

Romantic Venetian Menu Classic & Modern Cuisine

*Your romantic candlelit dinner in Venice...
in an elegant setting
with professional and personal service...
Your Special Table*

*Welcome drink with Prosecco DOCG and Starter
Three Courses menu with a choice for each course*

*Our red Shaped Cake "Cuor de Venexia"
One Red Rose for your Partner*

*Starter and petit four included
Wines and beverages excluded*

€ 110,00 per person.



Welcome drink

Hors d'oeuvre

Sauteed scallops, pumpkin cream, violet coleslaw and dark chocolate sauce

-Or-

Raw red prawns with goat cheese, pomegranate reduction and sweet and sour endive

-Or-

*Gourmet egg cooked at low temperature,
Castelmagno foam, pioppini mushrooms and fried bread*

First Course

*Potato gnocchi with red beetroot stuffed with Montegalda's DOP Gorgonzola cheese and
crushed peanuts "Sbrisolona"*

-Or-

Spaghetti with Scampi alla "Carbonara", crispy bacon & black pepper.

-Or-

*Raffioli de herbe ...vantazati - These handmade ravioli are stuffed with sweet cheese,
smoked ricotta cheese, herbs with raw sugar wafer.*

Main Course

**Fried almond crusted scampi with Tartar sauce and crunchy vegetables.*

-Or-

Beef fillet marinated in milk and charcoal, baby vegetables and chive sauce.

-Or-

*Duck in "Sauce Pevarada" with apple and red onion chutney
(Bartolomeo Scappi, 16th century)*

Dessert

Our Heart Shaped Cake "Cuor de Venexia":

Red fruits and passion fruit mousse, candied berries and dark chocolate crunch.

One Red Rose for your Partner

