

*Venezia Grand Tasting Menu*

*Fiola*  
da FABIO TRABOCCHI

*Introducing a Tour of Italy in 2018*  
*Monthly Regional Grand Tasting Menus*

<i>January</i>	<i>Piemonte</i>
<i>February</i>	<i>Toscana</i>
<i>March</i>	<i>Venezia</i>
<i>April</i>	<i>Lazio</i>
<i>May</i>	<i>Puglia</i>
<i>June</i>	<i>Campania</i>
<i>July</i>	<i>Sicilia</i>
<i>August</i>	<i>Sardegna</i>
<i>September</i>	<i>Le Marche</i>
<i>October</i>	<i>Lombardia</i>
<i>November</i>	<i>Umbria</i>
<i>December</i>	<i>Emilia Romagna</i>

*With Optional Regional Wine Pairings*

# *Venezia Grand Tasting Menu*

145

*Gourmet of Crudo & Salsa Verde*  
*Ahi Tuna, Hamachi, Red King Prawn, Oyster*

*Bassano White Asparagus*  
*Egg Yolk Bottarga*

*Venetian Squid Ink Risotto*  
*Grilled Wild Calamari*

*Maccheroni*  
*Melted Onions Fondue, Peas, Pecorino & Prosciutto*

*Roasted Duck Breast*  
*Radicchio Castelfranco, Foie Gras, Peperada Sauce*

*Bussola Vicentina & Crema Fritta*  
*Vicenza Classic Coffee Cake & Crisp Vanilla Pastry Cream*

*Premier Wine Pairing · 125*      *Grand Wine Pairing · 210*