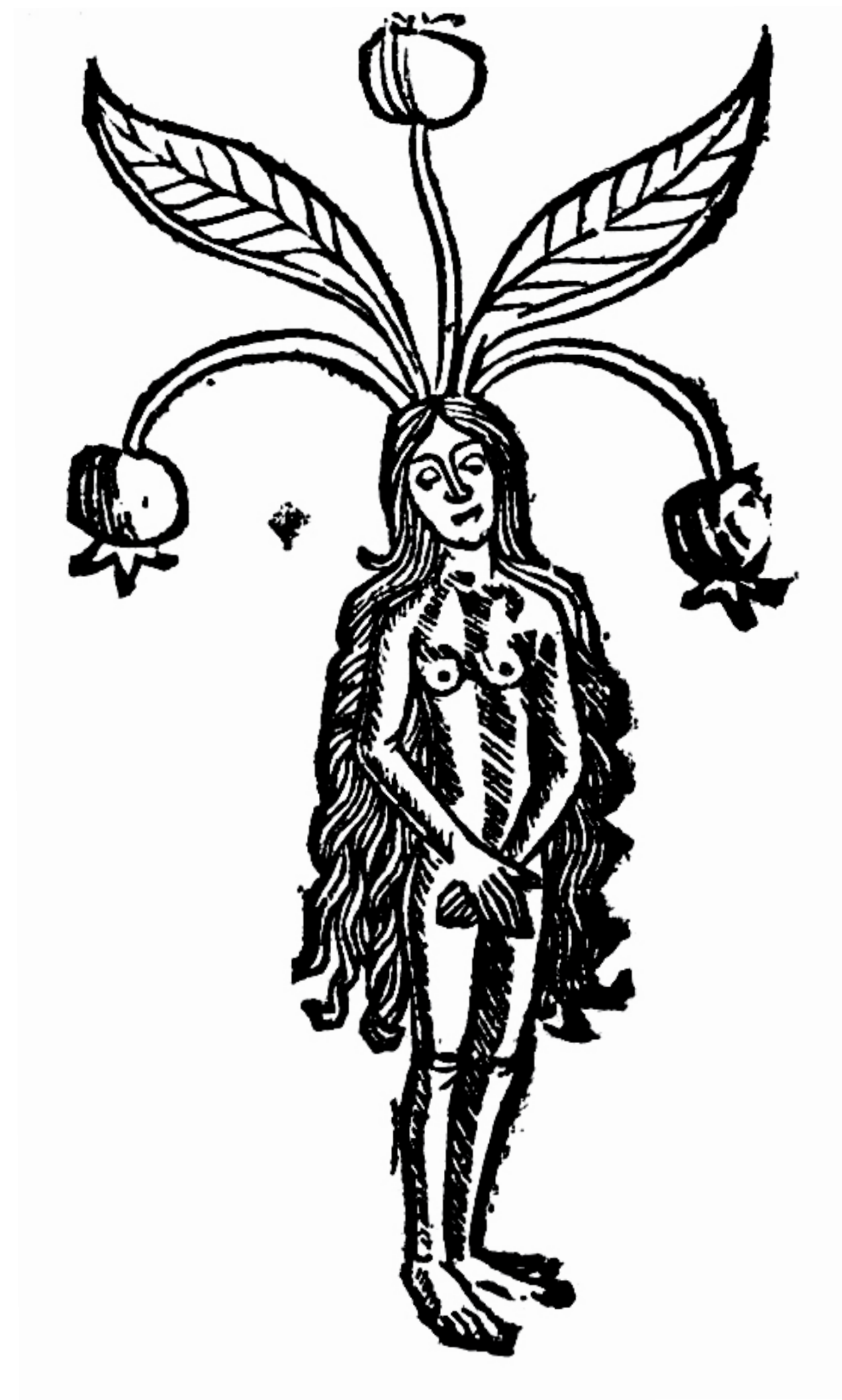


ORO





VNDE ORIGO INDE SALVS

Santa Maria della Salute, 1630

DALL'ORIGINE PROVIENE LA SALVEZZA

ORIGIN. THAT IS TO BE BORN, TO COME, TO BEGIN. I PRAISE
THIS MENU TO VENICE, WHICH WELCOMES ME INTO ITS
MOTHER'S WOMB, FULL OF HISTORY AND CULTURE. A
NEW BEGINNING THAT REVEALS MY HERITAGE,
MY ROOTS, BRINGING THE RICHNESS OF THIS
TERRITORY TO THE SURFACE WITH
PROFOUND LIGHTNESS.

Riccardo Canella

UNA NUOVA PRIMAVERA

"Unmasked"

Seaweeds crackers, flowers and herbs

Pollen/ta

A fresh chilled broth of polenta, flowers and berries

"Veniceviche"

The best from our garden like a ceviche with hints
of Venetian flavors

Langoustine&Caviar

Cornelian cherry, langoustine and caviar

Saør

Emmer linguine, sauce made of sardines from the
lagoon, scallops, raisins and pine nuts

Ri.sotto Acqua

Cuttlefish, oyster and seaweed pesto

Wild caught turbot "Bronsa Querta"

as an alternative

"Tasty Goat"

Seabuckthorn and kelp

Pine

Pine ice cream, spruce oil, rhubarb and pink pepper
jus

VEGETUM

"Unmasked"

Pollen/ta

A fresh chilled broth of polenta, flowers and berries

"Veniceviche"

The best from our garden like a ceviche with hints of Venetian flavors

Insalata condita

Fresh and grilled herbs seasoned with smoked beetroots and mushrooms caramel

"In-contraddizione"

Emmer linguine, smoked tomatoes, mushrooms garum and almond emulsion

Saffron risotto, bay leaf, bee pollen

Verza libera

Refreshing summer cabbage with greens and seaweed broth

as an alternative

Pumpkin "Bronsa Cuerta"

Seabuckthorn and kelp

Pine

Pine ice cream, spruce oil, rhubarb and pink pepper jus