

Art, gardens and lagoon

A blend of tastes and textures

Sand smelt and sauces

Trombetta zucchini, scallop and caviar

Lagoon baby cuttlefish and cardoncello mushroom

Tubetti pasta, wasabi and Mitilla mussel

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First act of sweetness

Second act of sweetness

Euro 260

Some dishes may contain ingredients that cause allergies or intolerances,
please inform the dining room staff of any special needs.
The ingredients book is also available for consultation.

Fresh products are subjected to rapid temperature reduction to guarantee quality and safety,
in accordance with EC Reg. 852/04 and EC Reg. 853/04.

Glam Classics

A blend of tastes and textures

Sand smelt and sauces

Piadina, sea snails and lagoon herbs

Chargrilled cuttlefish

Linguine, pepper and 'nduja

Rice, carrot and Ras el Hanout

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First act of sweetness

Second act of sweetnes

Euro 275

The tasting menu is recommended for the entire table.
It is possible to choose 3 dishes and create your own menu - Euro 200.
Main fish dishes are available according to the market.

For information on allergens, please ask the restaurant staff.