

ANDREA BOCELLI JUNE 27TH 2026

WELCOME COCKTAIL

VENICE ROYAL GARDENS

From 6:30pm to 8:30pm

[P.za San Marco, 30124 Venezia VE](#)

Red prawn tartare with chives (2,4,12,14) *

Mini black bread bun with creamed cod (1,4,7)

Mediterranean gazpacho (9)

Buffalo stracciatella and tomato confit caprese (7)

Vegetable caponata with flavoured oil (9)

Crostino with English-style roast beef and truffle mayonnaise (1,3,5,6,7,8)



Fregola with beetroot, mussels and bottarga (1,2,4,12,14)

Seared polenta with seasonal roasted vegetables (7)



Mini tartlets with assorted creams and fresh fruit (1,3,6,7,8) *

DRINKS

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Brut - Luca Ricci (12)

Soave DOC "Terre Lunghe" 2023 - Vincentini Agostino (12)

Alto Adige Pinot Nero DOC 2024 - Kaltern (12)

Still and sparkling water

Mocktails

illy espresso

Allergen Legend

Our menu contains the following allergens:

1. Cereals containing gluten and related products
2. Crustaceans and crustacean-based products
3. Eggs and egg-based products
4. Fish and fish-based products
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and milk-based products
8. Nuts
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame seeds and sesame-based products
12. Sulphur dioxide and sulphites
13. Lupins and lupin-based products
14. Molluscs and mollusc-based products

The allergens contained in each dish are indicated next to the item by the corresponding number listed above.

Our staff is available to assist guests in choosing dishes.

Food preparation takes place in areas where accidental contact with allergens may occur; therefore, traces of allergens may be present in any food item.

* Products frozen at origin or blast chilled. Fish products served raw or practically raw are blast-chilled to ensure safety, as required by EC Regulation 853/04.

For any further information, please contact our service staff.