

Art, gardens and lagoon

A GAME OF TASTES AND CONSISTENCIES

ACQUADELLE FISH WITH SAUCES

THISTLE, HAZELNUTS AND TRUFFLE

CUTTLEFISH CHARGRILLED

SPAGHETTO, SHALLOT AND MITILLA MUSSEL

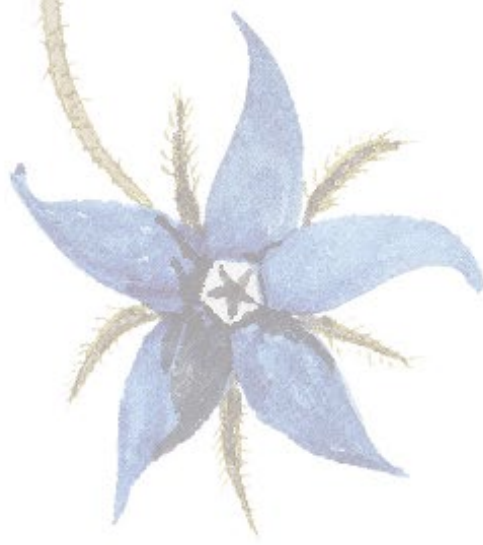
PIGEON, DANDELION, LAUREL AND TASSEL HYACINTH

MILK AND CITRUS

VENEZIANA

Euro 220





Glam's classics

A GAME OF TASTES AND CONSISTENCIES

ACQUADELLE FISH WITH SAUCES

CUTTLEFISH CHARGRILLED

OYSTER OF THE DOGE AND HERBS FROM LAGOON

LEEK AND PIKE EGGS

LINGUINA, NDUJA AND FASSONA

RICE, YELLOW PUMPKIN AND RAS EL HANOUT

LAMB AND GREEN ONION

MILK AND CITRUS

WINTER

Euro 250



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

All the dishes of tasting menus can be served à la carte – Minimum order 3 dishes Euro 180

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

For information on allergens contact the staff of the restaurant.