



MENU



LA VENEZIANA

RISTORANTE







SEA, CARE,
CREATIVITY AND ART.

OYSTERS SELECTION

	New Aquitaine - Spéciale de Claire	3.00 €
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	New Aquitaine - Royale, David Herve	6.00 €
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	Sardinia - Mater, San Teodoro Lagoon	5.00 €
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	Brittany - Belon, Prat ar Coum, Fam. Madec	8.00 €
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	Ireland - Regal Gold, Fam. Boutrais	8.00 €
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	Veneto - Pink, Sacca degli Scardovari	9.00 €

CRUDITÉS

Crudités

	Spider crab claws	24.00 €
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	Raw Adriatic scampi with sea water	30.00 €
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	All the raw fish of the day	48.00 €
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	Raw blue lobster with vegetables	48.00 €
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	White tuna tartare with caviar grating	28.00 €
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	“Calvisius Prestige” caviar (30 gr), brioche bread and butter	59.00 €

*Our raw fish is prepared following the requirements envisaged by the EU directives CE 853/04.
It is served exclusively with our production olive oil from Marostica to preserve its essence.*

APPETIZERS

	Spider crab	22.00 €
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	Anchovies - 12 months in Barrique	18.00 €
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	Crispy sardines, onion, pine nuts, raisin	18.00 €
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	Steamed squilles, shrimps, curled octopus, winkles, squids roe and flavoured mayonnaise	29.00 €
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	Grilled scallops, queen scallops and clams	32.00 €
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	Cuttlefish, purple potato and spirulina seaweed	22.00 €
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	Beef tartare with grilled bread	22.00 €
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	Spring: asparagus, pies, wild herbs	18.00 €



All the dishes proposed could have daily changes due to the market, other dishes will be suggested on demand.

FIRST COURSES

First Courses



Linguine with blue lobster
(min. for 2 persons)

46.00 €
Each



“Tagliolini” with raw scampi, cherry tomatoes and peperoncino (served cold)

26.00 €



Spaghetti, sea urchins and sea anemoni

34.00 €



Risotto La Veneziana 1955 (min. for 2 persons)

26.00 €
Each



“Tajarin” with clams and homemade sea bass bottarga

26.00 €














Gnocchi with parmesan and white asparagus

18.00 €



MAIN COURSES

	Grilled blue lobster, oil and rosemary	130 €/kg
	Grilled fish of the day	32.00 €
	Grilled Adriatic scampi	48.00 €
	Eel ribs with “Borlotti” beans and onion	32.00 €
	Catalan-style blue lobster, scampi and prawns <i>(min. 2 persons)</i>	62.00 € <i>Each</i>
	Turbot mediterranean style <i>(min. 2 persons)</i>	30.00 € <i>Each</i>
	Fried fish	30.00 €
	White tuna, asparagus and morels	30.00 €
	Beef fillet grilled with mustard sauce and curry	32.00 €
	Egg, asparagus and crunchy bread	22.00 € 

*The fishes of the day suggested on the spot costs from 70 to 100 €/kg.
The blue lobster costs 130 €/kg.*



TASTING MENU

SUSTAINABILITY



Crispy sardines, onion, pine nuts, raisin

Risotto La Veneziana 1955

Eel ribs, borlotti beans and onion

Moscow Mule sorbet

or

Tiramisù Now

75.00 €

(This menu is served exclusively for all the fellow diners)



**“No thanks,
not in my dish”**

La Veneziana Restaurant supports the “Slow Fish” campaign for the preservation of the sea environment avoiding to use: bluefin tuna, tropical shrimps, salmon, swordfish, codfish, sharks, rare fish because of endangered or fished with unsustainable practices.

SIMPLICITY

Fish delicacies with squilles, shrimps, curled octopus,
winkles, squids roe and flavoured mayonnaise

or

Selection of our raw fish

Grilled scallops, queen scallops and clams

Cuttlefish, purple potatoes and spirulina sea weed

“Tajarin” with clams and homemade sea bass bottarga

Grilled fish of the day

Moscow Mule sorbet

or

Nuts biscuit with dark chocolate,
coconut and “Mou” sauce

100.00 €

(This menu is served exclusively for all the fellow diners)



CREATIVITY

Our oysters selection

All the raw fish of the day

Spider crab claw

**“Tagliolini” with raw scampi,
cherry tomatoes and peperoncino**

Catalan-style raw blue lobster

Moscow Mule sorbet

or

Desserts little tasting

150.00 €

(This menu is served exclusively for all the fellow diners)



**Scan the QR code to see
the legend of allergens.**

THANKS

