

G H E N I
RESTAURANT
VENEZIA

MENU

THIS MENU IS AN INVITATION TO SLOW DOWN,
TO TASTE NOT ONLY THE TASTES, BUT ALSO THE
EMOTIONS THAT EVERY DISH BRINGS WITH IT.
BEHIND EVERY INGREDIENT THERE ARE HANDS,
STORIES, ATTENTION AND PASSION.
WELCOME TO OUR KITCHEN WHERE EVERY DETAIL
IS DEDICATED TO YOU.

GHENI

TASTING MENU

For entire table

7 course tasting menu,
at the discretion of the chef

80 €

(beverages excluded)

10 course tasting menu,
at the discretion of the chef

100 €

(beverages excluded)

OUR GRAND SEAFOOD PLATTER

70 € for person

Tonno, caviale(4)

30 €

Dentice, agrumi e alici (4)

26 €

Tartare di manzo, misticanza, Grana Padano (10)

27 €

Cappasanta, mango, passion fruit, basilico e melone (14)

28 €

Insalata di pomodori, caprino e anguria (2,5)

20 €

APPETIZERS

Tuna, caviar (4)

30 €

Dentex, citrus fruits and anchovies (4)

26 €

Beef tartare, misticanza, Grana Padano cheese
(10)

27 €

Scallop, mango, passion fruit, basil and melon (14)

28 €

Tomato, goat cheese and watermelon salad (2,5)

20 €

Risotto, more, panna acida (7,9,12)

30 €

Fusilloni di albume Metodo Massi, hummus di ceci, scampi,
vongole alga Nori (1,2,3)

32 €

Linguine gerardo di Nola, burro, bottarga di Muggine, limone
(1,4,7)

30 €

Lumachine Gerardo di Nola, spinaci, garusoli e mandorle (1,8,14)

37 €

Ciocia della Badessa Gerardo di Nola, legumi e cozze (1,14)

32 €

FIRST COURSES

Risotto, blackberries, sour cream (7,9,12)

30 €

Fusilloni egg white Massi method, chickpea hummus,
scampi, clams Nori seaweed (1,2,3)

32 €

Linguine gerardo di Nola, butter, mullet roe, lemon
(1,4,7)

30 €

Gerardo di Nola snails, spinach, garusoli and almonds
(1,8,14)

37 €

Ciocia della Badessa Gerardo di Nola, legumes and
mussels (1,14)

32 €

Cernia aromatizzata alle erbe e scarola (4)

38 €

La nostra catalana d'astice (2,9)

40 €

Ricciola, salsa verde, datterino (1,4,)

37 €

Lattuga, pomodoro grigliata e semi (11)

25 €

Filetto di manzo, rucola, pecorino

35 €

MAIN COURSES

Herb-flavoured grouper and escarole (4)

38 €

Our Lobster Catalan (2,9)

40 €

Amberjack, green sauce, date (1,4)

37 €

Lettuce, grilled tomato and seeds (11)

25 €

Beef fillet, rocket, pecorino cheese

35 €

ALLERGENS

1. GLUTEN
2. CRUSTACEANS
3. EGGS AND DERIVATIVES
4. FISH
5. PEANUTS
6. SOY
7. MILK AND DERIVATIVES
8. TREE NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULFITES
13. LUPINS
14. MOLLUSKS