



AT THE BEGINNING OF THE LAST CENTURY, THE RESTAURANT **IL VECIO MACELLO** WAS A BUILDING USED FOR THE MANUFACTURING OF FRESHLY SLAUGHTERED MEAT. AS YOU DIRECT YOUR GAZE TOWARDS THE CEILING, YOU WILL NOTICE A PIPE SYSTEM WHICH WAS USED FOR THE STEAM PRESSURE IN PASTEURIZATION PROCEDURES AND MEAT PREPARATION.

BACK IN THE DAYS, RIGHT AT THE SPOT THE SLAUGHTERHOUSE STOOD, THE ADIGE-BANK FORMED A SAND SPIT RICH IN PILES AND DOCKS USED BY THE BARGES COMING UP THE RIVER FROM THE ADRIATIC SEA AND SHIPPING GOODS, SPICES AND FISH FROM THE VIVID CITY OF VENICE, WHICH WAS A SYMBOL AND DRIVING FORCE OF A PROSPEROUS COMMERCE – NOT ONLY IN TERMS OF FOOD.

THAT MEMORY OF THIS HETEROGENOUS MARKET PLACE HAS INSPIRED OUR CUISINE: THE COMBINATION OF MEAT AND FISH, THE SELECTION OF RAW MATERIALS DUE TO CRITERIA SUCH AS FRESHNESS AND REGIONALITY. WE TRY TO OFFER YOU NOT ONLY QUALITY FOOD, BUT ALSO A TASTER OF MEMORY OF THIS GRAND LOCAL CULINARY TRADITION.

# OUR SEAFOOD DISHES

## • OUR RAW FISH •

ORANGE MARINATED SWORDFISH CARPACCIO SERVED  
WITH CRUNCHY FENNEL SALAD, OLIVES AND ORANGES (D-N)  
€ 20

TARTARE OF THE DAY  
€ 20

OYSTERS (O-P)  
AL PZ. € 5,5

SICILIAN RED PRAWNS (B)  
AL PZ. € 6

VIOLET PRAWNS (B)  
AL PZ. € 5,5

BLUE PRAWNS (B)  
AL PZ. € 4,5

TIGER PRAWNS (B)  
AL PZ. € 4,5

SCAMPI (B)  
AL PZ. € 5,5

N.B. WE ONLY USE FRESH PRODUCTS FOR OUR DISHES.  
THEREFORE THE FISH MAY BE SUBJECT TO AVAILABILITY OF THE DAILY MARKET



## *OUR COOKED FISH...*

### • STARTERS •

PEPPERED MUSSELS (P-A)

€ 16

VECIO-MACELLO-STYLE SARDINES IN 'SAOR'

(MARINATED SARDINES) (A-C-D-E-H-G)

€ 16

A LA PLANCHA GRILLED CACCIAROLI SQUIDS SERVED  
WITH MEDITERRANEAN PESTO AND AUBERIGNE CAVIAR (P-N-D)

€ 16

PRAWNS "SHABU-SHABU" CANTALOUPE GAZPACHO,  
CRUNCHY VEGETABLES (P-H-D)

€ 18



• **FIRST COURSES** •

LINGUINE PASTA WITH CLAMS AND GLASSWORT (P-A-D-I-G)

€ 18

CACIO E PEPE GRAGNANO'S SPAGHETTI

WITH TUNA TARTARE AND ROASTED WALNUTS( A-B-C-D-E-G-O-I-P-T )

€ 18

PRESSED BLACK CHITARRUCCI

IN TARANTO-STYLE, PARSLEY (A-C-I-P-D-H)

€ 16

GRAGNANO SPAGHETTI

WITH SEA-STYLE CARBONARA (A-B-C-D-E-G-O-I-P)

€ 18

POTATO GNOCCHI WITH LOBSTER RAGOUT,

CARROT CREAM AND GINGER (A-B-C-D-I)

€ 25



• MAIN COURSES •

GOLD-MOUTHED CROAKER MARROW,  
TARALLI CRUMBLE PANZANELLA, BASIL EXTRACT (A-D-I)  
€ 25

TONNO ALLA MILANESE, BABY CARROTS,  
PEACHES AND SWEET POTATO MAYO (A-C-D-E-H-M-N)  
€ 25

“UNAGI” LACQUERED EEL IN TERIAKI SAUCE,  
CABBAGE MARINATED IN RICE VINEGAR, MISO SAUCE (F-D-E-H-M-I)  
€ 26

TEMPURA FRIED FISH (A-B-D-E-F-M-P-O)  
€ 25

TRADITIONAL BAKED FISH OR IN SALT CRUST (D-E)  
PER 100GR € 7,5



## *IF YOU ARE CURIOUS...*

### • SELECTION OF RAW SEAFOOD € 45 •

- 1 MAZARA DEL VALLO'S GIANT RED SHRIMP
- 1 NEW CALEDONIA BLUE SHRIMP
- 1 RED SHRIMP
- 1 TIGER PRAWN
- 1 SCAMPI
- 2 TARTARES (ACCORDING TO MARKET AVAILABILITY)
- 1 SCALLOP CARPACCIO
- 1 OYSTER (ACCORDING TO MARKET AVAILABILITY) (O-B-P)

### • 6 COURSE TASTING € 70 •

PER PERSON

SEARED ATLANTIC BLUEFIN TUNA (MEDITERRANEAN STYLE) (D-E-I)

A LA PLANCHA GRILLED CACCIAROLI SQUIDS SERVED  
WITH MEDITERRANEAN PESTO AND AUBERIGNE CAVIAR (P-N-D)

VECIO-MACELLO-STYLE SARDINES IN 'SAOR'  
(MARINATED SARDINES) (A-C-D-E-H-G)

PRESSED BLACK CHITARRUCCI  
IN TARANTO-STYLE, PARSLEY (A-C-I-P-D-H)

"UNAGI" LACQUERED EEL IN TERIAKI SAUCE,  
CABBAGE MARINATED IN RICE VINEGAR, MISO SAUCE (F-D-E-H-M-I)

DESSERT OF YOUR CHOICE

THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE

# *OUR MEAT AND VEGETARIAN DISHES*

## • MEAT AND VEGETARIAN STARTERS •

CANNELLONI PASTA WITH AUBERGINE, BUFFALO MOZZARELLA,  
BASIL SAUCE AND TOMATO CONFIT (A-E-G)

€ 16

BEEF TARTARE, SMOKED BURRATA CREAM,  
SWEET AND SOUR RED ONIONS,  
CRISPY SLICE OF PANE CARASAU (TYPICAL FLATBREAD FROM SARDINIA) (A-E)

€ 18

ROSÉ VEAL, TUNA SAUCE, CAPER BLOSSOM  
AND BORETTANE ONIONS (C-E-D-L-N)

€ 18



• MEAT FIRST COURSES •

CARNAROLI RISOTTO WITH AMARONE WINE AND PUMPKIN CHUTNEY

MINIMUM FOR TWO PEOPLE (I-G)

€ 18

GIRELLE" EGG PASTA, RADICCHIO, CHUTNEY, CELERIAC CREAM AND  
CRISPY SOPPRESSA (TYPICAL SALAMI FROM THE VENETO REGION) (A-C-G )

€ 16

MACARONCINI WITH DUCK SAUCE,  
ITS BASE AND HONEY MUSHROOMS (A-G-I-M)

€ 18



• MEAT SECOND COURSES •

PORK BELLY COOKED IN MILK, PEACHES MARINATED IN  
SHERRY VINEGAR WITH WINE SAUCE AND ANCIENT MUSTARD (I-C-H)  
€ 20

LOW-TEMPERATURE COOKED DUCK BREAST  
WITH SEASONAL VEGETABLES (E-H-I)  
€ 25

WARM BEEF CHEEK, CAULIFLOWER VARIATION, ITS SAUCE (A-E-G-N)  
€ 23

• DESSERT •

SPOON SORBET (H-G)

€ 8

TIRAMISU ACCORDING TO TRADITION (A-C-G)

€ 8

“LEMON DELIGHT”, WHITE CHOCOLATE, JAM,  
LEMON CREAM AND BISCUIT (A-C-G)

€ 10

GIANDUIOTTO-CHOCOLATE, COCOA SEMIFREDDO, HAZELNUTS,  
DARK MOUSSE AU CHOCOLAT AND SALTY CRUMBLE (C-A-E-G-H-N)

€ 10

“DOLCE LATTE” FIOR DI LATTE ICE CREAM,  
CLOUD OF MILK, CRISP WHITE MALGA BUTTER (C-G)

€ 10

ALL OUR DESSERTS ARE HOMEMADE



## • BAR & CAFÉ •

WATER	€ 3,5
DRINKS	€ 4
COFFEE	€ 2,5
CAFFÈ CORRETTO (WITH SCHNAPS)	€ 3,5
CAPPUCCINO	€ 3
DECAFFEINATED COFFEE	€ 2,5
BARLEY OR GINSENG COFFEE	€ 3
TEA	€ 3
CRAFT BEER 0,50 CL	€ 7,5
SCHNAPS (GRAPPA)	€ 5
DOLCE VITE AMARONE	€ 5
DOLCE VITE CHARDONNAY	€ 5
DOLCE VITE MOSCATO	€ 5
DOMENIS 1898 SECOLO	€ 8
DOMENIS 1898 STORICA BIANCA	€ 8
DOMENIS 1898 STORICA NERA	€ 8
DOMENIS 1898 STORICA RISERVA	€ 8
BONOLLO OF AMARONE	€ 12
BERTA MONTE ACUTO	€ 12
“AMARI” BITTERS	
MONTENEGRO   AVERNA   UNICUM   SAMBUCA DI SARONNO   RAMAZZOTTI   FERNET BRANCA MENTA   JÄGERMEISTER   PETRUS	€ 5
OTHER “AMARI” BITTERS	€ 7

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COVER CHARGE € 3,5

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## • ALLERGENS •

A = GLUTEN

B = CRUSTACEANS AND DERIVATIVES

C = EGGS

D = FISH AND DERIVATIVES

E = PEANUTS AND DERIVATIVES

F = SOY AND DERIVATIVES

G = MILK AND DERIVATIVES

H = NUTS AND DERIVATIVES

I = CELERY AND DERIVATIVES

L = MUSTARD AND DERIVATIVES

M = SESAME SEEDS AND DERIVATIVES

N = SULFUR DIOXIDE AND SULPHITES

O = LUPINE AND DERIVATIVES

P = MOLLUSCS AND DERIVATIVES

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*We welcome enquires from guests who wish to know which ingredients are used for the preparation of the recipes. Please inform our staff of any allergies or special dietary requirements that we should be made aware in order to help with your choice or suggest an alternative. All of our fruits & vegetables are organic and “from farm to table”, also referred by the more technical term of “short food supply chain”, that allows to maintain balance between man & environment. These are fundamental values for us.*

*All the dishes may contain allergens such as gluten, cereals, crustaceans, fish, eggs, peanuts, nut, soy, milk, celery, mustard, sesame, sulphur dioxide, lupin and seafood. Please advise our staff in presence of any food allergies or intolerance. Some products are treated at the origin or locally, by the rapid reduction of temperature (under Reg. CE N° 852/04).*

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