



An Evening with Chef Norbert

Amuse-bouche

Sgombro e piselli
Mackerel and peas

La granceola
Spider crab

Cappelletto di ortiche in zuppa di alghe
Nettle cappelletti in a seaweed broth

Anguilla: affumicata, ripiena e grigliata
Eel: smoked, stuffed and grilled

Ciliegie di Marostica, yogurt e latte
Marostica cherries, yogurt and milk

Petits fours

220 euros per person (excluding beverages)

All prices are in English, inclusive of 15% service charge and 10% consumption tax.