

TRADITIONAL VENETIAN MENU – 2 courses with side dish
MENU VENEZIANO TRADIZIONALE – Due portate con contorno

First Courses

Spaghetti with clams
Tagliolini with local sea food
Spaghetti with cuttlefish ink Venetian recipe
Bolognese gnocchi with meat sauce
Garden vegetables soup
Crepes with mushrooms sauce from our mountains

Second Courses

Adriatic mixed fried fish
Grilled gilt-head
Veal liver Venetian style
Escalope with Marsala wine-sauce
Grilled chicken breast
Special Course - Coristi's Salmon

Side Dish

Mixed salad
Grilled Vegetables
French Fries

Drinks

1 bottle of water (75cl) every 2 people

Primi piatti

Spaghetti alle vongole veraci
Tagliolini ai frutti di mare
Spaghetti al nero di seppia
Gnocchi alla Bolognese
Zuppa di verdure
Crespelle ai funghi porcini

Secondi Piatti

Fritto misto di pesce
Orata ai ferri
Fegato alla veneziana
Scaloppina al marsala
Petto di pollo ai ferri
Salmone ai Coristi

Contorno

Insalata mista
Verdura alla griglia
Patate fritte

Bevande

1 bottiglia d'acqua da 75 cl ogni due persone

Please note/ Nota bene:

- ***The choice of courses is not replaceable, if costumers wish to take other courses, they shall pay directly to the restaurants the difference due.***
- ***The tour does not include special request (candlelight, special cakes, prosecco wine etc.)***
- ***For vegetarians, people with food intolerance problems or with special diet requirements, a special request shall be made upon reservation***