

G H E N I
RESTAURANT
VENEZIA

MENU

THIS MENU IS AN INVITATION TO SLOW DOWN,
TO TASTE NOT ONLY THE TASTES, BUT ALSO THE
EMOTIONS THAT EVERY DISH BRINGS WITH IT.
BEHIND EVERY INGREDIENT THERE ARE HANDS,
STORIES, ATTENTION AND PASSION.
WELCOME TO OUR KITCHEN WHERE EVERY DETAIL
IS DEDICATED TO YOU.

GHENI

APPETIZERS

Seared scallops, parsley cream, braised
escarole and sweet garlic bread

(1,2,4,7,14)

€22

Cooked and raw artichokes, Casatella
Trevigiana and beetroot marinated in

Saba (7,10,12)

€20

Slow-cooked local pork belly, Annurca
apple, green beans and honey sauce

(9,12)

€22

Chickpea cream and spelt, cod with
new olive oil and crispy capers (1,4,9)

€21

FIRST COURSES

Pumpkin risotto with mustard aroma, seared
prawns and samphire (1,2,7,9,10)

€25

Handmade spaghetti with cuttlefish cooked in
a crock, chard and charcoal oil (1,3,4,9)

€24

Maccheroncini with hand-cut duck ragù,
smoked ricotta and herbs (1,3,7,9)

€24

Onion soup with goat blue cheese profiterole
(1,3,7,9)

€23

MAIN COURSES

Guinea fowl breast stuffed with spinach,
braised shallots and purple potatoes

(1,3,7)

€30

Seabass fillet in thyme broth with seasonal
vegetables (4)

€30

Slow-cooked veal cheek, creamy potatoes
and crispy leeks (7,9)

€33

Parmigiana... with eggplant, tomato,
mozzarella and basil pesto (7,8)

€27

ALLERGENS

1. GLUTEN
2. CRUSTACEANS
3. EGGS AND DERIVATIVES
4. FISH
5. PEANUTS
6. SOY
7. MILK AND DERIVATIVES
8. TREE NUTS
9. CELERY
10. MUSTARD
11. SESAME
12. SULFITES
13. LUPINS
14. MOLLUSKS

DESSERT

My tiramisu.. with homemade
mascarpone and espresso coffee (1,3,7)
€10

Vanilla crème brûlée with bitter orange
compote and oregano (3,7)
€10

Pumpkin tart, balsamic caramel, and
pear sorbet (1,3,7,12)
€10

70% chocolate.. the Sacher, the mousse,
the sorbet.(1,3,7,8)
€10