

# Menu

**BISTROT DE VENISE**

RISTORANTE BAR ENOTECA

VENEZIA EST 1993



GASTRONOMIA & VINO  
ARTE & CULTURA



## *Romantic Venetian Menu*

### *Classic & Modern Cuisine*

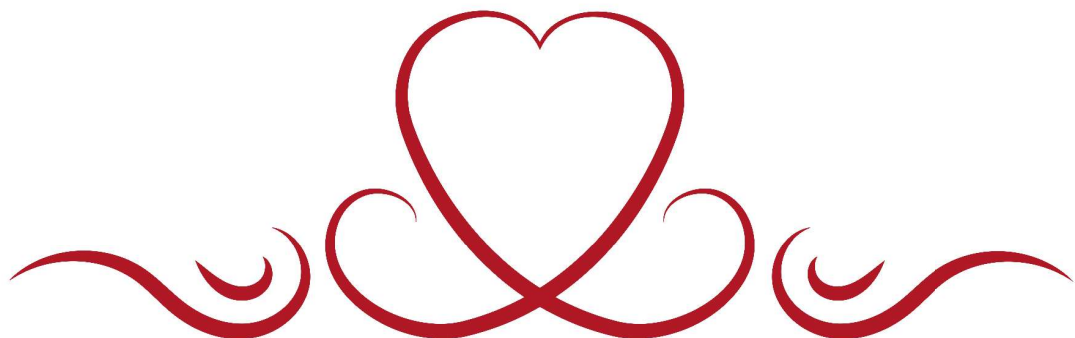
*Your romantic candlelit dinner in Venice  
in an elegant setting, with professional and personal service  
includes:*

*one red rose and a special table*

*Welcome drink with Prosecco DOCG and Starter  
Three Courses menu with a choice for each course  
Our Heart Shaped Dessert "Cuor de Venexia"*

*Starter and petit four included  
Wines and beverages excluded*

*10% Surcharge: bread, cover charge, complimentaries & service*



## *Welcome starter*

### *Appetizers*

#### **Scallops**

*Seared scallops on smoked cauliflower cream,  
hibiscus powder, millet popcorn and tapioca chips*

*-Or-*

#### **Marinated Sturgeon - Historic Venetian Cuisine**

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

*-Or-*

#### **Beef tongue “salmistrada” - Historic Venetian Cuisine**

*Beef tongue, Venetian “mostarda” and green parsley sauce*

### *First Course*

#### **Raffioli de herbe...vantazati - Historic Venetian Cuisine 14th century**

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

*-Or-*

#### **Linguine alla “Buzara”**

*Durum wheat pasta “Benedetto Cavalieri” with scampi,  
San Marzano tomato and scampi coulis, tomato flakes, chilli pepper oil.  
Dalmato-Veneta old fashioned recipe*

*-Or-*

#### **“Raw-Cooked” Risotto - Specialty of Bistrot de Venise**

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

### *Main Course*

#### **Umbrine**

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

*-Or-*

#### **Lamb in “Savor Aranzato” - Historic Venetian Cuisine 15th century**

*Lamb cooked at low temperature with orange sauce, Boretana onion, miso and hazelnut,  
pumpkin cream and candied orange. Maestro Martino, 15th century*

*-Or-*

#### **Beef fillet “Winter Garden”**

*Beef fillet with its sauce, fondant Jerusalem artichoke on chestnut cream,  
black kale, spiced apple and parsnip purée*

### *Dessert*

*Our “maison” Heart Shaped Dessert “Cuor de Venexia”:  
passion fruit parfait with a red fruits heart, cocoa bisque,  
crispy dark chocolate crisp, raspberry glaze and gold leaf*

