



REGINA
SCONTA

MENU

All of our meats are selected from local farmers who use non-intensive breeding methods, providing you with an environmental friendly and high-quality produce.

Every day we select for you the best vegetables, mostly are local following the season.

STARTER

Wine aged cheese and cold cuts selection

19,00 (7) (8) (9)

Guinea fowl *"in saor"*, raisins, pine nuts and bay leaf

16,00 (8)

Fassona beef tartare à la Mediterranean

18,00 (10)

Andria's smoked burrata, fennel salad, taggiasche olives and mandarin oil 

14,00 (7)

Venetian traditional fish appetizer (ask for availability) 

From 22,00 (2) (4)

PASTA

Mezze maniche with veal shank

17,00 (1) (3)

Agnolotti filled with ricotta cheese, spinach, butter, sage and smoked ricotta cheese 

18,00 (1) (3) (7)

Homemade gnocchi with asparagus cream and local clams 

19,00 * (1) (3) (13)

Pumpkin soupe, spring onion, goat cheese and balsamic aged vinegar 

16,00 (7)

Gragnano Spaghetti with squid ink fish 

18,00 (1) (4)

MEAT AND FISH MAIN COURSE

Venetian liver with polenta
20,00 *

Sous-vide Spanish pork fillet, porcini sauce, peas and jus
25,00 *

Italian roasted pork shank with mustard sauce and roasted potatoes
25,00 (10)

Tenderloin or Entrecôte
28,00

Vicentina stockfish with polenta 
22,00* (1) (4) (7)

Grilled squid with Sant'Erasmus fresh salad 
24,00 * (14)

VEGETABLES SIDES

Raw or cooked from 5,00

DESSERT

Homemade dessert from 8,00

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and meet your specific needs too.

Cover charged 3,00