



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 (A-B-D-N-P)

1 NEW CALEDONIA BLUE SHRIMP (A-B-D-N-P)

1 VIOLET SHRIMP (A-B-D-N-P)

1 TIGER PRAWN (A-B-D-N-P)

1 SCAMPI (A-B-D-N-P)

2 TARTARES (ACCORDING TO MARKET AVAILABILITY) (B-D-O-P)

1 SCALLOP CARPACCIO (B-E-F)

1 OYSTER (ACCORDING TO MARKET AVAILABILITY) (O-B-P)

### • 6 COURSE TASTING € 80 •

PER PERSON

SCALLOPS À LA CHEF'S FANTASY (B-D-G-N-P)

SEARED OCTOPUS ON MOCK CASSAVA  
CHARCOAL AND SMOKED PEPPER (A-B-D-G-N)

CUTTLEFISH SALAD WITH INK MAYONNAISE  
AND AIOLI SAUCE (A-B-C-D-F-H-I-L-N-P)

TORTELLONI WITH SEAFOOD CARBONARA (A-B-C-D-E-F-G-N-I-P)

TUNA CREPINETTE MEDITERRANEAN STYLE (A-D-F-H-N-P)

PASSION FRUIT AND COCONUT BRITTLE (A-C-E-G-H-M)

THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE



## • OUR RAW FISH •

FISH CARPACCIO OF THE DAY (C-D-E-F-H-M-N-P)

€ 20

TARTARE OF THE DAY (D-F-I-M-N-P)

€ 20

OYSTERS / SICILIAN RED PRAWNS / VIOLET PRAWNS / SCAMPI (A-B-D-N-P)

AL PZ. € 5,5

BLUE PRAWNS / TIGER PRAWNS (A-B-D-N-P)

AL PZ. € 4,5

## • STARTERS •

PEPPERED MUSSELS (P-A)

€ 16

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

€ 18

SCALLOPS À LA CHEF'S FANTASY (B-D-G-N-P)

€ 20

SEARED OCTOPUS ON MOCK CASSAVA CHARCOAL  
AND SMOKED PEPPER (A-B-D-G-N)

€ 22

STEAMED CLAMS (A-D-I-N-P)

€ 20

CUTTLEFISH SALAD WITH INK MAYONNAISE  
AND AIOLI SAUCE (A-B-C-D-F-H-I-L-N-P)

€ 20



• **FIRST COURSES** •

GNOCCHETTI ALLO SCOGLIO

(POTATO GNOCCHI WITH MIXED SEAFOOD) (A-B-D-G-I-N-P)

€ 23

TORTELLONI WITH SEAFOOD CARBONARA (A-B-C-D-E-F-G-N-I-P)

€ 23

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

€ 20

PRESSED BLACK CHITARRUCCI WITH LOBSTER SAUCE (A-B-C-D-E-I-N-P)

€ 25

GRAGNANO SPAGHETTI WITH 4 DIFFERENT

TYPES OF TOMATOES AND BURRATA MOUSSE (A-C-D-G-I-N-P)

€ 18

• MAIN COURSES •

SEABASS ROLL IN ESCAROLE VARIATION  
AND BEACH ASPARAGUS AND LIME SAUCE (B-D-E-F-I-N-P)  
€ 28

TUNA CREPINETTE MEDITERRANEAN STYLE (A-D-F-H-N-P)  
€ 26

CATALAN SHELLFISH (B-D-I-P)  
€ 50

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

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

AUBERGINE CANNELLONI AND BUFFALO MOZZARELLA,  
BASIL AND DATTERINO EXTRACT (A-E-G)  
€ 20

• DESSERT •

SPOON SORBET (A-C-E-G-H-M)

€ 8

TIRAMISU ACCORDING TO TRADITION (A-C-E-G-H-M)

€ 8

VARIATION OF CHOCOLATE AND SALTED  
CAMEL ICE CREAM GLUTEN FREE (C-E-G-H-M)

€ 10

PASSION FRUIT AND COCONUT BRITTLE (A-C-E-G-H-M)

€ 10

LEMON SORBET WITH VERMOUTH POWDER  
AND FERMENTED LEMON (A-C-E-G-H-M)

€ 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

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COVER CHARGE € 4

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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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