



Antipasti

SARDE IN SAOR (VENETIAN) 23
CRUDO DI PESCE (VENETIAN) 65
CARPACCIO DI FILETTO DI MANZO SORANA (VENETIAN) 40
CAESAR SALAD (CLASSIC) 29
BACCALÀ MANTECATO CON POLENTA FRITTA (VENETIAN) 25
OSTRICA CONCAVA TIPO SPECIALES (CLASSIC) 6 AL PZ.
BURRATA ZUCCHINE E MENTA (CLASSIC) 26
PANE, BURRO E ACCIUGHE (CLASSIC) 35
PATADOK GRAN RISERVA 28 MESI JAMON DE BELLOTA (CLASSIC) 45
UOVO IN CAMICIA E TARTUFO NERO (CLASSIC) 40

Primi

RISOTTO AL NERO DI SEPPIA (VENETIAN) 36
SPAGHETTI ALLA CARBONARA (CLASSIC) 33
TAGLIOLINI AL TARTUFO NERO (CLASSIC) 58
SPAGHETTI "SGAMBARO" ALLA BUSARA (CLASSIC) 45
GNOCCHI AL RAGÙ D ANATRA MUTA (VENETIAN) 36
RAVIOLI ALLA NORMA (CLASSIC) 35

Secondi

FEGATO ALLA VENEZIANA (VENETIAN) 43
GANASETTA BRASATA ALL' AMARONE (VENETIAN) 42
BRANZINO SCOTTATO FAGIOLINI E FRIGGITELLI (CLASSIC) 52
VERDURE GRIGLIATE E HUMMUS (CLASSIC) 37
BISTECCA DI NASONE SALICORNIA E FETA (CLASSIC) 35
GRAN FRITTURA DI PESCE ALLA VENEZIANA (VENETIAN) 48
FILET MIGNON CARCIOFI E FAGIOLINI SPADONI (CLASSIC) 55
CHEESBURGER DI COSTATA (CLASSIC) 39

Dolci

CREMA E BISCOTTI VENEZIANI (VENETIAN) 16
TIRAMISU (VENETIAN) 18
FRITTELLE VENEZIANE (VENETIAN) 16
MILLEFOGLIE AL CIOCCOLATO (CLASSIC) 22
COPPA MALAGA (CLASSIC) 18
SELEZIONE DI FORMAGGI (CLASSIC) 35
TORTA FATTA IN CASA (CLASSIC) 18
ANANAS FLAMBÉ CON GELATO DI FIOR DI BUFALA (CLASSIC) 20



Appetizers

VENETIAN-STYLE SARDINES (THE VENETIANS) 23
RAW SEAFOOD PLATTER (THE VENETIANS) 65
SORANA BEEF TENDERLOIN CARPACCIO (THE VENETIANS) 40
CAESAR SALAD (THE CLASSICS) 29
VENETIAN WHIPPED COD WITH FRIED POLENTA (THE VENETIANS) 25
PREMIUM CUPPED OYSTERS (THE CLASSICS) 6 AL PZ
BURRATA WITH ZUCCHINI AND MINT (THE CLASSICS) 26
BREAD BUTTER AND ANCHOVIES (THE CLASSICS) 35
PATADOK GRAN RISERVA 28 MONTHS BELLOTA HAM (THE CLASSICS) 45
POACHED EGG AND BLACK TRUFFLE (THE CLASSICS) 40

First Course

SQUID INK RISOTTO (THE VENETIANS) 36
SPAGHETTI ALLA CARBONARA (THE CLASSICS) 33
FRESH EGG PASTA WITH BLACK TRUFFLE (THE CLASSICS) 58
"SGAMBARO" SPAGHETTI ALLA BUSARA (THE CLASSICS) 45
GNOCCHI WITH MUSCOVY DUCK RAGÚ (THE VENETIANS) 36
RAVIOLI ALLA NORMA (THE CLASSICS) 35

Second Course

VENETIAN-STYLE VEAL LIVER (THE VENETIANS) 43
VEAL CHEEK BRAISED IN AMARONE (THE VENETIANS) 42
SEARED SEA BASS WITH GREEN BEANS AND FRIGGITELLI PEPPERS (THE CLASSICS) 52
ROASTED VEGETABLES AND HUMMUS (THE CLASSICS) 37
NASONE TOMATO "STEAK" WITH SEA ASPARAGUS AND FETA (THE CLASSICS) 35
VENETIAN-STYLE FRIED SEAFOOD (THE VENETIANS) 48
FILET MIGNON WITH ARTICHOKE AND FLAT GREEN BEANS (THE CLASSICS) 55
RIBEYE CHEESEBURGER (THE CLASSICS) 39

Desserts

ZABAIONE CREAM WITH VENETIAN COOKIES (THE VENETIANS) 16
TIRAMISÙ (THE VENETIANS) 18
SWEET VENETIAN FRITTERS (THE VENETIANS) 16
CHOCOLATE MILLEFOGLIE (THE CLASSICS) 22
MALAGA RAISIN GELATO (THE CLASSICS) 18
CHEESE PLATTER (THE CLASSICS) 35
HOUSE-MADE CAKE (THE CLASSICS) 18
PINEAPPLE FLAMBÉ WITH BUFFALO MILK GELATO (THE CLASSICS) 20