



RISTORANTE GIARDINO D'INVERNO

Piero Porcinai

Several customers are attracted to the very special environment that houses our restaurant. In the vision of those who designed, it is nothing more than an extension of the garden that can be seen beyond the glass wall and is surrounding the hotel, the Park Papadopoli. It was the architect Piero Porcinai, who participated also in the project of designing the Place Beaubourg in front of the Pompidou Center in Paris and the review of the temple of Abu Simbel. One of the most important landscape designers of the twentieth century. It is a tribute to the spirit and structure of the ancient romantic park with the intent to enter with it in a harmony. A kind of a botanical declaration of love between inside and outside landscape. The Winter Garden is in fact the continuation of the adjacent park. Contains 36 different tropical plants. The Papadopoli gardens are the oldest in Venice.

Commissioned by Count Spyridon Papadopoli to architect Francesco Bagnara, the set designer of the Fenice Opera House. The new conception blends the romantic park and the Italian garden to build a neo-gothic greenhouse.

The “feeling” is the key message: the place where the Earl celebrates the love for his beloved wife Teresa. A successful realization that won several awards for floriculture. Has become immediately an important landmark for both Venetian and international high society. Rich in plants, rare flowers and birds, park has been renewed in 1863 by the French architect Guignon and has continued to welcome sumptuous receptions and night parties.

Love and passion are the keywords that always animated the Count and at the same time the works of Porcinai.

Inspired by the place our Chef Davide Lazzarini executes in his kitchen the pure simplicity in order to create an unforgettable and tasteful experience for all senses.


* We would like to inform our customers that in our restaurant we use foods containing allergens such as: cereals containing gluten, crustaceans and shellfish, eggs, milk and lactose, nuts, soy, celery, mustard, sesame seeds, beans and sulphites. We therefore would appreciate if you could let know our waiting staff if you had any allergy or food intolerance.

In absence of a fresh product, we inform our customers that we may use frozen or treated with blast chiller products.

to start ...

COD FISH €22
in three consistencies
signature dish

SALMON €20
carpaccio with fine herbs, marinated and smoked 

MIMOSA COLORFUL SALAD €20
wild lettuce, shrimps, guacamole and mimosa egg 

PUNTARELLE €20
catalogna cicory quiche and «Toma piemontese» cheese fondue

FASSONA €25
tartare with robiola cheese drops and pomegranate

«Inspired by her dish»
Chef's dishes dedicated to women



€20

LASAGNA '900
on asparagus velouté

€20



BIGOLI AL TORCHIO
broccoli pesto, anchovy and crunchy almond

€22

TAGLIATELLE
with duck ragout

€25

BLACK and GOLD RISOTTO
black cuttlefish risotto with gold leaf

€24

RAVIOLI
filled with sea bass, poured butter and mullet bottarga

€25

SAINT GERMAIN DU CHEF
peas cream with shellfish and crustaceans
signature dish



gluten free pasta and bread are available on request

soup, pasta and risotto ...

fish ...


MONKFISH €25
with green pepper and melting potatoes

CATCH OF THE DAY €8*
oven baked or grilled (*per 100g) 

FRIED FISH €22
calamari, langoustines, prawns and julienne vegetables

LOBSTER €35
gratin Thermidor style

e


ANGUS BEEF FILLET €30
with Lagrein sauce, sour spinach and violet potatoes 

meat ...

LAMB €25
French rack chops with blueberry icing and semolina quenelle

VEAL €30
Milanese style cutlet

tutti i piatti sono accompagnati da contorni e verdure di stagione

 In this restaurant, we do not serve endangered fish species such as red tuna and sword fish.

€16



COUS-COUS

with vegetables and oriental perfumes

€18

PASTA AND BEANS VENETIAN STYLE

fresh pasta and Lamon's beans

€16



NIÇOISE SALAD

€18

PARMESAN FLAN

with Tropea onion ice cream and balsamic reduction

€15

D.O.P CHEESE

assorted regional cheese, jams and honey



inspired by her
Chef's dishes dedicated to women



green ...

cheese ...

sweet ::

CREME BRÛLÉE €12
with ginger

CHOCOLATE €12
praline with Armagnac and passion fruit 

TIRAMISU' OF TRADITION €12
Savoyard biscuit, coffee and mascarpone cream

CHOUX €12
with white chocolate, strawberries and crumbled pistachios

"CREAMY" €12
with nougat, candied orange and citrus sauce



inspired by her
Chef's dishes dedicated to women