

ZANZE XVI

Soul

Amongst the dimensions, the Soul is the one that you cannot capture. It is the true essence of the kitchen translated in an unprecedented result.

Creation of seven dishes. Tasting menu served for the whole table only
Euro 100,00 | drinks not included.
Any change to the menu may cause a price variation.

Taste of Venice

“Cassopipa” clams and legumes broth

Scampi “Buzara” rigatoni

Lagoon goby risotto

Veal leaver Venetian style

Tiramisù

Tasting menu served for the whole table only
Euro 80,00 | drinks not included.
Any change to the menu may cause a price variation.

Paring

Anima wine paring | Euro 60

Taste of Venice wine paring | Euro 50

Cover charge | Euro 4



À la Carte

Appetizer

- Mackerel, oyster & cucumber emulsion
- Sea bass barbacoa, lagoon scallops and green curry
- Tom yam of duck and shrimp

Appetizer | Euro 30

Primi piatti

- Cauliflower and miso risotto, veal tongue, smoked eel
- Pizzicato ravioli of sunchoke, artichokes and tosatsu
- Rigatoni pasta with clams, broccoli, amberjack and mussel bottarga

Primi Piatti | Euro 25

Main Courses

- Fish of the day, squid, burnt apple and pak-choi
- Quail, lettuce, saag aloo and mushrooms
- Beef cheek, raw tuna, beetroot and mandarin

Main Course | Euro 40

Desserts

- Chocolate, licorice and pomegrande
- Swiss pine, toffee, chesnuts, oats, malaga
- Potatoes, koji, carrots

Dessert | Euro 15