



MENU

EN

LA VENEZIANA

RISTORANTE







SEA, CARE,
CREATIVITY AND ART.

We remind you that smoking or using electronic smoking devices is not allowed.

OYSTERS SELECTION

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









CRUDITÉS

	Spider crab claws	24.00 €
	Raw scampi with sea water	30.00 €
	Raw fish palette	48.00 €
	Raw wild lobster with vegetables	48.00 €
	Fish tartare of the day with caviar grating	28.00 €
	“Calvisius Prestige” caviar (30 gr), blini and butter	59.00 €

Crudités

*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

	Steamed spider crab with its mayonnaise	24.00 €
	Anchovies - 12 months in Barrique	18.00 €
	Crispy sardines, onion, pine nuts, raisin	18.00 €
	Steamed squilles, shrimps, curled octopus, winkles, squids roe and prawn	30.00 €
	Grilled scallops, queen scallops and clams	32.00 €
	Squid, potatoes and peas	22.00 €
	Beef tartare with grilled bread	22.00 €
	Asparagus Sandwich	18.00 €



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

FIRST COURSES

 **Linguine, wild lobster and cherry tomatoes** **46.00 €**
(min. for 2 persons) *Each*

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

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











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

 **Burnt wheat pappardelle with zottoli, sea bass bottarga and burrata** **26.00 €**

 **Parmesan gnocchi with asparagus and black truffle** **22.00 €**



MAIN COURSES

	Fried or grilled wild lobster	130 €/kg	
	Grilled fish and crustaceans of the day	32.00 €	
	Grilled scampi	48.00 €	
	Eel ribs with "Borlotti" beans and onion	32.00 €	
	Catalan-style wild lobster, scampi and prawns <i>(min. 2 persons)</i>	64.00 € <i>Each</i>	
	Turbot mediterranean style <i>(min. 2 persons)</i>	32.00 € <i>Each</i>	
	Fried fish of the day	30.00 €	
	Beef fillet grilled, mustard and curry sauce	32.00 €	
	Poached egg, asparagus and crispy bread	22.00 €	

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



TASTING MENU

SUSTAINABILITY



 **Squid, potatoes and peas**

 **Risotto with Gò and black pepper**

 **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, 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



Squid, potatoes and peas



**Burnt wheat pappardelle with zottoli,
sea bass bottarga and burrata**



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

