



MENU



# LA VENEZIANA

RISTORANTE







SEA, CARE,  
CREATIVITY AND ART.

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

# OYSTERS SELECTION

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









# CRUDITÉS

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

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

	<b>Steamed spider crab with its mayonnaise</b>	<b>24.00 €</b>
	<b>Anchovies - 12 months in Barrique</b>	<b>18.00 €</b>
	<b>Crispy sardines, onion, pine nuts, raisin</b>	<b>18.00 €</b>
	<b>Steamed squilles, shrimps, curled octopus, winkles, squids roe and prawn</b>	<b>30.00 €</b>
	<b>Grilled scallops, queen scallops and clams</b>	<b>32.00 €</b>
	<b>Cuttlefish caprese</b>	<b>22.00 €</b>
	<b>Beef tartare with grilled bread</b>	<b>22.00 €</b>
	<b>Crispy magnum eggplant parmesan</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

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

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

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

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

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

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 **Nerano-style zucchini tortelli** **22.00 €**



# MAIN COURSES

	<b>Fried or grilled wild lobster</b>	<b>130 €/kg</b>
	<b>Grilled fish and crustaceans of the day</b>	<b>32.00 €</b>
	<b>Grilled 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>64.00 €</b> <i>Each</i>
	<b>Turbot mediterranean style</b> <i>(min. 2 persons)</i>	<b>32.00 €</b> <i>Each</i>
	<b>Fried fish of the day</b>	<b>30.00 €</b>
	<b>Beef fillet grilled, mustard and curry sauce</b>	<b>32.00 €</b>
	<b>Stuffed zucchini blossoms</b>	<b>22.00 €</b> 

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



TASTING MENU

# SUSTAINABILITY



 **Cuttlefish caprese**

 **Seafood risotto with guazzetto**

 **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**



**Cuttlefish caprese**



**“Tajarin”, sea clams and sea bass dried roe**



**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

