



MENU






LA VENEZIANA

RISTORANTE




















SEA, CARE,
CREATIVITY AND ART.

OYSTERS SELECTION

	Divine - Togie - Aquitaine, France	3.00 €
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	Royale - David Hervé - Aquitaine, France	6.00 €
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	Mater - Alessandro Gorla - San Teodoro Lagoon, Sardinia	5.00 €
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	Belon - Yvon Madec - Brittany, France	8.00 €
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	Regal Gold - Pascal Boutrais - Wexford, Ireland	8.00 €
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	Pink - Alessio Greguoldo - Sacca degli Scardovari, Veneto	9.00 €









CRUDITÉS

Crudités

	Spider crab claws	24.00 €
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	Raw scampi with sea water	30.00 €
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   	Raw fish palette	48.00 €
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     	Raw wild lobster with vegetables	48.00 €
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  	Fish tartare of the day with caviar grating	28.00 €
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   	“Calvisius Prestige” caviar (30 gr), blini 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	24.00 €
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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 prawn	30.00 €
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	Grilled scallops, queen scallops and clams	32.00 €
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	Cuttlefish caprese	22.00 €
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	Beef tartare with grilled bread	22.00 €
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	Crispy magnum eggplant parmesan	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, wild lobster and cherry tomatoes** **46.00 €**
(min. for 2 persons) *Each*

 **“Tagliolini” with raw scampi, cherry tomatoes** **26.00 €**
and peperoncino (served cold)

 **“Spaghettoro”, sea urchins and sea anemoni** **34.00 €**











 **Risotto La Veneziana 1955 (min. for 2 persons)** **26.00 €**
Each

 **“Tajarin”, sea clams and homemade sea** **26.00 €**
bass dried roe

 **Burrata, tomato, pine nuts and basil tortelli** **20.00 €**



MAIN COURSES

	Fried or grilled wild lobster	130 €/kg
	Grilled fish and crustaceans of the day	32.00 €
	Grilled Adriatic scampi	48.00 €
	Eel ribs with “Borlotti” beans and onion	32.00 €
	Catalan-style wild lobster, scampi and prawns <i>(min. 2 persons)</i>	62.00 € <i>Each</i>
	Turbot mediterranean style <i>(min. 2 persons)</i>	32.00 € <i>Each</i>
	Fried fish of the day	30.00 €
	Sliced fish of the day and zucchini blossoms	30.00 €
	Beef fillet grilled, mustard and curry sauce	32.00 €
	“Scurie” beans, poached egg and scamorza cheese	22.00 €



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



TASTING MENU

SUSTAINABILITY



 **Cuttlefish caprese**

 **Risotto La Veneziana 1955**

 **Fried fish of the day**

 **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, and other fish because of endangered or fished with unsustainable practices.

SIMPLICITY



**Squilles, shrimps, curled octopus,
winkles, squids roe and flavoured mayonnaise**

or



Selection of our raw fish



Scallops, queen scallops and grilled clams



Cuttlefish caprese



“Tajarin”, sea clams and homemade sea bass bottarga



Grilled fish and crustaceans of the day



Moscow Mule sorbet

or



**Nuts biscuit, dark chocolate,
coconut mousse and “Mou” sauce**

100.00 €

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

CREATIVITY

 **Our oysters selection**

 **Raw fish palette**

 **Spider crab claw**

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

 **Catalan-style raw wild 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

