

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 €**
Utah Beach - Jean Paul Guernier - Normandy, France	**6.00 €**
Royale - David Hervé - Aquitaine, France	**6.00 €**
Belon - Yvon Madec - Brittany, France	**8.00 €**
Regal Gold - Pascal Boutrais - Wexford, Ireland	**9.00 €**
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 €**

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 €
Cuttlefish “black and white”	22.00 €
Beef tartare with grilled bread	22.00 €
Porcini mushroom sandwich	20.00 €

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 *(min. for 2 persons)*	**46.00 €** *Each*	
"Tagliolini" with raw scampi, cherry tomatoes and peperoncino *(served cold)*	**26.00 €**	
"Spaghettoro", sea urchins and sea anemones	**34.00 €**	
Risotto La Veneziana 1955 *(min. for 2 persons)*	**26.00 €** *Each*	
"Tajarin" with zotoli and Jerusalem artichoke	**26.00 €**	
Melting Parmigiano gnocchi with black truffle	**22.00 €**	

MAIN COURSES

Fried or grilled wild lobster	**140 €/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 *(min. 2 persons)*	**64.00 €** ***Each***
Turbot mediterranean style *(min. 2 persons)*	**32.00 €** ***Each***
Fried fish of the day	**30.00 €**
Beef fillet grilled, mustard and curry sauce	**32.00 €**
Roasted celeriac, potatoes and Jerusalem artichoke	**22.00 €**

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



TASTING MENU

SUSTAINABILITY

Slow fish®
Good, Clean and Fair.

Cuttlefish “black and white”

Venetian goby risotto (“risotto de gò”)
with 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 “No thanks, not in my dish”

La Veneziana Restaurant supports the “Slow Fish” campaign for the preservation of the sea environment, avoiding the use of bluefin tuna, tropical shrimps, salmon, swordfish, cod, sharks, rays and date mussels, as they are endangered or caught using 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 "black and white"

"Tajarin" with zotoli and Jerusalem artichoke

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.***

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THANKS

SWEET
WORLD