



Da LORENZO

AL GIARDINO SEGRETO

by Paolo Airaud

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 Airaud 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, Champagne Sauce

Raw Amberjack, Fennel, Sea Grape

Fusilloni, Red Prawns, Parsley and Sorrento Lemon

Duck Bottoni pasta, Mushroom, Saffron, Balsamic Herbs

Glacier, Pak Choi, Chioggia Turnips

Roe deer, Late Radicchio, Celeriac

Prickly Pear and Orange Granite

Rum Baba, Almond Ice Cream, Limoncello Custard Sauce, Basil

Petit Fours

