


Menu Redentore's day

Sabato 14 Luglio 2018

Welcome aperitif with entrée

APETIZER

 Grilled scallops with lime and Sichuan pepper

Cheesecake of fresh tomato, buffalo mozzarella "Borgoluce" selection, fresh basil pesto on Pur-Pur crumble

Tuna tartare with beetroot cream

Rump tartare croutons with aromatic herbs

FIRST COURSE

Fresh egg pasta "Tagliolini" with squid ink and mullet roe "bottarga"


Fresh egg pasta "Maltagliati" of wholemeal flour with rocket pesto, smoked ricotta and cherry tomatoes

Fresh egg pasta "Tagliatelle" with duck ragout

Fresh egg pasta "Ravioli" scallops and shrimp with basil butter

*** basil and lemon sorbet ***

SECOND COURSE

 Tasting of grilled fish: tuna, swordfish and scampi

 Tasting of grilled meat: tagliata of Fassona Piemontese "Cazzamali" selection, hamburger Steak of Wagyu Miyabi meat and duck breast

 Large platter of mixed grilled vegetables with tzatziki souce

TO FINISH

Dessert to choose from our sweets card

Fruits

Coffee

* All dishes are accompanied by a artisanal bread basket made with selected organic flour natural leavening

For any information on substances and allergens you can consult the appropriate documentation that will be provided by the service staff

Choice of a dish between: appetizer, first course, second courses.

Tables outside the restaurant € 130,00

Tables inside the restaurant € 110,00

 = Grilled in a special charcoal oven: Jospier

specialità
BREAD & GRILL

GIUDECCA 461
(FERMATA PALANCA)

MAJER
VENEZIA