



# Club del Doge

DINNER MENU

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ONCE UPON A TIME, IN A MAGICAL CITY, THERE WAS WHISPER OF A SECRET LABORATORY  
WHERE AN ALCHEMIST WAS BUSY CREATING THE PERFECT FORMULA THAT WOULD  
TRANSFORM RAW MATERIALS INTO GOLD. THAT CITY IS VENICE &  
THE SECRET LABORATORY IS OUR OWN CLUB DEL DOGE RESTAURANT.

"EXPERIMENTING & DISCOVERING NEW COMBINATIONS OF FLAVOURS IS ONE OF  
MY PASSIONS & THIS IS REFLECTED IN MY CUISINE. IT IS A CUISINE THAT CELEBRATES  
BOTH THE RICH DIVERSITY OF THE EXCELLENT FOOD RESOURCES THAT POPULATE  
& GROW NATURALLY IN THE VENETIAN LAGOON LANDSCAPE, AS WELL AS  
ITS SEASONAL BOUNTY, & WORKS THESE INGREDIENTS INTO A DIALOGUE WITH  
CULINARY TECHNIQUES BORROWED FROM OTHER GASTRONOMIC CULTURES."

WELCOME

A stylized, handwritten signature in dark ink, reading "Daniele Turco". The signature is fluid and cursive, with a long, sweeping underline that extends to the left.

**DANIELE TURCO**

ARTWORK BY DAVID DOWNTON

# In Essence ~ Daniele Turco

A COLLECTION OF EXPERIENCES, INGREDIENTS & CULINARY PREPARATIONS,  
A UNIQUE COMBINATION OF EMOTIONS EXPRESSED IN SIX TASTINGS  
OF CHEF DANIELE'S SIGNATURE DISHES

## **SPIDER CRAB**

SPIDER CRAB, SOUR CREAM REDUCTION, BERGAMOT & CAVIAR

## **MAZZORBO ARTICHOKE**

FRIED WITH GOAT CHEESE & MINT OIL

## **POTATO CLOUD**

WITH RED PRAWNS, TAPENADE, MULLET ROE & LEMON OIL

## **GOAT RAVIOLI**

WITH CETARA ANCHOVY "COLATURA", SCALLOPS & PARMESAN REGGIANO CHEESE BROTH

## **LOBSTER**

WITH SWEET GARLIC SAUCE, GREEN BEANS & WHITE PEACH

## **CANDIED LEMON**

WITH GLASSWORT GELATO & PINK GRAPEFRUIT CRUMBLE

190 PER PERSON – MINIMUM 2 PERSONS

WINE PAIRING WITH 4 GLASSES FROM  
OUR SOMMELIER-CURATED WINE SELECTION  
110 PER PERSON



**SPIDER CRAB**  
SPIDER CRAB, SOUR CREAM REDUCTION, BERGAMOT & CAVIAR  
58

**SAN PIETRO**  
RAW JOHN DORY, RASPBERRY WATER & SEASONAL FRUITS FROM THE GARDEN  
41

**CELERIAC**  
WITH GARLIC, OIL AND CHILLI PEPPER, MIZUNA & MUSSELS FROM SCARDOVARI  
35

**MAZZORBO ARTICHOKEs**  
FRIED WITH GOAT CHEESE & MINT OIL  
37

**DARK CARROT**  
PLUMS, PARSLEY & LAUREL  
36

**CAVIAR**  
50 GR. OF "KRISTAL KAVIAR" & ITS GARNISHES  
260

# Pasta, Risotto and Soup

## **POTATO CLOUD**

WITH RED PRAWNS, TAPENADE, MULLET ROE & LEMON OIL

39

## **SPAGHETTONE PASTA "MONOGRANO FELICETTI"**

WITH "AMÉLIE SPÉCIALE THE CLAIRE" OYSTER, BURRATA, ANCHOVIES & ROCKET SALAD

42

## **RISOTTO "HEMINGWAY-STYLE"**

WITH SCAMPI PRAWNS, TIMUT PEPPER, LEMON & SELECT BITTERS

45

## **LAYERED PASTA**

WITH LAMB RAGOÛT, BROAD BEANS, PECORINO CHEESE & BLACK SUMMER TRUFFLE

38

## **GOAT RAVIOLI**

WITH CETARA ANCHOVY "COLATURA", SCALLOPS & PARMESAN REGGIANO CHEESE BROTH

37

## **VEGETABLE SOUP**

MIXED SEASONAL VEGETABLES

26

# From the Land and Sea

## **TURBOT**

WITH PROSECCO SAUCE, CAVIAR, POTATOES & MUSTARD SPROUTS  
60

## **SEA BASS**

WITH COURGETTES, CUCUMBERS, SESAME, "PANZANELLA" & BASIL & ELDER WATER  
56

## **CATCH OF THE DAY** 🌿

WITH SAUTÉED VEGETABLES & POTATOES  
18/100 GR

## **LOBSTER**

WITH SWEET GARLIC SAUCE, GREEN BEANS & WHITE PEACH  
70

## **BEEF LOIN** 🌿

WITH CHIOGGIA TURNIP, CHERRIES & SOUR CREAM  
55

## **MILANESE VEAL CUTLET**

WITH SEASONAL VEGETABLES & PARMESAN REGGIANO CHEESE FONDUE  
60

## **CHICKEN "DIAVOLA STYLE"**

WITH SMOKED EEL & CABBAGE  
52



### COME UNA BRUSCHETTA...

TOASTED BRIOCHE BREAD, BASIL GELATO, VANILLA MOUSSE  
& CHERRY TOMATO JAM

26

*Paired with* MOSCATO D'ASTI LA MOSCATA – Mongioia

16

### MODERN TIRAMISÙ

MASCARPONE CREAM & COFFEE PRALINE

26

*Paired with* RECIO TO DELLA VALPOLICELLA CLASSICO ANGELORUM – Masi

16

### WHITE PEACH

BLACK LEMON ICE CREAM AND WHITE CHOCOLATE MOUSSE

24

*Paired with* RECIO TO DELLA VALPOLICELLA – Pieropan

17

### CHOCOLATE MOUSSE

GUANAJA 70%, RED FRUIT COULIS, RICE CRUMBLE & RASPBERRY SORBET

25

*Paired with* RECIO TO DELLA VALPOLICELLA CLASSICO – Allegrini!

20

### ORANGE-SCENTED SOUFFLÉ

WITH VANILLA GELATO & CHOCOLATE OR VANILLA SAUCE

38

*Paired with* RECIO TO DELLA VALPOLICELLA – Pieropan

17

### PINEAPPLE CARPACCIO

WITH PASSION FRUIT SAUCE & LEMON SORBET

22

*Paired with* MUFFATO DELLA SALA – Castello della Sala

18

### HOMEMADE SORBET & GELATO

SEASONAL SELECTION

22

### SELECTION OF AGED CHEESES

VERDE DEI BERICI, CROSTA FIORITA DI CAPRA, CIMONINO VALSASSINA,  
VEZZENA, TALEGGIO DOP & PARMIGIANO REGGIANO 36 MONTHS

35

*Paired with* VOUVRAY MOUELLEUX CLOS DU BOURG  
PREMIÈRE TRIE – Domaine Haut

25

EXECUTIVE CHEF: DANIELE TURCO  
RESTAURANT MANAGER: ENRICO RIBON

#### FOOD ALLERGEN INFORMATION

 Vegetarian dishes  Vegan dishes  Gluten free dishes

Fish intended to be eaten raw or almost raw has been treated beforehand,  
in compliance with the provisions of EC Regulation 853/2004,  
Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Information on food allergens: Certain dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. Relevant documentation is available to view upon request by asking the service staff. We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.

Prices in Euro, service included – VAT included – Cover charge 14 Euro per person.

For your comfort and that of other guests, please use the silent mode on your phone and refrain from using speaker mode. Thank you.







THE GRITTI PALACE  
CAMPO SANTA MARIA DEL GIGLIO 2467, 30124 VENICE, ITALY  
Ph. +39 041 794611 THEGRITTIPALACE.COM @thegrittipalace