



MENU



# LA VENEZIANA

RISTORANTE







SEA, CARE,  
CREATIVITY AND ART.

## OYSTERS SELECTION

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

# CRUDITÉS

Crudités

	<b>Spider crab claws</b>	<b>24.00 €</b>
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	<b>Raw Adriatic scampi with sea water</b>	<b>30.00 €</b>
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	<b>Raw fish palette</b>	<b>48.00 €</b>
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	<b>Raw wild lobster with vegetables</b>	<b>48.00 €</b>
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	<b>Amberjack tartare with caviar grating</b>	<b>28.00 €</b>
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	<b>“Calvisius Prestige” caviar (30 gr), brioche bread and butter</b>	<b>59.00 €</b>

*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

	<b>Spider crab</b>	<b>22.00 €</b>
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	<b>Anchovies - 12 months in Barrique</b>	<b>18.00 €</b>
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	<b>Crispy sardines, onion, pine nuts, raisin</b>	<b>18.00 €</b>
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	<b>Steamed squilles, shrimps, curled octopus, winkles, squids roe and prawn</b>	<b>29.00 €</b>
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	<b>Grilled scallops, queen scallops and clams</b>	<b>32.00 €</b>
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	<b>Cuttlefish caprese</b>	<b>22.00 €</b>
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	<b>Beef tartare with grilled bread</b>	<b>22.00 €</b>
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	<b>Summer: aubergine, green beans, tomato and provola cheese</b>	<b>18.00 €</b>



*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

 **Parmigiana tortelli** **20.00 €**



# MAIN COURSES

	<b>Grilled wild lobster, oil and rosemary</b>	<b>130 €/kg</b>
	<b>Grilled fish and crustaceans of the day</b>	<b>32.00 €</b>
	<b>Grilled Adriatic scampi</b>	<b>48.00 €</b>
	<b>Eel ribs with “Borlotti” beans and onion</b>	<b>32.00 €</b>
	<b>Catalan-style wild lobster, scampi and prawns</b> <i>(min. 2 persons)</i>	<b>62.00 €</b> <i>Each</i>
	<b>Turbot mediterranean style</b> <i>(min. 2 persons)</i>	<b>30.00 €</b> <i>Each</i>
	<b>Fried fish of the day</b>	<b>30.00 €</b>
	<b>Sliced amberjack, peaches and porcini mushrooms</b>	<b>30.00 €</b>
	<b>Beef fillet grilled, mustard and curry sauce</b>	<b>32.00 €</b>
	<b>Zucchini blossoms, ricotta cheese and zucchini gazpacho</b>	<b>22.00 €</b>



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

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 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

