



Romantic Venetian Menu Classic & Modern Cuisine



Three Course set menu with a choice of three in each course.

Our red Shaped Cake "Cuor de Venexia"

One Red Rose for your Partner

Our regional Wines

All included € 100,00 per person



*Your romantic candlelit dinner in Venice... an elegant setting
with professional and personal accurate service... from
welcome drink to wines by the glass (4) paired with food for
you... our Red Shaped Cake
from appetizer to our selected Del Doge coffee..
Tax & Service... All included!!*



Bistrot de Venise





Welcome Drink with Prosecco D.o.c.g.

Starter

Appetizer

Scallops with pumpkin cream, Norcia truffle and broccoli

Or

Goose Foie Gras Parfait with Pan Brioche, wine & mustard pears

Or

**Scampi in "Saor" with sweet and sour onions, almonds,
Turkish grapes and spices...14th-century*

First Course

*Homemade pasta with goose sauce, pinenuts & raisins, scented with rosemary and sage
(Jewish Ghetto-Venetian Cuisine 16th-century)*

Or

Homemade ravioli stuffed with mantis shrimp in a baby squids sauce

Or

Bistrot de Venise "Special" Wholewheat spaghetti with seafood

Main Course

Turbot fillet in a black grape sauce,

Artichoke Hearts with a yellow garlic and almond pudding

Or

Selection of Tuna in Three Flavours, according to Chef Mario Missese

Or

Beef fillet with Asiago cheese sauce, black truffle and savarin of smoked potato

Dessert

*Our Heart Shaped Cake "Cuor de Venexia", bitter & white chocolate,
strawberries and hot pepper*

Gourmandises and Del Doge Coffee



Bistrot de Venise

