

**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

## STARTERS

Seared scallops, parsley cream, braised bitter salad and sweet garlic bread.

(2,7,14)\*

20€

Mussels in a slightly spicy tomato sauce.

(12,14)\*

18€

Homemade carne salada carpaccio, oyster dressing, salicornia and sprouts.

(14)\*

21€

Zucchini parmigiana with marjoram

(3,7)

17€

# FIRST COURSES

Artisanal bigoli pasta with smoked butter,  
Catara anchovies and garlic bread.

(1,4,7)\*

€22

Risotto with aged Asiago cheese, saffron  
pears and seaweed powder.

(7,12)\*

€22

Artisanal ruote pasta with veal ossobuco  
ragù, cream of yellow onions, rocket pesto  
and horseradish.

(1,9,12)\*

€23

Artisanal linguine with scampi, morel  
mushrooms and buffalo provola  
reduction.

(1,2,7)

€24

## MAIN COURSES

Sole au gratin with sun-dried tomatoes, spinach, paprika-flavoured almonds and its sauce.

(4.8)\*

€28

Slow-cooked pork cheek, creamy celeriac with lime.

(7.9)\*

€28

Beef fillet with old-fashioned mustard, potatoes and seasonal vegetables.

(10)\*

€30

Seared sea bass, thyme vegetables and lemon-candied purple prawns.

(2.4)\*

€32

# 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