

Tasting Menus

Art, gardens and lagoon

A game of tastes and consistencies

Acquadelle fish with sauces

Endive & truffle

Cuttlefish chargrilled

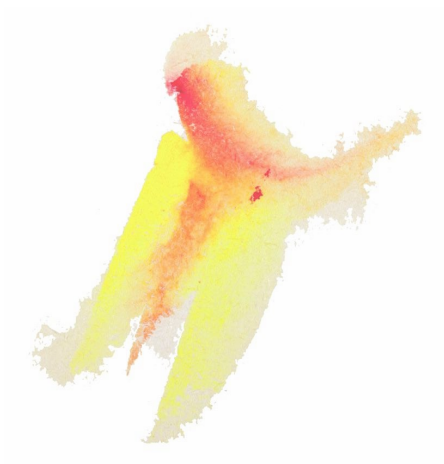
Eel and chives risotto

Pigeon, laurel and shallot

Predessert

Rhubarb, almond and roses

Euro 200



Glam's classics

A game of tastes and consistencies

Acquadelle fish with sauces

Puntarella, pecorino and mint

Lamb tongue, sea snails and green sauce

Cuttlefish smoked with myrtle

Lukewarm spaghetti, shrimps and sesame

Juniper risotto, rabbit kidney and chicory water

Lamb grilled and artichoke from Sant' Erasmo island

Predessert

Coffee and nuts

Euro 230

****Tasting menus recommended for all table guests****

All the dishes of tasting menus can be served à la carte – Minimum order 3 dishes Euro 150

It is possible to order main fish courses by Rialto Market availability.

For information on allergens contact the staff of the restaurant.

