

Aperitif

Bollicine / Sparkling wines

Prosecco Brut D.O.C.G. € 6,00

Metodo Classico Buvoli Pinot Nero € 10,00

Franciacorta Brut D.O.C.G. € 10,00

Franciacorta Rosé D.O.C.G. € 10,00

Champagne Ayala Brut Majeur € 13,00

Cocktails

“Bellini” Cocktail € 9,00

Manhattan € 9,00

Americano € 9,00

Martini Cocktails € 9,00/15,00

Champagne Cocktail € 15,00

Vini Liquorosi / Fortified wines

Marsala Vergine € 7,00

White Port € 7,00

Vintage Port € 15,00

Non-alcoholic aperitif

Non alcoholic cocktails € 9,00

Tax & Service 12%



Appetizers

Eggs & Asparagus € 18,00

Egg cooked at 62° with green asparagus and “Asiago” cheese fondue.

Beef tongue carpaccio € 18,00

Marinated beef tongue Carpaccio, quinoa & vegetables salad, mayonnaise with anchovy.

Octopus € 18,00

Soft, crisp octopus with spicy “Provolone” cheese cream, black olive tapenade.

Scallops & Asparagus € 22,00

Sauteed scallops, green asparagus and salted butter wafer.

Revisited Scampi in “Saor” € 26,00

*Scampi in a sweet and sour sauce.

Revisitation of a great classic dish of Venetian cuisine.

Soft Crabs € 26,00

Soft fried crabs on a baby artichoke salad.

Great classic dish of venetian cuisine.

Red Shrimps & Burrata € 26,00

Red shrimps from Sicily, Mozzarella “Burrata”, spring peas and currant sauce.

Chef's Choice € 34,00

A selection of our starters. Four seasonal fish proposal from the Chef.

Tax & Service 12%



Classic & Modern Italian Cuisine

First Course

Lasagne € 18,00

Homemade lasagne with veal & white meat ragout, Béchamel sauce and Parmesan cheese au gratin. A great classic dish of Italian Cuisine.

Linguine & Anchovies € 20,00

Linguine with marinated anchovies and its “Cetara” dripping, watercress sauce, buffalo stracciatella and bergamot essence.

Tagliatelle & Clams € 22,00

Homemade tagliatelle with lagoon clams, peas foam and mullet bottarga.

“RawCooked” fish risotto € 28,00

Fish and shellfish risotto “rawcooked”, with fennel and licorice scent.

“Carbonara” with Scampi € 28,00

“Carbonara” spaghetti with Scampi and its broth, crispy bacon and black pepper.

Tax & Service 12%



Classic & Modern Italian Cuisine

Main Course

Pigeon € 26,00

Pigeon breast, Bernaise sauce with horseradish and rosemary potato puree.

Sea bass € 28,00

Sea bass, celery and red turnip, bruschetta, sicilian capers sauce and lemon spinaches.

Amberjack € 28,00

Seared amberjack fillet, sprout salad, arugula mayonnaise and citrus essence.

The Adriatic Sea € 34,00

Shellfish and fresh fish of the day on a soft potato cream.

Scampi € 38,00

*Fried almond crusted scampi with Tartar sauce and crunchy vegetables.

Beef fillet € 38,00

Beef fillet marinated in milk and charcoal, baby vegetables and chive sauce.

Vegetables & Crudités

Seasonal mixed salads € 8,00

Boiled Vegetables € 8,00

Tax & Service 12%



Light Menu



Vegetable Minestrone € 16,00



A great classic of Italian cuisine, home-made vegetables' minestrone with Genoese Pesto and extra virgin olive oil.

Eggplant Parmigiana € 16,00



Baked eggplant Parmigiana, with mozzarella, tomato, Parmigiano cheese and basil

Tomato, Garlic, Oil, Chilli € 16,00



Linguine with candied tomatoes, garlic, olive oil and chilli.
Great classic of Italian Cuisine.

Fried Chicken € 20,00

Honey-milk fried chicken with red potatoes "Rostii".

Vegetarian Fantasy € 22,00

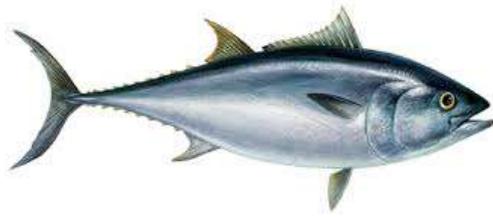


Three vegetarian interpretations with cold infusion,
by our Chef Paolo Businaro

Tax & Service 12%



...only Red Tuna



Seared Tuna € 18,00

Seared Tuna “rosé”, chia seeds,
with pistachio sauce.

La Pantasca € 20,00

Linguine (pasta) with red tuna, “datterino” tomatoes,
almonds, capers and origan.

Veal fillet & Tuna € 34,00

Veal fillet & Tuna, veal fillet stuffed with red tuna fish,
anchovy sauce, tomatoes and aubergines confit.



Tax & Service 12%



SAMPLING MENU

“Classic & Modern Venetian - Italian Cuisine”

4 Courses - € 74,00 - Tax & Service 12%

APPETIZERS

Marinated beef tongue Carpaccio, quinoa & vegetables salad,
mayonnaise with anchovy

- or -

Sauteed scallops, green asparagus and salted butter wafer

FIRST COURSE

Spaghetti with “Sepe in Tecia”, cuttlefish in black sauce

- or -

Homemade lasagne with veal & white meat ragout, Béchamel sauce and
Parmesan cheese au gratin

MAIN COURSE

Duck in “Sauce Pevarada” with apple and red onion chutney
Bartolomeo Scappi, 16th century

- or -

Sea bass, celery and red turnip, bruschetta,
sicilian capers sauce and lemon spinaches

DESSERT

Tiramisù “choux” according to Bistrot de Venise Style

- or -

Traditional Orange Crème Brulée with rosemary ice-cream
Goldoni Cuisine, XVIII sec.

WINE

Wine-Food Pairing € 28,00

4 glasses (80 ml) of “Classic” Italian wines

Wine-Food Pairing € 48,00

4 glasses (80 ml) of “Fine” Italian wines

TASTING MENU

“Historic & Modern Venetian Cuisine”
6 Courses - € 110,00 - Tax & Service 12%

APPETIZER - TWO OF YOUR CHOICE

*Scampi in a sweet and sour sauce.

Revisitation of a great classic dish of Venetian cuisine.

- or -

Fried Moeche

Soft fried crabs on a baby artichoke salad.

- or -

Egg cooked at 62°, green asparagus and sweet Asiago fondue.

- or -

Red shrimps from Sicily, Mozzarella “Burrata”, spring peas and currant sauce

FIRST COURSE

Raffioli de herbe ...vantazati - Anonymous Venetian chef, 14th century. These handmade ravioli are stuffed with sweet cheese, smoked ricotta cheese, herbs with raw sugar wafer.

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Linguine with marinated anchovies and its “Cetara” dripping, watercress sauce, buffalo stracciatella and bergamot essence.

MAIN COURSE

Almond crusted umbrine fillet in a black grape sauce, with a yellow garlic and almond pudding.

- or -

Pigeon breast, Bernaise sauce with horseradish and rosemary potato puree.

DESSERT

Traditional orange Crème Brulée (Rosada) with rosemary sherbet.

- or -

Old-fashioned ricotta cheese pudding, ginger root ice-cream, rose leaves and rosewater. Chef Bartolomeo Scappi, 16th century.

WINE

Wine-Food Pairing € 42,00

6 glasses (80 ml) of “Classic” Italian wines

Wine-Food Pairing € 72,00

6 glasses (80 ml) of “Top” Italian wines

Historic & Classic Venetian Cuisine

At the heart of european cuisine,
discovering the ancient flavours of Venice

First Course

“Bigoli in Salsa” € 18,00

Poor Venetian cuisine of the Jewish tradition of the 18th century

In the oldest original version, it is a rough whole meal pasta seasoned with caramelised and stewed onion, anchovies and ground black pepper.

Artichoke bottom soup € 20,00

Giulio Cesare Tirelli, 17th century

Soup with artichoke bottom, goat cheese, smoked duck cuttings, whites grapes and pistachios.

Spaghetti with cuttlefish € 20,00

For over a century, a great classic dish of the Venetian cuisine

Spaghetti with “Sepe in Tecia”, cuttlefish in black sauce.

Old-fashioned Risi e Bisi € 22,00

A traditional dish from the 15th century

Since 1400, on April 25th, for the Feast of St. Mark, the Doge had the privilege of tasting the spring peascoming from the lagoon islands.

Wave rice, peas, bacon, fennel and black pepper.

Raffioli de herbe € 22,00

Unknown Venetian Chef 14th-century

Raffioli de herbe ...vantazati

These handmade ravioli are stuffed with sweet cheese, smoked ricotta cheese, herbs with raw sugar wafer.

Tax & Service 12%



Historic & Classic Venetian Cuisine

At the heart of european cuisine,
discovering the ancient flavours of Venice

Main Course

Duck Breast € 28,00

Recipe Bartolomeo Scappi, 16th century Chef

Duck in “Sauce Pevarada” with apple and red onion chutney.

Bisato in Ara € 28,00

Popular Venetian Tradition 14th-century

Baked eel with bay leaves and pepper. The eels were were roasted outside the mouth of Murano ovens, seawater, laurel and grains of pepper.

Calf's Liver alla Veneziana € 28,00

Classic grand dish of the traditional Venetian cuisine

Usually consumed by residents in its nineteenth century version:
calf's liver, stewed onion, olive oil and butter, served with soft yellow polenta.

Umbrine & Black Grape € 30,00

Cookman Maestro Martino 15th-century

Almond crusted umbrine fillet in a black grape sauce,
with a yellow garlic and almond pudding.

Tax & Service 12%

