

# VENISSA



## THE *CUCINA AMBIENTALE* OF VENISSA RESTAURANT

Our cuisine is the expression of the place we work in – the Venissa estate, where part of the biodiversity of Native Venice has been restituted by recuperating and reintroducing its native grape variety, the Dorona.

We defined our style of cooking as *cucina ambientale* and want our guests to perceive the strong coherence between the place they are visiting and the dishes they are eating. The biodiversity of the Venetian Lagoon, with its wild herbs and local fish, is naturally part of what you will find on your plate. We use ingredients that are available to us – with flavours, textures and colours that are bound to the land and sea they originate from – to create and research and constantly surprise ourselves. This culinary experimentation goes hand in hand with other environmental practices such as self-sufficiency to produce vegetables, local sourcing, seasonality, and waste management. The goal is to leave as little a mark as possible on the environment that is hosting us.

Our dishes change based on the ingredients that are made available and on the ever-evolving answers we find to this simple question: what does *cucina ambientale* mean to us? So, you will not find any dishes listed on the menu, but you'll discover them during your journey at this table.

Chiara e Francesco



.....menu **5**

€ 110 menu | € 60 wine pairing

.....menù **7**

€ 140 menu | € 80 wine pairing

.....menù **9**

€ 170 menu | € 95 wine pairing

Menus are served to all guests at the table.

None of the food we use in our kitchen has been frozen at the source. Some of the ingredients may have been blast frozen in compliance with current regulations. To know more about the allergens contained in any of our dishes or to know which foods have been blast-frozen, please enquire with our service staff.