



Vegan Tasting Menu

welcome starter and 4 courses of your choice

€90,00 per person

Available until 2pm (at lunch) and 10pm (at dinner)

Appetizers

Cardoncello in “Saor”

Cardoncello mushroom in Tropea onion saor on white polenta, pine nuts and raisins

- or -

Eggplant Carpaccio

Sweet and sour eggplant carpaccio, gratinated tomato, Storo polenta crumble, pecan nuts, parsley emulsion

First Courses

“Venetian Red” Risotto

Risotto with beetroot, pickled Chioggia turnip and saffron apple

- or -

“Oro & Oro” Fusilloni

Durum wheat fusilloni ‘Pietro Massi’ with yellow datterino tomato cream, sun-dried San Marzano tomato, tomato powder, pizzaiola oil and 24kt gold powder

Main Courses

Seasonal Garden

Chickpea and beetroot hummus, crunchy seasonal vegetables, flax and tapioca chips

- or -

Gourmet Tempeh

Tempeh, vegan jus and onion petals

Dessert

Vegan Sweet

Coconut mousse, red berries and lemon balm sphere, coconut crumble, strawberry crisp, strawberry and mint sorbet

- or -

Fruit Giardiniera

Flavored seasonal fruit, melon sorbet and black pepper



Wine Pairing

4 glasses €40,00

*Organic and vegan wines suggested by our Sommeliers
paired with the chosen dish*

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

