



I PALAZZI

Ca' Bonfadini

HISTORIC EXPERIENCE HOTEL VENEZIA



RESTAURANT IN VENICE

MENÙ DEGUSTAZIONE

Prespective of Venice

Lasciati guidare dalla nostra cucina in un viaggio unico
alla scoperta dei prodotti e dei sapori che la Laguna sa offrire

Let our cuisine guide you through a unique journey
to discover the products and flavours that the Lagoon has to offer

5 portate selezionate dallo Chef e il suo team

5 courses selected by the Chef and his team

110

Abbinamento vini

Wine pairing

50

Il menù degustazione verrà servito solo per l'intero tavolo

The tasting menu will be served only for the entire table



ANTIPASTI

Starters

- Tartelletta, broccolo verde, insalata croccante e ricotta affumicata** 24
Puff pastry tart, green broccoli, crunchy winter salad and smoked ricotta
(glutine, latticini / gluten, dairy)
- Spiedino di moscardini al BBQ, cotto e crudo di scarola, yogurt e lime** 26
BBQ muskee octopus, bitter greens, yogurt and lime
(frutta a guscio, molluschi, solfiti / nuts, molluscs, sulphites)
- Tartare di manzo, uovo, caviale e tartufo** 28
Beef tartare, crispy egg yolk, black truffle and caviar
(glutine,uova,pesce,latticini,senape/gluten,eggs,fish,dairy products,mustard)
- Selezione di crudi del territorio in stile Dama** 32
Selection of local and seasonal raw and cured fish serve in Dama-style
(crostacei, uova, pesce, soia, solfiti, molluschi/shellfish, eggs, fish, soya, sulphites, molluscs)



PRIMI PIATTI

Pasta and Risotto

- Spaghettone monograno “Felicetti” con patate, bottarga e aneto 28
- “Felicetti” spaghettone with potato foam, preserved tuna bottarga and dill
(glutine uova, pesce, latticini / gluten eggs, fish, dairy products)
- Pappardelle al Ras el Hanout, ragout di selvaggina, lampone 28
e Montasio vecchio
- Pappardelle scented with Ras el Hanout, game ragout, raspberries
and Montasio cheese
(glutine, uova, latticini, solfiti / gluten, eggs, dairy products, sulphites)
- Riso Carnaroli Mera5, Parmigiano Reggiano 72 mesi, scampi e lime 30
- Mera5 Carnaroli rice, 72-month Parmigiano Reggiano, local langustine and lime
(crostacei, latticini / shellfish, dairy products)
- Caramelle alla zucca, burro nocciola, cacao e arancia 26
- Filled fresh pasta with pumpkin brown butter, cocoa and orange
(glutine, uova, latticini, senape / gluten, eggs, dairy products, mustard)

SECONDI PIATTI

Main Courses

Cavolfiore arrosto, aglio nero, olio e peperoncino	28
Roasted cauliflower, black garlic, evo oil and chili (glutine, solfiti / gluten, sulphites)	
Orata farcita, zabaione al dashi, bergamotto e cavolo nero	32
Stuffed local seabream, dashi zabajon, bergamotte and black cabbage (pesce, glutine, uova, solfiti, frutta a guscio / fish, gluten, eggs, sulphites, nuts)	
Trancio di pescato frollato, zucca e olio zen	36
Dry aged fish of the day, pumpkin and zen oil (pesce, latticini, frutta a guscio / fish, dairy products, nuts)	
Anatra in 2 servizi, carote e foie gras	36
Duck in 2 ways, carrots texture and foie gras (solfiti / sulphites)	
Biancostato di Wagyu in 2 servizi e consistenze di finocchio	36
Local Wagyu shortribs in 2 ways and fennel texture (glutine, uova, latticini, solfiti / gluten, eggs, dairy products, sulphites)	

