



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.

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

SCALLOPS A LA PLANCHA, DIFFERENT VARIETIES
OF PUMPKIN AND CRUNCHY BACON (B)

SEARED OCTOPUS, SALAD WITH PURPLE POTATOES,
CAPERS AND DRIED OLIVES (P-I-G)

STEWED SHELLFISH, TOASTED FOCACCIA
WITH EXTRA VERGIN OLIVE OIL FROM LESSINIA AND PARSLEY (A-D-P-I)

"FUSILLONI" PASTA WITH SAFFRON, SCOTTISH SALMON,
CABBAGE AND BLACK TUSCANY-STYLE BREAD (A-D-E-I)

TUNA "IN PORCHETTA", ROMAN-STYLE PUNTARELLE
SALAD AND CHICORY EXTRACT (D-E-I-G)

"ZUPPA INGLESE" SERVED IN CHOCOLATE SPHERE
WITH LUKEWARM "ZABAIONE" EGGNOG AND ALCHERMES LIQUEUR

THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE

OUR SEAFOOD DISHES

• OUR RAW FISH •

FISH CARPACCIO OF THE DAY (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...

• FISH STARTERS •

PEPPERED MUSSELS (P-A)

€ 16

SARDINES IN 'SAOR' 2.0 (A-C-D-E-H-G)

€ 16

SCALLOPS A LA PLANCHA, DIFFERENT VARIETIES
OF PUMPKIN AND CRUNCHY BACON (B)

€ 18

SEARED OCTOPUS, SALAD WITH PURPLE POTATOES,
CAPERS AND DRIED OLIVES (P-I-G)

€ 18

STEWED SHELLFISH, TOASTED FOCACCIA
WITH EXTRA VERGIN OLIVE OIL FROM LESSINIA AND PARSLEY (A-D-P-I)

€ 18



OUR MEAT AND VEGETARIAN DISHES

• MEAT STARTERS •

PARISIAN BEEF TARTAR WITH FLAKES

OF MARINATED EGG YOLK (C-E-H-L-N)

€ 18

PINK CALF WITH TUNA SAUCE, PICKLED BABY
ONIONS AND CAPERS (C-E-N)

€ 18

BBQ CALF SWEATBREAD WITH CRÉPINETTE, MUSHROOMS
AND ORANGE FLAVORED JUS (N-I-E)

€ 18



• FISH FIRST COURSES •

SARDINIAN FREGOLA PASTA, MANTIS SHRIMPS
AND MOUSSE OF SEA LETTUCE (P-A-D-I-O-B-G)
€ 18

GRAGNANO BAVETTA-PASTA
WITH LOBSTER RAGOUT (A-D-I-O-B-P)
€ 25

GRAGNANO SEAFOOD SPAGHETTI "ALLO SCOGLIO" 2.0 (A-D-I-O-B-P)
€ 20

"FUSILLONI" PASTA WITH SAFFRON, SCOTTISH SALMON,
CABBAGE AND BLACK TUSCANY-STYLE BREAD (A-D-E-I)
€ 18

LINGUINE PASTA WITH CLAMS AND GLASSWORT (P-A-D-I-G)
€ 18

PRESSED BLACK CHITARRUCCI
IN TARANTO-STYLE, PARSLEY (A-C-I-P-D-H)
€ 16



• MEAT FIRST COURSES •

"CARNAROLI" RISOTTO WITH AMARONE WINE, MONTE VERONESE
CHEESE AND MATUAN PUMPKIN CHUTNEY (I-G)
€ 18

GNOCCHI, MOUNTAIN COTTAGE BUTTER, SOPPRESSA,
SERVED WITH PUMPKIN AND MUSHROOM CREAM (A-C-G-E-I-N)
€ 16

GRAGNANO "MEZZO PACCHERO" PASTA, BEEF STEW
AND FONDUE OF MONTE VERONESE CHEESE (A-G-I-C)
€ 16



• FISH MAIN COURSES •

BBQ AMBERJACK GRILLED IN BANANA LEAF, PURÉE OF RED LENTILS,
BABY CARROTS AND COCONUT SAUCE WITH GREEN CURRY (E-D-I)

€ 25

TUNA "IN PORCHETTA", ROMAN-STYLE PUNTARELLE
SALAD AND CHICORY EXTRACT (D-E-I-G)

€ 25

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

€ 26

LOBSTER THERMIDOR (500GR.), FONDANT POTATOES
AND BEURRE BLANC SAUCE (A-C-B-D-E-G-I)

€ 40

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



• MEAT SECOND COURSES •

BBQ ENTRAÑA WITH RED ONIONS, POTATOES
AND GRILLED PEPPERS (E-F-L-N)

€ 20

AUBERGINE CANNELLONI AND BUFFALO MILK MOZZARELLA,
BASIL EXTRACT AND PLUM TOMATO (A-E-G)

€ 18

SUCKLING PIGLET BELLY, LIME-FLAVORED MASHED
POTATOES AND MUSTARD SAUCE (E-H-I-L)

€ 18



• DESSERT •

SPOON SORBET (H-G)
€ 8

TIRAMISU ACCORDING TO TRADITION (A-C-G)
€ 8

“DOCLE BOSCO” SOFT PUMPKIN DESSERT SERVED WITH CHOCOLATE
AND PUMPKIN SEED CRUMBLE, ROASTED CHESTNUT SORBET AND
SEASONAL FRUIT COMPOTE (A-C-G-H)
€ 10

“ZUPPA INGLESE” SERVED IN CHOCOLATE SPHERE
WITH LUKEWARM “ZABAIONE” EGGNOG
AND ALCHERMES LIQUEUR (C-A-G)
€ 10

LEMON SORBET WITH VERMOUTH POWDER
AND FERMENTED LEMON (A-C-G)
€ 10

ALL OUR DESSERTS ARE HOMEMADE



• BAR & CAFÉ •

WATER	€ 3,5
DRINKS	€ 5
COFFEE	€ 3
CAFFÈ CORRETTO (WITH SCHNAPS)	€ 4
CAPPUCCINO	€ 3
DECAFFEINATED COFFEE	€ 3
BARLEY OR GINSENG COFFEE	€ 4
TEA	€ 4
CRAFT BEER 0,50 CL	€ 10
SCHNAPS (GRAPPA)	
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

COVER CHARGE € 3,5



• 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

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).

