

Redeemer
Feast

2024

LOCANDA VIVALDI



WELCOME APERITIF

Our Chef's Venetian Cicchetti

Champagne aoc Brut Special Cuvée Bollinger

APPETIZERS

Imperial langoustine tempura, mango mousse and curry

Cuttlefish carpaccio, lime cream and honey

Sliced duck breast in grand marnier sauce
and mirepoix of summer vegetables

FIRST COURSE

Scampi cream risotto
with crab and monk's beard

MAIN COURSE

Lobster escalope, spinach pie and biscuit potatoes

DESSERTS

Chocolate meringue and berries

Traditional Tiramisù

Fresh Fruits Tartlets

Vanilla ice cream, basil and white chocolate petal

Trento doc Perlé Brut Ferrari

Soave Classico doc Calvarino Pieropan

Collio doc Sauvignon, Mario Schioppetto

Alto Adige Schiava doc Sonntaler Alte Reben Kurtatsch

Pantelleria Passito Liquoroso doc Pellegrino

Colli Euganei Moscato Giallo docg Fior d'Arancio Maeli

FIREWORKS SHOW

Watermelon and Melon

Dazzo

★ ★ V E N E Z I A ★ ★

FEAST OF REDEEMER

JULY 20 2024

GENERAL INFORMATION

DATE Saturday 07. 20. 2024

DINNER TIME 8:00 PM

WINES SELECTION:

Welcome Aperitif a glass of:

Champagne aoc Brut Special Cuvée Bollinger

Menu's wine paring:

Trento doc Perlé Brut Ferrari

Calvarino Soave Classico Pieropan

Collio doc Sauvignon, Mario Schioppetto

Alto Adige Schiava doc Sonntaler Alte Reben Kurtatsch

Desserts wine:

Pantelleria Passito Liquoroso doc Pellegrino

Colli Euganei Moscato Giallo docg Fior D'Arancio Maeli

TERMS AND CONDITIONS:

If you wish to proceed with the booking, advance payment of the total amount will be required, via bank transfer or credit card with a card debit authorization form.

CANCELLATION POLICY:

You can cancel your reservation up to 15 days before the event. In case of late cancellation or no show, the penalty will be equal to the full prepaid amount. Book your table by calling +39 0412770477 or writing to info@locandavivaldi.it.



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Hôtel
★★★★
superior

