



Da Lorenzo

AL GIARDINO SEGRETO

by *Paolo Airaudo*

Welcome to
Da Lorenzo – Al Giardino Segreto

Each dish here tells a story of contemporary Italian cuisine, inspired by the vision of Michelin-starred chef Paolo Airaudo and the legacy of Lorenzo Patarol, creator of the botanical garden surrounding the restaurant and author of the celebrated Patarol Herbarium.

A member of the family who once owned and lived in this palace, he turned the place into an oasis of rare scents and botanical wonders.

Let yourself be guided on a journey of authentic flavours, seasonal ingredients, and unexpected harmonies, in the heart of Venice's largest hidden garden.



Tasting menu
Of your choice

SENSAZIONI

4 courses

€140



EMOZIONI

7 courses

€190

The tasting menu applies to the whole table.
Dishes and prices may change without notice due to seasonality.



EMOZIONI

Tasting Menu



Jerusalem Artichoke Consommé, Coffee Oil
Anchovies In Saor · Tuna Belly Tartlet
Bread, Extra-Virgin Olive Oil, Maldon Sea Salt, Whipped Normandy Butter



Scallop and Champagne Sauce



Raw Amberjack, Tomato Water, Sea Grapes



Morlacco Cheese Fagottello, Grilled Eel and Pumpkin



Risotto, Cooked Must, Mushrooms, Sweetbreads and Celery Root



Glacier, Chioggia Turnips, Halophytic Herbs



Roe Deer, Asparagus, Parsnip, Morel



Mandarin Granite, Spritz Gelatine



Apple Variation, Caramel Ice Cream
Petit Fours

