

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

Beef Carpaccio € 16,00

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

Raw salt cod € 18,00

Raw salt cod, sweet pepper gelée, tomato dust and parsley-infused oil

Gourmet Egg € 18,00

Gourmet egg cooked at low temperature, spirits mousse, asparagus and baby leeks, marjoram crumble

Veal tongue € 20,00

Salt-cured veal tongue, mixed vegetable relish, anchovy mayonnaise

Scallops € 24,00

Scallops and fennel, baked cardoons, agretti, squid ink mayonnaise, and turmeric tapioca crisp

Soft Crabs € 26,00

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

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 Italian dish.

Linguine and clams € 22,00

“Cavaliere Cocco” linguine creamed with clam emulsion, watercress chlorophyll, herring caviar.

Spaghetti “Busara” style € 28,00

‘Spaghetti “Busara” style, scampi, coulis of datterini tomatoes, garlic and chilli pepper

“Liquid” Ravioli € 28,00

Liquid goat cheese ravioli scented with lemongrass and veal jus, lobster and dill

Raw-Cooked Risotto € 30,00

“Cooked-raw” shellfish risotto scented with liquorice and star anise. 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, caramelized nuts, burrata cream and currant

Sea bass € 28,00

Line-caught sea bass, baby pak choi, carrot cream, and crumbly rice with squid ink

Calf's Liver alla Veneziana € 28,00

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

Lamb € 30,00

Lamb chops, mint breadcrumbs, red fruits and colourful beets

Prussian heifer fillet € 38,00

Prussian heifer fillet, light horseradish mayonnaise, seasonal baby vegetables, brown stock and rosemary oil dust

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.

Tagliolini pasta with tomatoes and burrata € 16,00

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

Eggplant Parmigiana € 16,00

Fried eggplant Parmigiana, with mozzarella cheese, tomato sauce, Parmigiano cheese and basil

Niçoise salad € 18,00

Niçoise salad with fresh tuna, new potatoes, green beans, black olives, egg yolk gelée, datterini tomato confit and Cantabrian anchovies

Tax & Cover charge 12%



Light Lunch & Dinner Menù



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

Beef cheek € 20,00



Slow cooked beef 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, spirits mousse, asparagus
and baby leeks, marjoram crumble

- or -

Scallops and fennel, baked cardoons, agretti, squid ink mayonnaise
and turmeric tapioca crisp

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. A great classic Italian dish.

MAIN COURSE

**Reduced portion-Tasting menu

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

- or -

Line-caught sea bass, baby pak choi, carrot cream
and crumbly rice with squid ink

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 -

Morue crue, gelée de poivrons, poudre de tomates et huile au persil

- or -

Langue de boeuf marinee, jardinière de petits legumes, mayonnaise aux anchois

- or -

Crabes frits sur lit d' artichauts au citron. Spécialité de la cuisine vénitienne.

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.

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Spaghetti à la “Bugiarda” (Busara) langoustines, coulis de tomates datterini, ail et piment

MAIN COURSE

**Reduced portion-Tasting menu

Foie de veau, oignon cuit, filet d'huile et beurre, accompagné de polenta tendre jaune

- or -

Baked Umbrina Fish fillet with light ginger & saffron sauce, fresh puréed-peas

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.

“Potrida de Fenoci” € 18,00

Cookman Giulio Cesare Tirelli 17th century

Creamy broth of fennel, spring greens and nutmeg,
goat cheese quenelle, fennel in breadcrumbs

Spaghetti with cuttlefish € 20,00

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

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

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.

Ombrina... in Fior de Ginestra e Potrida de Bisi € 30,00

Maestro Martino 15th century

Baked Umbrina Fish fillet with light ginger & saffron sauce, fresh puréed-peas

Tax & Cover charge 12%



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