

Aperitifs

Sparkling Wines

-  Prosecco Brut D.O.C.G. - Glera € 6,00
-  Franciacorta Brut D.O.C.G. - Chardonnay € 10,00
-  Champagne A. Bergère Brut - Chardonnay, Pinot Nero € 13,00
-  Franciacorta Rosé D.O.C.G. - Pinot Nero € 12,00
-  Noitre Brut - Metodo classico - Negroamaro € 12,00

Cocktails

- Spritz Bistrot de Venise - Miscela Unica di Amari Aperitivi € 7,00
- Bellini - Pura di Pesca Bianca con Prosecco € 10,00
- Campari Orange - Bitter Campari e spremuta d'arancia € 9,00
- Americano - Bitter Campari e Vermouth rosso € 9,00
- Negroni - Gin, Bitter Campari e Vermouth rosso € 10,00
- Champagne Cocktail - Champagne, Cognac e Angostura € 15,00
- Kyr Royale - Champagne e Crème de Cassis € 15,00
- Gin Fizz - Gin, succo di limone e Seltz € 10,00
- Manhattan - Bourbon Wiskey, Vermouth dry e Angostura € 10,00
- Cardinale - Gin, Bitter Campari e Vermouth dry € 10,00
- Espresso Martini - Vodka, Kalhua e Caffè espresso € 12,00

Non Alcoholic Cocktail

- Fruit Punch - Spremuta d'Arancia, Pura di Pesca, Succo di Cranberry € 9,00
- Shirley Temple - Ginger Ale e granatina € 8,00

Fortified Wines

- Marsala Vergine € 7,00
- White Port € 7,00
- Vintage Port € 15,00

****Food allergen list on request*

Tax & Cover charge 12%

Raw fish



Oysters € 5,00 each one



Prized Oysters from Marennes - France



Carpaccio of raw fish of the day € 22,00

Carpaccio of marinated raw fish with pink grape fruit dressing



Scallop IQF € 5,00 each one

Big size



Scampi IQF € 6,00 each one

“Porcupine” - North Sea



Red Shrimp IQF € 8,00 each one

Sicilian raw shrimp - 1st cat.



“Carabineros” Shrimp IQF € 22,00 each one

Galizia raw shrimp 1st cat.

Caviar Asetra 10 gr. € 45,00 (Acipenser Gueldenstaedtti)

One of the most refined caviar for its sophisticated taste with a distinctive nutty aroma, and for the medium-large 2.7-3.0 mm crunchy grain, brown and gold in color, with amber shades.
Served with salted French butter and blinis



All products with IQF asterisk have been fished, placed at very low temperatures and individually packaged according to the most restrictive hygiene and health standards envisaged by European legislation

Tax & Cover charge 12%

Classic Menu

Appetizers

Beef Carpaccio

Raw beef carpaccio, Asiago cheese foam,
durum wheat crispy chips and oregano oil.

- or -

Scallops

Seared scallops with smoked cauliflower cream,
hibiscus powder and crunchy millet

First Courses

Spaghetti with “Sepe in Tecia”

Spaghetti with cuttlefish in black sauce.

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

- or -

Linguine alla “Buzara”

Durum wheat pasta “Benedetto Cavalieri” with scampi, cherry tomatoes,
garlic and chilli pepper.

Dalmato-Veneta old fashioned recipe



Main Courses

Umbrine

Umbrine fish fillet on a Jerusalem artichoke cream with shredded field mushrooms, caramelized cinnamon hazelnuts and rosemary oil

- or -

Calf's Liver alla Veneziana

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

A great classic dish of the Venetian cuisine.

Dessert

Tiramisù by Bistrot de Venise

Revised version of our world-wide famous Tiramisù trevigiano

- or -

Panna cotta with the scent of Autumn

Autumn version of the classic italian panna cotta with Williams pear gel, hazelnut biscuit crumble, dark chocolate flakes and candied orange zest



Classic Menu - 4 courses of your choice ***€ 74,00 per person***

Wine Pairing with classic wines from the North-East of Italy suggested by our Sommeliers in combination with the chosen dish

4 glasses of 100gr € 32,00

Tax & Cover charge & Complimentary 12%



“Contaminations” Tasting Menu

By Chef Sebastiano Bodi

- Welcome Starter -

Gourmet Egg

Gourmet egg cooked at low temperature on soft potatoes mousse,
seared prawns and refined black truffle

***Reduced portion-Tasting menu*

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Veal Tongue

Slow-cooked crunchy veal tongue, horseradish cream and
aromatic herbs oil

***Reduced portion-Tasting menu*

Linguine with sardine and “Garum”

Durum wheat pasta “Benedetto Cavalieri” creamed with
French butter and “Garum”, marinated sardine,
fermented chicory gel and burning bread powder

***Reduced portion-Tasting menu*

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Fake Cuttlefish Risotto

Diced cuttlefish creamed with sour butter,
cuttlefish and its ink sauce, star anise extract and edible flowers

***Reduced portion-Tasting menu*



Rubia Gallega beef Fillet

“Dry aged” fillet of Rubia Gallega beef with glazed carrot,
black trumpet mushrooms, Ponzu sauce and herbs.

**Reduced portion-Tasting menu

Soft chocolate ingot

Guanaja 70% chocolate ingot, banana ice cream,
peanut namelaka and Maldon salt

- *Gourmandises* -

Menu “Contaminations” - 6 courses *€ 110,00 per person*

Wine Pairing with a careful selection of Italian Wines DOC & DOCG
suggested by our Sommeliers

6 glasses of 100gr € 70,00

Tax & Cover charge & Complimentary 12%



Menu à la Carte

Appetizers

- Raw Beef Carpaccio with Asiago cheese foam, durum wheat crispy chips and oregano oil, *Classic Menu* € 18,00
- Scallops. Seared scallops with smoked cauliflower cream, hibiscus powder and crunchy millet, *Classic Menu* € 22,00
- Prawns in “Saor” sweet&sour, old fashioned recipe of Cuocho anonimo Veneziano XIV° sec., *Historic Menu* € 18,00
- Cod seasoned with anchovis, popular tradition recipe dating back to the 19th century, *Historic Menu* € 18,00
- Gourmet egg cooked at low temperature on soft potatoes mousse, seared prawns and refined black truffle, *Contaminations Menu* € 24,00
- Veal tongue. Slow-cooked crunchy veal tongue, horseradish cream and aromatic herbs oil, *Contaminations Menu* € 18,00

First Courses

- Spaghetti with “Sepe in Tecia”. Spaghetti with cuttlefish in black sauce, a great classic dish of the venetian cuisine *Classic Menu* € 20,00
- Linguine alla “Buzara”. Durum wheat pasta with scampi, cherry tomatoes, garlic and chilli pepper. Dalmato-Veneta old fashioned recipe, *Classic Menu* € 24,00
- Raffioli de Herbe...vantazati. Raviolis stuffed with cheese & herbs. Anonymous Venetian Cookman, 14th century, *Historic Menu* € 22,00
- Homemade pasta with goose sauce, pinenuts & raisins, flavoured with rosemary and sage. (Jewish Ghetto-Venetian Cuisine 16th-century), *Historic Menu* € 22,00
- Artichoke bottom soup, Giulio Cesare Tirelli Cookman, XVII° sec. Soup with artichoke bottom, goat cheese, duck cuttings, *Historic Menu* € 20,00
- Linguine with sardine and “Garum”. Durum wheat pasta creamed with French butter and “Garum”, marinated sardine and fermented chicory gel, *Contaminations Menu* € 22,00
- “Raw-Cooked” Risotto. “Cooked-raw” shellfish risotto scented with liquorice and star anise, *Specialty of Bistrot de Venise* € 32,00

Tax & Cover charge & Complimentary 12%



Main Courses

Umbrine fish fillet on a Jerusalem artichoke cream with shredded field mushrooms, caramelized cinnamon hazelnuts and rosemary oil, <i>Classic Menu</i>	€ 28,00
Calf's Liver "alla Veneziana", with stewed onion, olive oil and butter, served with soft yellow polenta. Great classic of Venetian Cuisine, <i>Classic Menu</i>	€ 26,00
Duck breast in "Pevarada" sauce, with apple and red onion chutney. Revised Venetian recipe, <i>Historic Menu</i>	€ 28,00
Baked Eel in "ARA". Lightly smoked baked eel with bay leaf and black pepper, Traditional dish dating back to the 15th century, <i>Historic Menu</i>	€ 32,00
Rubia Gallega beef fillet with glazed carrot, black trumpet mushrooms, Ponzu sauce and herbs, <i>Contaminations Menu</i>	€ 42,00

Vegetables & Crudités

Seasonal mixed salads	€ 8,00
Boiled vegetables	€ 8,00

Desserts

Tiramisù by Bistrot de Venise. Revised version of our world-wide famous Tiramisù trevigiano, <i>Classic Menu</i>	€ 12,00
Panna Cotta Gourmet. Autumn version of the classic italian panna cotta with Williams pear gel, hazelnut biscuit crumble, dark chocolate flakes and candied orange zest, <i>Classic Menu</i>	€ 12,00
White Royal Cake, with ricotta cheese, ginger heart, rose ice cream. Revised recipe by Bartolomeo Scappi 16th century, <i>Historic Menu</i>	€ 12,00
Traditional "Crema Rosada". Crème brulée with rosemary ice-cream. Recipe taken from a comedy of Carlo Goldoni, <i>Historic Menu</i>	€ 12,00
Soft chocolate ingot Guanaja 70% chocolate ingot, banana ice cream, peanut namelaka and Maldon salt, <i>Contaminations Menu</i>	€ 12,00

Tax & Cover charge & Complimentary 12%



Historic Venetian Menu

To the origins of the Venetian Cuisine

Appetizers

Prawns in “Saor” sweet & sour

Cisame de Pesse, old fashioned recipe of Cuocho anonimo Veneziano XIV° sec.
Prawns with onion, vinegar, sultanas almonds, pinenuts & spices.

- or -

Cod with anchovis

Seasoned cod salad with anchovis, caper fruits and percil sauce.
Popular tradition recipe dating back to the 19th century

First Courses

Raffioli de herbe

Raffioli de herbe ...vantazati - Anonymous Venetian Cookman, 14th century
Handmade ravioli stuffed with sweet cheese, smoked ricotta cheese,
herbs & raw sugar wafer

- or -

Artichoke bottom soup

Giulio Cesare Tirelli 17th century
Soup with artichoke bottom, goat cheese, smoked duck cuttings,
white grapes and pistachios.



Main Courses

Duck breast in Pevarada sauce

Lacquered Duck breast in “Sauce Pevarada” with apple and red onion chutney.
Revised Venetian recipe (Bartolomeo Scappi, 16th century)

- or -

Baked Eel in “Ara”

lightly smoked baked eel with bay leaf and black pepper.
The eels were roasted outside the mouth of Murano ovens “ARE”.
Traditional dish dating back to the 15th century.

Dessert

White Royal Cake

Revised recipe by Bartolomeo Scappi 16th century
Old-fashioned cake with ricotta cheese, ginger heart, rose ice cream and gelée with wild berries.

- or -

Traditional “Crema Rosada”

Crème brulée with rosemary ice-cream.
Recipe taken from a comedy of Carlo Goldoni, great Venetian playwright of the eighteenth century.

Historic menu - 4 courses of your choice
€ 74,00 per person

Wine pairing with ancient local vines of the North-East of Italy suggested by our Sommeliers in combination with the chosen dish
4 glasses of 100gr € 32,00

Tax & Cover charge & Complimentary 12%

