



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 (B)
- 1 NEW CALEDONIA BLUE SHRIMP (B)
- 1 VIOLET SHRIMP (B)
- 1 TIGER PRAWN (B)
- 1 SCAMPI (B)
- 2 TARTARES (ACCORDING TO MARKET AVAILABILITY)
- 1 SCALLOP CARPACCIO (B)
- 1 OYSTER (ACCORDING TO MARKET AVAILABILITY) (O-B-P)

• 6 COURSE TASTING € 70 •

PER PERSON

GRILLED SCALLOPS, PEAS, BACON
AND BURRATA MOUSSE (E-D-G)

SEARED OCTOPUS WITH SMOKED PAPRIKA
AND ARTICHOKE VARIATION (A-F-H-P)

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

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

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 (C-A-G)

THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE



• OUR RAW FISH •

FISH CARPACCIO OF THE DAY (D-N)

TARTARE OF THE DAY

OYSTERS / SICILIAN RED PRAWNS / VIOLET PRAWNS / SCAMPI (B)

BLUE PRAWNS / TIGER PRAWNS (B)

• STARTERS •

PEPPERED MUSSELS (P-A)

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

GRILLED SCALLOPS, PEAS, BACON AND BURRATA MOUSSE (E-D-G)

SEARED OCTOPUS WITH SMOKED PAPRIKA
AND ARTICHOKE VARIATION (A-F-H-P)

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

PARISIAN-STYLE BEEF TARTARE MARINATED EGG SLIVERS (C-E-H-L-N)

PINK VEAL WITH TUNA SAUCE, SWEET AND SOUR ONIONS
AND CAPERS IN BLOOM (C-E-N)



• FIRST COURSES •

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

GRAGNANO SEAFOOD SPAGHETTI “ALLO SCOGLIO” 2.0 (A-B-D-E-I)

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

PRESSED CHITARRUCCI WITH LOBSTER SAUCE (A-D-I-P-E)

SEAFOOD RISOTTO AND LIME BUTTER (B-D-E-G-O-P)

GRAGNANO SPAGHETTI WITH 4 TOMATOES (A-E-I)

TAGLIOLINI WITH MALLARD, TRUFFLE
OF LESSINIA AND BITTER ORANGE (A-C-G-I)



• MAIN COURSES •

SNAPPER STEAK AND ITS SOUP
SOFT POTATOES AND MORETTA CABBAGE (D-E-G-I)

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

CATALAN SHELLFISH (B-D-I)

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

TRADITIONAL BAKED FISH OR IN SALT CRUST (D-E)

GRILLED VEAL PICANHA AND VEGETABLE GARDEN (E-F-I-L-N)

AUBERGINE CANNELLONI AND BUFFALO MOZZARELLA,
BASIL AND DATTERINO EXTRACT (A-E-G)



• DESSERT •

SPOON SORBET (H-G)

€ 8

TIRAMISU ACCORDING TO TRADITION (A-C-G)

€ 8

VARIATION OF CHOCOLATE AND SALTED
CAMEL ICE CREAM GLUTEN FREE (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

DRINKS

COFFEE

CAFFÈ CORRETTO (WITH SCHNAPS)

CAPPUCCINO

DECAFFEINATED COFFEE

BARLEY OR GINSENG COFFEE

TEA

CRAFT BEER 0,50 CL

SCHNAPS (GRAPPA)

DOLCE VITE AMARONE

DOLCE VITE CHARDONNAY

DOLCE VITE MOSCATO

DOMENIS 1898 SECOLO

DOMENIS 1898 STORICA BIANCA

DOMENIS 1898 STORICA NERA

DOMENIS 1898 STORICA RISERVA

BONOLLO OF AMARONE

BERTA MONTE ACUTO

“AMARI” BITTERS

MONTENEGRO | AVERNA | UNICUM | SAMBUCA

DI SARONNO | RAMAZZOTTI | FERNET

BRANCA MENTA | JÄGERMEISTER | PETRUS

OTHER “AMARI” BITTERS

COVER CHARGE



• 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).

