

Trattoria Veneto

APPETIZERS

Polenta e schiacciata

Grilled polenta slice - thyme - porcini - champignons - provolone cheese - aromatic salami

390



Capesante alla veneziana

Scallops - garlic - lemon - parsley - white wine sauce

620



MAINS

Bigoli al ragu d'anatra

Thick spaghetti - duck ragu - pecorino cheese - parsley - onions

520



Fegato alla Venezia e pane bruscato

Sautéed beef liver - onions - white wine - grilled bread slice

690



DESSERT

Gelato al tartufo e fregolotta alle mandorle

Vanilla truffle Ice cream - almonds - chocolate sauce - Venetian crumble cake

320



WINE RECOMMENDATION

Sartori Pinot Grigio Delle Venezie

Fresh and fruity Pinot Grigio, gently exuding flavors of pears, peaches and nuts and the scent of fresh flowers. Pale straw color, with a very delicate bouquet. Pairs well with seafood or a creamy pasta dish.

glass **bottle**
320 **1,500**

Caleo Pimitivo, Puglia

It has an intense, versatile flavor with a full body and pronounced flavors of vanilla, blackberry and plum with velvety-texture gives a seamless finish.

This wine is ideal with red meats like lamb and beef.

glass **bottle**
330 **1,600**