



Romantic Venetian Menu *Classic & Modern Cuisine*

*Your romantic candlelit dinner in Venice...
in an elegant setting
with professional and personal service...
Your Special Table*

*Welcome drink with Prosecco DOCG and Starter
Three Courses menu with a choice for each course
Our Heart Shaped Dessert "Cuor de Venexia"
One Red Rose for your Partner*

*Starter and petit four included
Wines and beverages excluded*



Welcome drink

Hors d'oeuvre

*Beef Carpaccio - Raw beef carpaccio, Asiago cheese foam,
durum wheat crispy chips and oregano oil*

-Or-

Prawns in "Saor" sweet & sour with onion, vinegar, sultanas almonds, pinenuts & spices

Or-

Seasoned top cod salad with anchovis, caper fruits and percil sauce.

Popular tradition recipe dating back to the 19th century

First Course

Spaghetti with cuttlefish in black sauce; for over a century, a classic dish of the venetian cuisine

-Or-

Linguine alla "Busara" with scampi tails, cherry tomatoes, garlic and chilli pepper

-Or-

"Cooked-raw" shellfish risotto scented with liquorice and star anise

Specialty of Bistrot de Venise

Main Course

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

-Or-

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

-Or-

Duck in "Sauce Pevarada" with apple and red onion chutney

Dessert

Our Heart Shaped Dessert "Cuor de Venexia":

Red fruits and passion fruit mousse, candied berries and dark chocolate crunch

One Red Rose for your Partner

Tax & Cover charge & Complimentary 12%

