TROUT EGGS

OUR HOUSE MADE BRONZE-DRAWN FUSILLI 52
ROE RAGOÛT, FOIE-GRAS SAUCE & CHICORY

GORGONZOLA-STUFFED GNOCCHI 48
MUSSELS, WHITEBREADS & "FIOLARO" BROCCOLI

FROM THE LAND AND SEA

SEABASS 60
FENNEL AU GRATIN, WILD HERB COULIS & ANCHOVY SAUCE

TURBOT 145
POTATO, BORRETANE ONIONS, MUSHROOMS & "CACCIATORA" REDUCTION
— FOR 2 PERSONS

EEL 60
PUMPKIN, YOGURT & KALE

Prices in euro.

DINNER

FROM THE LAND AND SEA · CONTINUED

SUCKLING PIG "PLUMA" 55
FERMENTED PLUMS, RED PRAWNS & CHICORY SPROUTS

ORGANIC VEAL CHEEK "ALL'AMARONE" 58
BLACKBERRY CHUTNEY, POTATO & BROCCOLI RABE

PAN-SEARED CELERIAC 42
BLACK GARLIC, PONZU GEL, SCALLION & PUFFED RICE

DESSERT

CRÈME BRÛLÉE 55
WHITE TRUFFLE & KEFIR COULIS

THE GRITTI'S TIRAMISÙ 30
MASCARPONE CREAM & COFFEE PRALINE

CARAMELIZED NASHI PEAR 29
WITH NASHI PEAR SORBET, OAT MILK SAUCE, MACE NAMELAKA

LIKE A BROWNIE 28
68% DARK CHOCOLATE GELATO & SAN ZENO CHESTNUT WARM CREAM

CHOCOLATE SOUFFLÉ 40
CHILLI & PERSIMMON SAUCE, FIOR DI LATTE GELATO

HOME MADE SORBET & GELATO 24
SEASONAL SELECTION

Prices in euro.

LUNCH

VENETIAN TRADITION BY ALBERTO FOL

CREAMED COD
STEWED LEEK & POTATO, LAUREL LEAF POWDER

"PASTA E FASIOI"
BEAN, "PASTIN" & CHIMICHURRI

VENETIAN-STYLE CALF LIVER
SAN MARTINO RED CORN POLENTA

GRITTI'S TIRAMISÙ
MASCARPONE CREAM & COFFEE PRALINE

COLLECTION OF EXPERIENCES, INGREDIENTS & CULINARY PREPARATIONS TYPICAL OF THE VENETIAN TRADITION, EXPRESSED IN FOUR TASTINGS OF UNIQUE & DISTINCTIVE DISHES FROM OUR LAND. 130€ PER PERSON, WINE PAIRING WITH 4 GLASSES FROM OUR SOMMELIER-CURATED WINE SELECTION, 70€ PER PERSON

THE TRUFFLE

WILD EGG 80
WHITE TRUFFLE, MOUNTAIN POTATO, LEEK & 36-MONTH AGED DELLE VACCHE ROSSE FONDUE Paired with TRENTO BRUT GIULIO FERRARI - RISERVA DEL FONDATORE – Cantine Ferrari 65€

HOME MADE TAGLIOLINO PASTA 85
TALEGGIO CHEESE, WHITE TRUFFLE & SWEETBREADS Paired with TREBBIANO D'ABRUZZO – Emidio Pepe 45€

SKATE WINGS 95
PARSNIP, SHALLOT CONFIT & WHITE TRUFFLE Paired with BRDA OPOKA CRU – Marjan Simcic 40€

CRÈME BRÛLÉE 55
WHITE TRUFFLE & KEFIR COULIS Paired with I CAPITELLI – Anselmi 25€

DISHES ARE PREPARED WITH 5 GR. OF WHITE TRUFFLE. EACH ADDITIONAL GR. OF WHITE TRUFFLE 16€ / GR.

Prices in euro.

LUNCH

STARTERS

CREAMED COD — 42
BRAISED LEEK & POTATO, LAUREL LEAF POWDER

RAW AMBERJACK — 55
LECHE DE TIGRE, FERMENTED PARSLEY ROOTS & CAVIAR

“GARRONESE VENETA” BEEF CARPACCIO — 48
AGED 36-MONTH PARMESAN REGGIANO CHEESE FONDUE, ARTICHOKES & BLACK TRUFFLE

HOUSE-FERMENTED CHICKPEA TEMPEH — 43
“PUTTANESCA” ESSENCE, BAGNA CÀUDA

GIAVERI CAVIAR — 305
50 GR. “OSIETRA” CORN BLINIS, SOUR CREAM & ITS GARNISHES

VOLZHENKA CAVIAR — 320
50 GR “OSCIETRA” CORN BLINIS, SOUR CREAM & ITS GARNISHES

PASTA RISOTTO AND SOUP

ANCIENT GRAIN SPAGHETTI — 59
LOBSTER & MILDLY SPICY BISQUE

RISOTTO “HEMINGWAY-STYLE” - SIGNATURE DISH — 55
WITH RAW & COOKED SCAMPI, LEMON GEL & PARSLEY OIL

“PASTA E FASIOI” — 43
BEAN, “PASTIN” & CHIMICHURRY

PACCHERI PASTA — 39
ORGANIC TOMATO SAUCE & SMOKED MOUNTAIN “PUINA” (RICOTTA)

HOME MADE EGG TAGLIATELLE PASTA — 52
WHITEBAIT & ITS GUAZZETTO, YUZU & GINGER

VEGETABLE SOUP — 35
CREAM OF PUMPKIN & BARLEY FROM THE DOLOMITES

Prices in euro.

LUNCH

FROM THE LAND AND SEA

TURBOT 145
POTATO, BORRETANE ONIONS, MUSHROOMS & "CACCIATORA" REDUCTION
— FOR 2 PERSONS

WILD SEABASS FILLET 60
WITH MEDITERRANEAN FLAVOURS, CANSIGLIO RICOTTA FOAM & ANCHOVY COLATAURA

MIXED FRIED FISH FROM RIALTO MARKET 58
SQUID, SCAMPI & PRAWNS WITH VEGETABLES & TARTARE SAUCE

VENETIAN-STYLE CALF LIVER 55
SAN MARTINO RED CORN

MILANESE VEAL CUTLET 68
SEASONAL VEGETABLES & PARMESAN REGGIANO CHEESE FONDUE

PAN-SEARED CELERIAC 42
BLACK GARLIC, PONZU GEL, SCALLION & PUFFED RICE

DESSERT

CRÈME BRÛLÉE 55
WHITE TRUFFLE & KEFIR COULIS

THE GRITTI'S TIRAMISÙ 30
MASCARPONE CREAM & COFFEE PRALINE

CHOCOLATE CAPRESE CAKE 28
WHIPPED CREAM & VANILLA GELATO

LIKE A BROWNIE 28
68% DARK CHOCOLATE GELATO & WARM SAN ZENO CHESTNUT CREAM

HOMEMADE SORBET & GELATO 24
SEASONAL SELECTION

Prices in euro.