



ViaVenti Rosé Brut

Prosecco DOC Treviso

Delicate and vibrant, with notes of wild berries, rose petals and citrus, balanced by a fine and persistent perlage.

Calmaggiore Brut

Prosecco DOC Treviso

Fresh and refined, featuring aromas of green apple, pear and white flowers, with a crisp and elegant finish.

Calmaggiore Extra Dry

Prosecco DOC Treviso

Smooth and approachable, offering notes of ripe apple, peach and acacia blossom, complemented by a harmonious and fruity palate.

served with

Poached Oysters

Beurre blanc with prosseco reduction / oscietra caviar / cucumber / chives

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Mountain Toast

Tenderloin tartare / caviar oscietra / Black Truffles / brioche / Chives

06/07/2026

LAGUNA
BEACH & RESTAURANT

X



80
1946 | 2026
ANNIVERSARY

Tonight, we celebrate 80 years of Masottina -
80 vintages of dedication, family values,
and heritage that the Dal Bianco family is honoured to share
with you with our wines:

R.D.O. Levante Extra Dry 2025

Conegliano Valdobbiadene Prosecco Superiore DOCG Rive Di Ogliono

ViaVenti Extra Brut - Prosecco DOC Treviso

ViaVenti Rosé Brut - Prosecco DOC Treviso

Calmaggiore Brut - Prosecco DOC Treviso

Ai Palazzi Rizzardo 2021 - Colli di Conegliano DOCG

Ai Palazzi Montesco 2020 - Colli di Conegliano DOCG

FAMILY STYLE

Starters

Pesto Hummus

Chickpeas / Tabini / Basil / Hazelnuts / Olive oil

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Marinated Olives

Kalamata olives / garlic / Herbs

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Seabass Carpaccio

Kivi juice / pickled fennel / nigella seeds / pickled kumquat / red pepper

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Vitello Tonnato

Slow cooked veal / tuna & eggs sauce / Artichoke / capers / rocket

Main Course

Arrabiata Calamarata

spicy tomato sauce / basil / Parmigiano Reggiano / stracciatella cheese

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Beef Turnedo In Olive oil

Herbs / soya sauce /

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Grilled Asparagus

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Truffle Fries

Parmesan / chives / truffle oil / truffle pasta

Dessert

Raspberry

Prosecco sabayon / fresh raspberries / dehydrated raspberry / ginger marmalade

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Tiramisu

Mascarpone cheese / eggs / coffee / cacao powder / lady`s finger