



## Innovative flavours on the lagoon

Headed by twice-Michelin starred chef Enrico Bartolini, and located in a historic palazzo on the Grand Canal, the GLAM Restaurant serves contemporary Italian cuisine. By **Stefania Vida**

**T**hanks to its historic icons, its magnificent private palaces, its museums, churches and several contemporary buildings, the **Grand Canal** is one of the most recognizable waterways in the world. Nestling amongst these palaces is an important historic building dating back to the year 1400. Known for centuries as Palazzo Bacchini delle Palme, it was recently refurbished and re-opened as the Palazzo Venart Luxury Hotel.

The latest creation of multi-award winning, starred Michelin chef **Enrico Bartolini** (the owner, among others of the 2-Michelin starred restaurant at MUDEC in Milan), and his first in the Serenissima, the **GLAM Restaurant** - co-run with Palazzo Venart's resident chef Donato Ascani - is open to both hotel guests and demanding gourmets visiting Venice. Offering an interpretation of **contemporary**

**Italian cuisine**, Bartolini focuses on his experience and research-based use of locally-sourced Venetian ingredients, re-imaged with an innovative twist. These include 'smoked squid with myrtle and turnip tops', 'freshly caught croacker fish with radicchio and potatoes seasoned with black tea' or 'veal sweetbreads with Venetian artichoke sauce'. The experience is complemented by an extensive selection of **fine wines** and the venue's spectacular setting with only 10 tables. Highlights include a cosy, welcoming veranda and a wonderful canal-side garden, where guests can enjoy romantic, candle-lit dinners in summer.

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