



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



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

