

Main Courses

Calf's liver alla "Veneziana"

For over 150 years a great classic dish of Venetian cuisine.

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

- or -

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

Dessert

"Rapa armata" with chocolate

*Sheep ricotta cream, glazed and crunchy turnip, chocolate "de culo"
(spiced chocolate and hazelnut sauce - Carlo Goldoni 18th century) and
chopped toasted hazelnuts.*

Recipe taken from "Libro per Cuocho", by an anonymous Venetian, 14th century

- or -

Traditional "Crema Rosada"

Revised recipe taken from the piece

"Pistori e Scaletari - 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 40,00

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

ELENCO ALLERGENI SUDDIVISO PER I SINGOLI PRODOTTI SOMMINISTRABILI AL PUBBLICO

 BISTROT DE VENISE RESTAURANTE BAR ENOTECA VENEZIA EST 1993 <small>GASTRONOMIA & VINO ARTE & CULTURA</small>	GLUTEN	CRUSTACEANS - CRUSTACEOS KREBSTIERE - CRUSTÁCEOS	EIERS - OEUFS EIER - HUEVOS	FISCH - POISSONS FISCHE - PESCADO	PEANUTS - ARACHIDES ERDNÜSSE - CACAHUETES	SOYBEANS - SOJA SOJABOHNEN - SOJA	MILK - LAIT MOLKE - LECHE	FRUITES - FRUITS A COQUE SCHALENFRÜCHTE FRUTOS DE CÁSCARA	CELERY - CÉLÉRI SELLÉRIE - APIO	MUSTARD - MOUTARDE SENF - MOSTAZA	GRAINES DE SÉSAME SESAMSAMEN	ANHYDRIDE SULFUREUX SCHWEELENDIOXID SESAMYLE	ALTRAMUCES SULPHUR DIOXIDE	LUPIN - LUPIN	MOLLUSCS - MOLLUSQUES WEICHTIERE - MOLUSCOS
															

Crudité di Mare / Sea Crudités

Ostriche / Oysters																	X
"Carabineros" IQF		X											X				
Caviale Asetra / Caviar Asetra	X		X	X				X									

Antipasti / Appetizers

Gran Crudo / Raw fish&Crustaceans		X		X									X				X
Antipasto vegano / Vegan appetizer																	
Gamberoni in "Saor" / Prawns in "Saor"		X							X				X				
Baccalà / Cod	X	X	X	X						X							X
Capesante / Scallops								X					X				X
Storione "sottestato" / Sturgeon				X						X	X		X				
Lengua salmistrada / Tongue	X			X							X		X				

Primi Piatti / First Courses

Conchiglia alla rapa rossa (vegano)/ Beetroot	X								X				X				
Spaghettoni Seppie in "Nero" / Spaghettoni "Sepe in tecia"	X						X						X				X
Lasagnetta	X		X				X			X			X				
Frisensal	X		X				X			X			X				
Raffioli	X		X				X	X									
Linguine alla "Buzara"	X	X											X				
Risotto "Cotto&Crudo"		X		X			X						X				X

Secondi Piatti / Main Courses

Tempeh Gourmet						X							X				
Fegato alla "Veneziana" / Calf's liver alla "Veneziana"							X										
Bisato / Eel				X													
Anatra "Pevarada" / Duck brest "Pevarada"							X				X						
Ombrina / Umbrine				X			X										
Agnello / Lamb							X										
Filetto / Beef fillet			X				X						X				
Carbonaro / Black Cod				X			X	X					X				

Dessert

Tiramisù	X		X				X	X									
Panna cotta Maya	X						X	X									
Rapa Armata			X			X	X	X									
Crema rosada			X				X										
Lingotto / Ingot			X				X	X									
Vegan Sweet																	
Tarte Tatin	X						X	X									
Cuori Romantico / Heart Shaped dessert	X		X				X	X									
Scrittta torte							X										





“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

Oysters Concava Speciales Gillardeau - 8,00/each - taille 2

Charente-Maritime - France

“Carabineros” IQF - 45,00/pezzo



Galizia raw shrimp 1° category

Caviar Asetra (Acipenser Gueldenstaedtti)

10 gr. 50,00

30 gr. 150,00

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

Raw fish & Crustaceans IQF 50,00



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

Winter Garden (vegan) 22,00



Sautéed seasonal vegetables, pumpkin foam, crunchy amaranth

Beef tonge “salmistrada” - Historic Venetian Cuisine 26,00

Revised recipe taken from “La cucina del Goldoni” 18th century. Warm cured beef tonge, Venetian “mostarda” and green parsley sauce

Prawns in “Saor” - Historic Venetian Cuisine 26,00



*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 with “inchiò” sauce (anchovy)

Scallops 32,00

Seared scallops, smoked cauliflower cream, hibiscus powder, buckwheat and tapioca chips

Marinated Sturgeon - Historic Venetian Cuisine 32,00

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

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

Aperitifs

-   Prosecco Brut D.O.C.G. Miotto - Glera - 7,00
-  Lessini Durello Brut Cuvée Bianca - Fongaro - 12,00
-  Franciacorta Brut D.O.C.G. - Chardonnay - 14,00
-  Brut Noitre Rosé - Negroamaro - 14,00
-  Champagne A. Bergère Brut - Chardonnay, Pinot Nero - 17,00

Cocktails

- Spritz The Luxury Version - Champagne & Nonino Spirit “BotanicalDrink” - 17,00
- Spritz Bistrot de Venise - Unique Blend of bitter aperitifs - 8,00
- Bellini - White peach & Prosecco sparkling wine - 12,00
- Campari Orange - Bitter Campari & fresh orange juice - 12,00
- Zimmerman “Falegname” - Vodka, Campari & Soda - 15,00
- Americano - Bitter Campari & red Vermouth - 12,00
- Smoked Americano - Bitter Campari & smoked Vermouth Antica Bottega 1934 - 15,00
- Negroni - Gin, Bitter Campari & red Vermouth - 15,00
- Smoked Negroni - Gin, Bitter Campari & smoked Vermouth Antica Bottega 1934 - 17,00
- Champagne Cocktail - Champagne, Cognac & Angostura - 17,00
- Kyr Royale - Champagne & Crème de Cassis - 17,00
- Gin Fizz - Gin, succo di limone & Seltz - 15,00
- Manhattan - Bourbon Wiskey, red Vermouth & Angostura - 15,00
- Cardinale - Gin, Bitter Campari & Vermouth dry - 15,00
- Espresso Martini - Vodka, Kalhua & Caffè espresso - 15,00

Non Alcoholic Cocktails

- Fruit Punch - Orange Juice, Peach Puree, Cranberry Juice - 15,00
- Shirley Temple - Ginger Ale and grenadine - 12,00

Fortified Wines

- Marsala Vergine - 12,00
- Porto bianco Colheita 2012 bottled in 2023 - 18,00
- Porto Colheita 2008 bottled in 2023 - 18,00



Tasting Menu

“Bistrot Experience”

By Chef Stefano Novello

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

7 courses menu

170,00 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

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





Historic and Classic Tasting Menù

The Venetian cuisine from its origins to today

welcome starter and 4 courses of your choice

100,00 per person

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

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

Our restaurant joins the Restaurants Against Hunger campaign, edited by



if you choose this menu, we will donate 2 euros to Action Against Hunger, to give the joy of food to a malnourished child. Thank you!

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.

Warm cured 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 -

Spaghettoni with “Sepe in tecia”

For over a century, a great classic dish of the Venetian cuisine.

*Homemade bronze-drawn spaghettoni with cuttlefish in black sauce and
saffron cuttlefish roe*

“La carte”



First Courses

Beetroot “Conchiglie” (vegan) 26,00

*Beetroot & balsamic vinegar homemade pasta,
carrots cream, pine nut milk, crunchy buckwheat and ginger essence*

Spaghettoni with “Sepe in tecia” – Classic Venetian Cuisine 19th century 26,00

*Homemade bronze-drawn spaghettoni with cuttlefish in black sauce and
saffron cuttlefish roe*

Lasagnetta with beef ragout 26,00

Handmade lasagnetta gratin with beef ragout and bechamel foam

Raffioli de herbe...vantazati - Historic Venetian Cuisine 14th century 28,00

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

“Frisensal” Pasta & Goose - Jewish Ghetto-Venetian Cuisine 16th-century 28,00

Homemade pasta with roast goose sauce, pinenuts, raisins and sage

Linguine alla “Buzara” 32,00

*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 Venice, 1st place at the 8th National
Enogastronomic Competition “Ristotto del Sommelier” - Isola della Scala (VR)*

Main Courses

Tempeh Gourmet (vegan) 26,00

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 32,00

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

Duck breast in “Pevarada” sauce - Historic Venetian Cuisine 16th century 32,00

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

Umbrine 32,00

*Umbrine fish fillet cooked at low temperature, leek, anchovy gel,
lemongrass sauce, salmon roe, lemon balm*

Lamb - Historic Venetian Cuisine 14th century 42,00

*Orange and rosemary flavoured lamb with its spiced jus,
warm pumpkin carpaccio, candied orange zest and cumin*

Black Cod 42,00

Black cod marinated in miso sauce “Venetian style”, pak-choi and beurre-blanc

Beef fillet in Amarone wine sauce 48,00

*Beef fillet in Amarone wine sauce (Az. Agr. Le Bignele) and its jus,
truffle flavored Duchess potatoes*

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