



HOTEL GABRIELLI
VENEZIA

Redentore Celebration

July 18th 2026



The Festa del Redentore, dating back to 1576, captures the most authentic and enchanting spirit of Venice: an evening suspended in time, where history, tradition and magic come together in a truly unique atmosphere. On the third Saturday of July, St. Mark's Basin becomes an extraordinary stage, alive with shimmering lights and music drifting from the boats, culminating in a breathtaking fireworks display that illuminates the lagoon. Hotel Gabrielli invites you to experience this iconic celebration from a privileged perspective, with an exclusive menu served on the stunning Terrace and in the evocative Dehors, accompanied by a selection of fine wines, for an unforgettable experience.

TERRAZZA GABRIELLI

MENU

An elegant culinary experience that begins with a selection of raw seafood and unfolds into a refined sequence of maritime creations, with sorbet to refresh the palate, accompanied by a curated selection of wines.

RAW DUO

Oysters, classic vinaigrette and mignonette
Prawn, ginger mayonnaise and avocado
Langoustines, Garda lemon gel and fresh parsley

Tuna tataki, crusco pepper and mint
Sea bream tartare Niçoise style
Sea truffles, olive oil, lime and chili pepper
Amberjack carpaccio, roasted tomato and basil mayonnaise

MARE NOSTRUM

Spider crab and Sant'Erasmus artichokes
Seared Caorle scallop, Bassano asparagus, mint oil and caprese zucchini flowers

SALTWORT SORBET

Saltwort and Gin dei Sospiri

SEA AND GRAIN

Luca's Ravioli with burrata, roasted yellow cherry tomato, lemon and oregano
Risotto Carnaroli, langoustines, White Sturgeon caviar and rosemary oil

SEA TO PLATE

Stripe Bass, zucchini, snap peas and grilled heart of lettuce

ARNIA SGROPPINO

Basil liqueur, Prosecco and Barena honey

DOGE'S DELIGHT

Watermelon and tropical fruit salad

WINES

Champagne | Laurent Perrier La Cuvée
Sparkling wine | Ferrari Perlé Rosé
White wine | Vie di Romans Friuli Isonzo Sauvignon Piere
White wine | Orto di Venezia Vino Bianco
White wine | Quintarelli Bianco Secco

€ 1.500 per person, VAT included

Felice al Gabrielli
RESTAURANT

DEHORS

MENU

RAW TASTING

Prawn, ginger mayonnaise and avocado
Langoustines, Garda lemon gel and fresh parsley
Sea bream tartare Niçoise style
Amberjack carpaccio, roasted tomato and basil mayonnaise

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WINES

Sparkling wine | Ferrari Perlé
White wine | Vicentini Soave Superiore "Il Casale"
White wine | Ottella Lugana Le Creete

€ 850 per person, VAT included