

BISTROT DE VENISE



VENEZIA
EST. 1993

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 A. Bergère Brut € 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 & Cover charge 12%



Appetizers

Gourmet Egg € 18,00

Gourmet egg cooked at low temperature, Castelmagno foam, pioppini mushrooms and fried bread

Scallops € 24,00

Sauteed scallops, pumpkin cream, violet coleslaw and dark chocolate sauce

Red prawns € 26,00

Raw red prawns with goat cheese, pomegranate reduction and sweet and sour endive

Soft Crabs € 26,00

Fried soft crabs with baby artichoke salad, a venetian cuisine speciality

Foie Gras € 28,00

Foie gras escalope, salted hazelnut ice cream, raspberries and spicy brioche bread

Chef's Choice € 34,00

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

Tax & Cover charge 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.

Stuffed gnocchi € 22,00

Potato gnocchi with red beetroot stuffed with Montegalda's DOP Gorgonzola cheese and crushed peanuts "Sbrisolona"

"Carbonara" with Scampi € 28,00

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

Scent of Sea € 28,00

Artisanal durum wheat spaghetti "Cavaliere Cocco" with rock-fish fillet and its extract, clams (vongole veraci) reduction

Raw-Cooked fish Risotto € 30,00

Fish and shellfish risotto "rawcooked", with fennel and licorice scent. Specialty of the Bistrot de Venise.

Tax & Cover charge 12%



Classic & Modern Italian Cuisine

Main Course

Swordfish € 28,00

Swordfish fillet in "Porchetta" shape, with aromatic herbs and mustard, late radicchio di Treviso, burrata cream and currant.

Sea bass € 28,00

Sea bass escalope, Jerusalem artichoke and anchovy flavored broccoli

Scampi € 32,00

*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.

I love Seafood € 42,00

Shellfish and fresh fish of the day on a soft celeriac cream and seasonal vegetables

Vegetables & Crudités

Seasonal mixed salads € 8,00

Boiled Vegetables € 8,00

Tax & Cover charge 12%



Light Lunch & Dinner Menù



Vegetable Minestrone € 14,00

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

Red Beans Soup € 16,00

Bean soup with homemade "maltagliati pasta" and red chicory from Treviso. Great classic of Venetian cuisine."

Eggplant Parmigiana € 16,00

Baked eggplant Parmigiana, with smoked ricotta cheese, tomato sauce, Parmigiano cheese and basil.

Our chicken salad € 20,00

Roman salad, shaved Parmigiano, quail eggs, low temperature cooked chicken, our Caesar seasoning.

Tax & Cover charge 12%



Light Lunch & Dinner Menù



Beef Carpaccio € 16,00

Beef carpaccio with Pecorino Romano cheese mousse, fumé sauce and salted olive oil focaccia chips.

Tagliolini pasta with tomatoes and burrata € 16,00

Homemade egg tagliolini, cherry tomatoes, burrata and basil-flavored oil.

Mussels spaghetti € 16,00

Scardovari mussels spaghetti with Mediterranean crunchy batter.

Cuttlefish Venetian style € 18,00

Cuttlefish in a black sauce, venetian style with soft polenta.

Veal cheek € 20,00

Slow cooked veal cheek in gravy with smoked sweet potato cream.

Tax & Cover charge 12%



SAMPLING MENU

“Classic & Modern Venetian - Italian Cuisine”
4 Courses - € 74,00 - Cover charge & Tax 12%

APPETIZERS

**Reduced portion-Tasting menu

Gourmet egg cooked at low temperature, Castelmagno foam,
pioppini mushrooms and fried bread

- or -

Sauteed scallops, pumpkin cream, violet coleslaw and dark chocolate sauce

FIRST COURSE

**Reduced portion-Tasting menu

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

**Reduced portion-Tasting menu

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

- or -

Sea bass escalope, Jerusalem artichoke and anchovy flavored broccoli.

DESSERT

Tiramisu Classico, Bistrot de Venise version, original recipe from Treviso with
mascarpone cheese, cocoa, coffee.

- or -

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

WINE

Wine-Food Pairing € 35,00
4 glasses (80 ml) of “Classic” Italian wines, Doc & Docg

TASTING MENU

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

APPETIZER - TWO OF YOUR CHOICE

**Reduced portion-Tasting menu

*Scampi in a sweet and sour sauce.

Revisitation of a great classic dish of Venetian cuisine.

- or -

Raw red prawns with goat cheese,
pomegranate reduction and sweet and sour endive

- or -

Foie gras escalope, salted hazelnut ice cream, raspberries and spicy brioche bread

- or -

Fried soft crabs with baby artichoke salad, a venetian cuisine speciality

FIRST COURSE

**Reduced portion-Tasting menu

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.

- or -

Artisanal durum wheat spaghetti “Cavaliere Cocco” with rock-fish fillet
and its extract, clams (vongole veraci) reduction

MAIN COURSE

**Reduced portion-Tasting menu

Swordfish fillet in “Porchetta” shape, with aromatic herbs and mustard,
late radicchio di Treviso, burrata cream and currant

- or -

Calf’s liver, stewed onion, olive oil and butter, served with soft yellow polenta

DESSERT

Traditional orange Crème Brulée (Rosada) with rosemary sherbet.

- or -

White Royal Cake, ricotta cheese, ginger heart, rose ice cream and gelée with
wild berries. Chef Bartolomeo Scappi, 16th century.

WINE

Wine-Food Pairing € 55,00
6 glasses (80 ml) of “Classic” Italian wines, Doc & Docg

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 durum wheat spaghetti seasoned with stewed onion, anchovies and ground black pepper.

Spaghetti with cuttlefish € 20,00

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

Spaghetti with “Sepe in Teca”, cuttlefish and cuttlefish black ink sauce.

Pasta & Goose € 22,00

Jewish Ghetto-Venetian Cuisine 16th-century

Homemade pasta with goose sauce, pinenuts & raisins,
flavoured with rosemary and sage.

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 & Cover charge 12%



Historic & Classic Venetian Cuisine

At the heart of european cuisine,
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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.

Tax & Cover charge 12%



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