

Menu

BISTROT DE VENISE

RISTORANTE BAR ENOTECA

VENEZIA EST 1993



GASTRONOMIA & VINO
ARTE & CULTURA



Giancarlo Modonese Sergio Fragiaco Paolo Fragiaco

The Bistrot de Venise was founded by Sergio Fragiaco in 1993, after he came up with the idea of providing the city with a meeting place that combines food & culture. Poetry, painting and photography, the history of Venice presented by friends and cultural figures from the city, all worthy representatives of Venice's tangible artistic and literary life over the last thirty years.

Since 1999 Bistrot de Venise has also perfected a food and wine offering that guides customers on a journey of discovery of Venetian and Veneto cuisine and wine from the sixteenth century onwards.



*Our book on sale at Euro 20,00
in: Italiano - Français - English*



Aperitifs

| | | |
|---|---|--------|
| Prosecco Brut D.O.C.G. - Glera | 🍷 | €8,00 |
| Lessini Durello Brut Cuvée Rosa Fongaro | 🍷 | €12,00 |
| Franciacorta Brut D.O.C.G. - Chardonnay & Pinot Nero | 🍷 | €14,00 |
| Franciacorta Rosé ExtraBrut D.O.C.G. - Pinot Nero | 🍷 | €15,00 |
| Brut Noitre Rosé - Negroamaro | 🍷 | €14,00 |
| Champagne Heres Fallet-Dart - Pinot Nero, Pinot Meunier, Chardonnay | 🍷 | €17,00 |

Cocktails

| | |
|---|--------|
| Spritz Royal - Champagne & Nonino Spirit "Botanical Drink" | €17,00 |
| Spritz Bistrot de Venise - Unique blend of bitter aperitifs | €10,00 |
| Spritz Classici - Aperol / Campari / Select | €9,00 |
| Bellini - White peach & Prosecco sparkling wine | €12,00 |
| Americano - Bitter Campari, red Vermouth & soda | €13,00 |
| Americano Passion - Bitter Campari, red Vermouth & passion fruit soda | €16,00 |
| Americano Smoked - Bitter Campari, smoked Vermouth & soda | €16,00 |
| Negroni - Gin, Bitter Campari & red Vermouth | €15,00 |
| Negroni Smoked - Gin, Bitter Campari & smoked Vermouth | €17,00 |
| Campari Orange - Bitter Campari & fresh orange juice | €12,00 |
| Zimmerman "Falegname" - Vodka, Campari & Soda | €15,00 |
| Champagne Cocktail - Champagne, Cognac & Angostura | €18,00 |
| Old Cuban - Rum, lime, syrup, mint leaves & Champagne | €18,00 |
| Kyr Royale - Champagne & Crème de Cassis | €17,00 |
| Gin Fizz - Gin, fresh lemon juice & Seltz | €15,00 |
| Summer Fizz - Gin, cucumber cordial & Seltz | €16,00 |
| Beach Fizz - Gin, watermelon cordial & Seltz | €16,00 |
| Eclipse Rosa - Tequila Agave Blu, lime & Campari water | €16,00 |
| Manhattan - Bourbon Whiskey, red Vermouth & Angostura | €15,00 |
| Cardinale - Gin, Bitter Campari & Vermouth dry | €15,00 |
| Espresso Martini - Vodka, Kalhwa & Caffè espresso | €15,00 |
| Bucintoro - Bitter Campari, Italicus, Bourbon, lime & agave | €16,00 |

Non-alcoholic cocktails

| | |
|--|--------|
| Fruit Punch - Fresh orange juice, peach puree, pineapple juice, cranberry | €15,00 |
| Sparkling Punch - Orange and pineapple juice, peach, aromatic karkadè soda | €16,00 |
| Shirley Temple - Ginger Ale & grenadine | €12,00 |
| Basil smash Tonic - Basil and lime flavored tonic water | €10,00 |

Fortified Wines

| | |
|--|--------|
| Vergin Marsala | €13,00 |
| Porto bianco Colheita 2012 bottled in 2023 | €18,00 |
| Porto Colheita 2008 bottled in 2023 | €18,00 |



“La carte”

Sea Crudités



All products have been fished, placed at very low temperatures and individually packaged according to the most restrictive hygiene and health standards envisaged by European legislation

Raw fish & Crustaceans IQF €60,00

Crustacean & Raw fish composition, according to season and fish-market availability

Raw scampi IQF “Porcupine” - 5 pieces €60.00
size 10/15 kg

Oysters Concava Speciales Gillardeau - €10,00/each - taille 2
Charente-Maritime - France



“Carabineros” IQF - €50,00/piece
Galizia raw shrimp 1° category

Caviar Asetra (Acipenser Gueldenstaedtti)
18 gr. €80,00

One of the most refined caviar for its sophisticated taste with a distinctive nutty aroma and for the medium-large 2.7-3.0 mm crunchy grain, brown and gold in color, with amber shades. Served with salted French butter and blinis

Appetizers

“Chic-etti” - Selection of our seafood appetizers €40,00

Prawn in “saor”, creamed cod, marinated sturgeon, seared scallops



Eggplant Carpaccio (vegan) €24,00

*Sweet and sour eggplant carpaccio, gratinated tomato,
Storo polenta crumble, pecan nuts, parsley emulsion*



Cardoncello in ‘Saor’ (vegan) €26,00

Cardoncello mushroom in Tropea onion saor on white polenta, pine nuts and raisins

Caprese Gourmet € 26,00

*Buffalo mozzarella mousse glazed with San Marzano tomato,
Ligurian olive soil, basil mayonnaise and pesto caviar*

Beef tonge “salmistrada” - Historic Venetian Cuisine €28,00

*Revised receipe taken from “La cucina del Goldoni” 18th century.
Beef tongue, Venetian “mostarda” and green parsley sauce*

Prawns in “Saor” - Historic Venetian Cuisine €28,00

*Revised recipe of the classic venetian saor of
Cuocho anonimo Veneziano, 14th century
Sweet & Sour prawns with spiced onions, sultanas and almond milk*

Creamed cod €28,00

Creamed codfish and polenta taragna chips with “inchiò” sauce (anchovy)

Scallops €34,00

Seared scallops on celeriac cream, basil peas, mint oil, and paprika tapioca chips

Marinated Sturgeon - Historic Venetian Cuisine €34,00

*Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.
Sturgeon marinated in “vin cocto” (mulled wine),
vegetables “in carpione “ (soused) and ancient mustard*

Foie Gras de Canard €45,00

Foie gras escallops, Mazara red prawns, raspberry and Port wine gel

10% surcharge: bread, cover charge, complimentaries & service

“La carte”

First Courses

 **“Venetian Red” Risotto (vegan) €28,00** 

Risotto with beetroot, pickled Chioggia turnip and saffron apple

 **“Oro & Oro” Fusilloni (vegan) €32,00** 

Durum wheat fusilloni pasta ‘Pietro Massi’ with yellow datterino tomato cream, sun-dried San Marzano tomato, tomato powder, pizzaiola oil and 24kt gold powder

Spaghetti with “Sepe in tecia” – Classic Venetian Cuisine 19th century €28,00

Bronze drawn durum wheat spaghetti with cuttlefish in black sauce and saffron cuttlefish roe

Lasagnetta with beef ragout €28,00

Handmade lasagnetta gratin with beef ragout, bechamel foam and parmesan crumble

“Frisensal” Pasta and Goose - Jewish Venetian Cuisine 16th century €32,00

Homemade pasta with goose ragout, pine nuts, raisins and sage

Raffioli de herbe...vantazati - Historic Venetian Cuisine 14th century €32,00

Handmade ravioli stuffed with fermented ricotta cheese & herbs, saffron sauce, caramelized and spiced almonds

Linguine alla “Buzara” €36,00

Dalmato-Veneta old fashioned recipe

Durum wheat pasta “Benedetto Cavalieri” with scampi,

San Marzano tomato and scampi coulis, tomato flakes, chilli pepper oil

“Raw-Cooked” Risotto €36,00 

Fennel flavored risotto with “cooked-raw” shellfish, dill essence, licorice and star anise powder.

Specialty of Bistrot de Venise, 1st place at the 8th National

Enogastronomic Competition “Ristotto del Sommelier” - Isola della Scala (VR)

Main Courses

 **Seasonal Garden (vegan) €28,00** 

Chickpea and beetroot hummus, crunchy seasonal vegetables, flax and tapioca chips

 **Gourmet Tempeh (vegan) €28,00** 

Tempeh, vegan jus and onion petals

Calf's liver alla “Veneziana” - Historic Venetian Cuisine 19th century €28,00

Calf's liver, onions, mountain butter and polenta di Storo

Baked Eel in “Ara” - Historic Venetian Cuisine 16th century €34,00

Smoked eel, with scent of laurel and polenta di Storo.

Duck breast in “Pevarada” sauce - Historic Venetian Cuisine 16th century €34,00

Duck breast, “Pevarada” sauce, apple, grape, onion and mustard chutney (Bartolomeo Scappi)

Umbrine €36,00

Low-temperature cooked umbrine fish fillet, mosaic of braised leek and nori seaweed, lemongrass sauce, kombu-marinated red onion, Keta salmon caviar

Lamb in “Sapor Fior de Persico” - Historic Venetian Cuisine 15th century €42,00

Lamb cooked at low temperature with white peach, almond crumble, pomegranate reduction and yogurt mayonnaise. Maestro Martino, 15th century

Beef fillet “Arlecchino” €46,00

Beef fillet with its sauce, marinated eggplant carpaccio,

Marinda tomato with polenta gratin and yellow datterino tomato cream

10% surcharge: bread, cover charge, complimentaries & service

Historic and Classic Tasting Menù

The Venetian cuisine from its origins to today

welcome starter and 4 courses of your choice

€110,00 per person

10% surcharge: bread, cover charge, complimentaries & service

Available until 2pm (at lunch) and 10pm (at dinner)

Appetizers

Prawns in “Saor”

*“Cisame de Pesse...quale tu voy”, revised recipe of the classic venetian saor of
Cuocho anonimo Veneziano 14th century.*

Sweet & Sour prawns with spiced onions, sultanas and almond milk

- or -

Marinated Sturgeon

Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.

*Sturgeon marinated in “vin cocto” (mulled wine),
vegetables “in carpione” (soused) and ancient mustard*

- or -

“Lengua salmistrada”

Revised recipe taken from “La cucina del Goldoni” 18th century.

Beef tongue, Venetian “mostarda” and green parsley sauce

First Courses

Raffioli de herbe

Raffioli de herbe ...vantazati - Anonymous Venetian Cookman, 14th century.

*Handmade ravioli stuffed with fermented ricotta cheese & herbs,
saffron sauce, caramelized and spiced almonds*

- or -

Linguine alla “Buzara”

Dalmato-Veneta old fashioned recipe

*Durum wheat pasta “Benedetto Cavalieri” with scampi, San Marzano tomato and
scampi coulis, tomato flakes, chilli pepper oil*

- or -

“Frisensal” Pasta and Goose

Jewish Venetian Cuisine 16th century

Homemade pasta with goose ragout, pine nuts, raisins and sage

Main Courses

Baked Eel in “Ara”

Traditional 16th century dish.

Smoked eel, with scent of laurel and polenta di Storo.

In the past the eels were roasted outside the mouth of Murano ovens “ARE”

- or -

Duck breast in “Pevarada” sauce

Reinterpretation of an ancient Venetian sauce,

Bartolomeo Scappi 16th century.

Duck breast, “Pevarada” sauce, apple, grape, onion and mustard

- or -

Lamb in “Sapor Fior de Persico”

Recipe from “Libro de Arte Coquinaria” by Maestro Martino, 15th century

*Lamb cooked at low temperature with white peach, almond crumble,
pomegranate reduction and yogurt mayonnaise*

Dessert

Torta “Biancha Reale”

Revised recipe by Bartolomeo Scappi,

active in Venice and Papal Chef in the 16th century.

*Ginger cheesecake rose with a lemon cream center on an almond shortbread base,
raspberry soil, rose sorbet and rose water*

- or -

Traditional “Crema Rosada”

Revised recipe taken from the piece

“Pistori e Scaletti - La Cucina Veneziana” by Giuseppe Maffioli.

Orange and star anise crème brûlée with orange jam and rosemary ice-cream

- or -

Tiramisù by Bistrot de Venise

Revised version of our world-wide famous Tiramisù trevigiano.

*Mascarpone flower sandblasted with 70% dark chocolate, cocoa pastry,
savoyard biscuit sponge and coffee sauce*



Wine Pairing

4 glasses €45,00

*Historical wines from ancient native vines
suggested by our Sommeliers paired with the chosen dish*

Tasting Menu

“Bistrot Experience”

By Chef Stefano Novello & Chef Marcello Vecchi

Available until 13.15pm (at lunch) and 9.30pm (at dinner)

7 courses menu

€180,00 per person

The menu is available only for the entire table

One glass of sparkling Metodo Classico “Champenoise”

Entrée “Special”

1st tasting appetizer

2nd tasting appetizer

1st tasting first course

2nd tasting first course

Tasting main course

Pre-dessert

Dessert

A constantly evolving menu!

A skillful combination of seasonal refined products of the highest quality, innovative dishes, with respect for traditions.

Let our Chefs show you this journey of flavors and emotions

Wine Pairing

Pairing with a fine selection of

Italian Premium wines proposed by our Sommeliers

6 glasses - €100,00

10% surcharge: bread, cover charge, complimentaries & service



Vegan Tasting Menu

welcome starter and 4 courses of your choice

€90,00 per person

Available until 2pm (at lunch) and 10pm (at dinner)

Appetizers

Cardoncello in “Saor”

Cardoncello mushroom in Tropea onion saor on white polenta, pine nuts and raisins

- or -

Eggplant Carpaccio

Sweet and sour eggplant carpaccio, gratinated tomato, Storo polenta crumble, pecan nuts, parsley emulsion

First Courses

“Venetian Red” Risotto

Risotto with beetroot, pickled Chioggia turnip and saffron apple

- or -

“Oro & Oro” Fusilloni

Durum wheat fusilloni ‘Pietro Massi’ with yellow datterino tomato cream, sun-dried San Marzano tomato, tomato powder, pizzaiola oil and 24kt gold powder

Main Courses

Seasonal Garden

Chickpea and beetroot hummus, crunchy seasonal vegetables, flax and tapioca chips

- or -

Gourmet Tempeh

Tempeh, vegan jus and onion petals

Dessert

Vegan Sweet

Coconut mousse, red berries and lemon balm sphere, coconut crumble, strawberry crisp, strawberry and mint sorbet

- or -

Fruit Giardiniera

Flavored seasonal fruit, melon sorbet and black pepper



Wine Pairing
















4 glasses €40,00

*Organic and vegan wines suggested by our Sommeliers
paired with the chosen dish*

10% surcharge: bread, cover charge, complimentaries & service



ELENCO ALLERGENI SUDDIVISO PER I SINGOLI PRODOTTI SOMMINISTRABILI AL PUBBLICO

|  <div> BISTROT DE VENISE RISTORANTE BAR ENOTECA VENEZIA EST 1993 <small>GASTRONOMIA & VINO ARTE & CULTURA</small> </div> | GLUTEN | CRUSTACEANS CRUSTACEOS KREBSTIERE CRUSTACEOS | EGGS - OEUFS EIER - HUEVOS | FISH - POISSONS FISCHE - PESCADO | PEANUTS - ARACHIDES ERDNÜSSE - CACAHUETES | SOYBEANS - SOJA SOJABOHNEN - SOJA | MILK - LAIT MOLKE - LECHE | FRUITOS DE CÁSCARA SCHALENFRÜCHTE | CELERY - CÉLERI SELLERIE - APIO | MUSTARD - MOUTARDE SENF - MOSTAZA | GRAINES DE SÉSAME SESAMISAMEN | ANHYDRIDE SULFUREUX SCHWEELEDIOXID | LUPIN - LUPIN | MOLLUSCS - MOLLUSQUES WEICHTIERE - MOLUSCOS |
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| Crudité di Mare / Sea Crudités | | | | | | | | | | | | | | |
| Gran Crudo / Raw fish&Crustaceans | | X | | X | | | | | | | | X | | X |
| Scampi crudi Pocupine | | X | | | | | | | | | | X | | |
| Ostriche / Oysters | | | | | | | | | | | | | | X |
| "Carabineros" IQF | | X | | | | | | | | | | X | | |
| Caviale Asetra / Caviar Asetra | X | | X | X | | | X | | | | | | | |
| Antipasti / Appetizers | | | | | | | | | | | | | | |
| Eggplant / Melanzane Carpaccio | | | | | | | | X | | | | X | | |
| Cardoncello in Saor | | | | | | | | X | | | | X | | |
| Caprese | X | | X | | | | X | | X | | | X | | |
| "Saor" / Prawns in "Saor" | | X | | | | | X | X | | | | X | | |
| Baccalà / Cod | | | | X | | | X | | | | | | | |
| Capesante / Scallops | | | | | | | X | | X | | | X | | X |
| Storione "sottestato" / Sturgeon | | | | X | | | | | X | X | | X | | |
| Foie Gras de Canard | | X | | | | | | | | | | X | | |
| Lengua salmistrada / Tongue | X | | | X | | | | | | X | | X | | |
| Primi Piatti / First Courses | | | | | | | | | | | | | | |
| Vegan risotto | | | | | | | | | | | | X | | |
| Fusilloni "Oro & Oro" | X | | | | | | | | | | | | | |
| Spaghetti Seppie in "Nero" | X | | | | | | X | | X | | | X | | X |
| Lasagnetta | X | | X | | | | X | | X | | | X | | |
| Raffioli | X | | X | | | | X | X | | | | | | |
| Frisensal | X | | X | | | | X | | X | | | X | | |
| Linguine alla "Buzara" | X | X | | | | | | | X | | | X | | |
| Risotto "Cotto&Crudo" | | X | | X | | | X | | | | | X | | X |
| Secondi Piatti / Main Courses | | | | | | | | | | | | | | |
| Tempeh Gourmet | X | | | | | X | | | X | | | X | | |
| Giardino / Seasonal Garden | | | | | | X | | | | | X | | | |
| Fegato / Calf's liver | | | | | | | X | | | | | | | |
| Bisato / Eel | | | | X | | | | | | | | | | |
| Anatra / Duck brest | | | | | | | | | | X | | X | | |
| Ombrina / Umbrine | | | | X | | | X | | | X | | X | | |
| Agnello / Lamb | | | X | | | | X | X | | | X | X | | |
| Filetto / Beef fillet | | | | X | | | | | | | | X | | |
| Dessert | | | | | | | | | | | | | | |
| Tiramisù | X | | X | | | | X | X | | | | | | |
| Panna cotta Maya | X | | | | | X | X | X | | | | | | |
| Torta Bianca | | | X | | | | X | X | | | | X | | |
| Crema rosada | | | X | | | | X | | | | | | | |
| Lingotto / Ingot | | | | | | | X | | | | | | | |
| Vegan Sweet | | | | | | | | | | | | | | |
| Fruit Giardiniera | X | | | | | | X | X | | | | X | | |
| Tarte Tatin | X | | | | | X | X | X | | | | | | |
| Cuori / Heart Shaped dessert | X | | X | | | | X | X | | | | | | |



ALLERGENES IN ORANGE CAN BE REMOVE ON REQUEST

GLI ALLERGENI IN ARANCIONE POSSONO ESSERE TOLTI SU RICHIESTA



*Chef Stefano Novello, Maitres-Sommeliers
Nicola Funes Nova and Davide Bertoldo and
the entire Bistrot de Venise team, hope you enjoy the
simplicity and authenticity of tradition combined with
the technique & experimentation of contemporary Italian fare.
We welcome feedback and comments to help us grow further and
improve the quality of our service as a whole.*

*We hope to see you soon!
The Management
Giancarlo Modonese & Paolo Fragiaco*

*Additional services:
Bistrot de Venise apartments for prestigious accommodation
and exclusive private lunches and dinners.*

Worldwide wine, oil and gift delivery

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