



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

# 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

### **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**

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