



THE ESSENCE OF OUR CHEF...

Collection of experiences, ingredients and culinary preparations aimed at creating a unique combination of emotions, based on 6 tastings of our chef's signature dishes.

Brown and spider crab, sour cream reduction, bergamot and caviar 

Amberjack with mayonnaise, ginger, puffed rice and black lemon 

Buckwheat tagliatelle pasta, lamb ragout, curry and herbs butter

Bean cream soup, lobster and puffed pasta

Cuttlefish, turnip sprouts, "Amatriciana" sauce and pecorino cheese 

Chocolate variations, quince and brownies

€ 180,00 per person – Minimum 2 person

Wine pairing with 4 glasses of wine by our Sommelier € 100,00 per person

STARTERS

Brown and spider crab, sour cream reduction, bergamot and caviar 	€ 55,00
Amberjack with mayonnaise, ginger, puffed rice and black lemon 	€ 38,00
Celeriac ribbons with garlic, olive oil and spicy chilli, mussels and mizuna 	€ 35,00
Red chicory from Treviso, "puttanesca" sauce and crunchy waffle  	€ 33,00
Organic Piedmontese beef tartare, artichokes, mint infused olive oil and topinambur 	€ 45,00
50g. caviar "Kristal Kaviari" with its garnishes	€ 250,00

PASTA, SOUP AND RISOTTI

Bean cream soup, lobster and puffed pasta	€ 38,00
Pasta with sea snails and sun chokes	€ 32,00
Risotto with scampi "Hemingway style" 	€ 45,00
Buckwheat tagliatelle pasta with lamb ragout, curry and herbs butter	€ 35,00
Raviolo with pumpkin and blue cheese, ginger gravy	€ 36,00
Seasonal vegetables soup  	€ 24,00

MAIN COURSES

Codfish, lentils, miso and soy broth 🌿	€ 52,00
Eel with its glaze, wild herbs, seaweed and sesame 🌿	€ 47,00
Wild caught fish of the day with sautéed vegetables and potatoes 🌿	€ 18,00/100gr
Cuttlefish, turnip sprouts, "amatriciana" sauce and pecorino cheese 🌿	€ 48,00
Veal cheek, pumpkin cream, dog rose and kale	€ 45,00
Veal "Milanese" on the bone with seasonal vegetables and parmesan cheese fondue	€ 60,00
Lamb sirloin with artichokes, spring onions and licorice	€ 52,00

DESSERTS

Pumpkin with amaretto crumble, amaretto foam, ginger gelato and Amarone wine	€ 26,00
MOSCATO D'ASTI LA MOSCATA – Mongioia <i>Moscato</i>	€ 16,00
Tartlet with seasonal fruit	€ 22,00
Our Sommelier will offer his suggestion based on the fruit in season	
Classic Tiramisù	€ 22,00
RECIOTO DELLA VALPOLICELLA CLASSICO ANGELORUM – Masi Corvina, Rondinella, Molinara	€ 16,00
Orange scented soufflé with fiordilatte ice cream and chocolate or vanilla sauce	€ 38,00
I CAPITELLI – Anselmi Garganega	€ 21,00
Chocolate variations, quince and brownies	€ 22,00
RECIOTO DELLA VALPOLICELLA CLASSICO – Allegrini Corvina, Rondinella, Oseleta	€ 19,00
Pineapple carpaccio, passion fruit sauce and lemon sorbet 	€ 22,00
MOSCATO D'ASTI LA MOSCATA – Mongioia <i>Moscato</i>	€ 16,00
Homemade sorbets and ice creams 	€ 22,00
Selection of refined cheeses	€ 35,00
<i>Verde dei Berici, Crosta fiorita di capra, Cimonino Valsassina, Vezzena, Taleggio DOP, Parmigiano Reggiano 36 mesi</i>	
PASSITO GIANFRANCO FERRÈ – Feudi del Pisciotto Gewurztraminer, Semillon	€ 16,00

Executive Chef: Daniele Turco - Restaurant Manager: Enrico Ribon

 Vegetarian dishes -  Vegan dishes -  Gluten free dishes

Prices in euros, service included - VAT included - Service charge 14 Euro per person

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3

Information on food allergens: Certain dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. Relevant documentation is available to view upon request by asking the service staff. We cannot guarantee complete absence of traces of these allergens in all of our dishes and beverages

For your comfort and that of other guests, please use the silent mode on your phone and avoid to use the speaker voice. Thank you.

THE GRITTI PALACE, A LUXURY COLLECTION HOTEL, VENICE
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