



Romantic Venetian Menu

Classic & Modern Cuisine

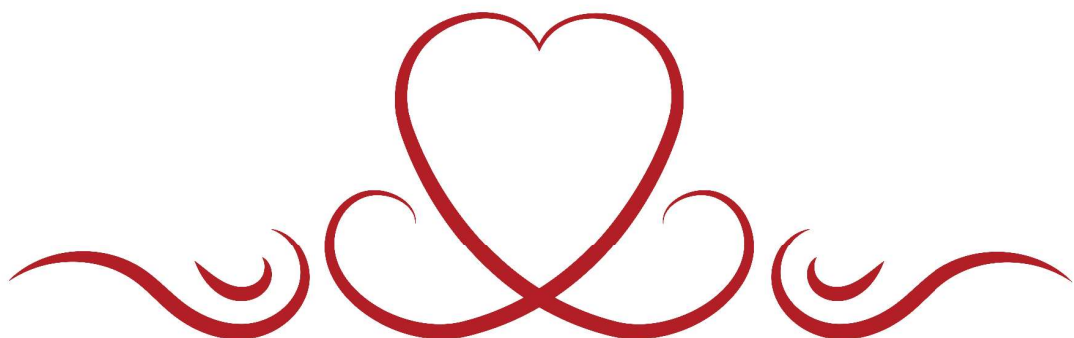
*Your romantic candlelit dinner in Venice
in an elegant setting, with professional and personal service
includes:*

one red rose and a special table

*Welcome drink with Prosecco DOCG and Starter
Three Courses menu with a choice for each course
Our Heart Shaped Dessert “Cuor de Venexia”*

*Starter and petit four included
Wines and beverages excluded*

10% Surcharge: bread, cover charge, complimentaries & service



Welcome starter

Appetizers

Scallops

Searred scallops on sweet pepper cream with samphire, peanut, tapioca chips, basil oil

-Or-

Marinated Sturgeon - Historic Venetian Cuisine

Sturgeon marinated in “vin cocto” (mulled wine), vegetables “in carpione” (soused) and ancient mustard. Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.

-Or-

Beef tongue “salmistrada” - Historic Venetian Cuisine

Beef tongue, Venetian “mostarda” and green parsley sauce

First Course

Raffioli de herbe...vantazati - Historic Venetian Cuisine 14th century

Handmade ravioli stuffed with fermented ricotta cheese & herbs, saffron sauce, caramelized and spiced almonds

-Or-

Linguine alla “Buzara”

Durum wheat pasta “Benedetto Cavalieri” with scampi, San Marzano tomato and scampi coulis, tomato flakes, chilli pepper oil. Dalmato-Veneta old fashioned recipe

-Or-

“Raw-Cooked” Risotto - Specialty of Bistrot de Venise

Fennel flavored risotto with “cooked-raw” shellfish, dill essence, licorice and star anise powder

Main Course

Umbrine

Low-temperature cooked umbrine fish fillet, mosaic of braised leek and nori seaweed, lemongrass sauce, kombu-marinated red onion, Keta salmon caviar

-Or-

Lamb in “Sapor Fior de Persico” - 15th century Historic Venetian Cuisine

Slow-cooked lamb ribs on almond velouté, pomegranate molasses, gratinated artichoke bottom. Maestro Martino, 15th century

-Or-

Beef Fillet & Caesar’s

Beef fillet with its jus, our reinterpretation of Caesar salad, 20-month aged Parmesan

Dessert

Our “maison” Heart Shaped Dessert “Cuor de Venexia”: passion fruit parfait with a red fruits heart, cocoa bisque, crispy dark chocolate crisp, raspberry glaze and gold leaf