



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.

• APPETISERS •

FEW EGGS ON MASHED POTATOES,
PARMESAN CREAM, AND TRUFFLE (C-G)
€ 18

STEAMED MUSSELS WITH PEPPER (P-A)
€ 17

FOIGRAS PÂTÉ ESCALOPE, CRUNCHY ONION,
BRIOCHE BREAD AND PORT WINE (A-C-E-G-H)
€ 20

MARINATED SARDINES "IN SAOR" (A-B-C-D-E-G-H-N)
€ 17

MEAT BEATEN WITH A KNIFE (A-C-E-F-H-L-M-N-O)
€ 20

TARTARE OF THE DAY (D-F-I-M-N-P)
€ 20

SEARED MACKEREL SERVED ON BRIOCHE BREAD, WITH SEASONAL
SALAD AND CURRANT CHUTNEY (C-D-G-H-L-N)
€ 17

CHEF-STYLE SCALLOPS (B-D-G-N-P)
€ 20

SEARED OCTOPUS ON TURNIP AND POTATO VARIATION (G-I-N-P)
€ 22

• A PIECE OUR RAW FISH •

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 •

RISOTTO WITH “AMARONE DELLA VALPOLICELLA”
AND PUMPKIN CHUTNEY (G-I-N)
€ 20

BLACK GNOCCHETTI WITH LOBSTER RAGOUT (A-B-C-D-E-I-N-P)
€ 25

TAGLIOLINI WITH BLACK TRUFFLE
FROM THE LESSINI MOUNTAINS (A-C-G)
€ 20

UMBRINE RAVIOLI ON FISH STEW, SEA LETTUCE
TERIYAKI SAUCE AND CHILI PEPPER (A-C-D-E-F-G-H-I-N)
€ 19

TAGLIATELLE WITH DUCK RAGOUT AND ORANGE SCENT (A-C-G-I-N)
€ 18

SHELLFISH RISOTTO WITH CHERRY TOMATO CHUTNEY (D-G-I-N-P) -
(MINIMUM 2 PERSONS)
PER PERSON € 19

RISOTTO-STYLE SARDINIAN FREGOLA
WITH CLAMS AND BOTTARGA (A-B-D-I-N-P)
€ 20



• MAIN COURSES •

BRAISED BEEF CHEEK WITH MASHED POTATOES (F-G-H-I-N)

€ 23

TUNA WITH SAVOY CABBAGE, CHESTNUTS
AND PERSIMMON CHUTNEY (A-D-H-N)

€ 25

RACK OF LAMB WITH MUSTARD SAUCE (E-F-G-H-I-L-N)

€ 25

SEARED OMBRINE STEAK WITH CLAM SAUCE
AND BRAISED BLACK CABBAGE (D-F-G-H-I-N-P)

€ 25

FISH SOUP (B-D-O-P)

€ 28

PATANEGRA PLUMA LACQUERED IN TERIYAKI SAUCE, SESAME
TOASTED AND STUFFED POTATO IN FOIL (E-F-G-H-I-L-N-M)

€ 27

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

€ 25

FRIED TURBOT FILLET WITH POTATOES AND ARTICHOKE
IN BEURRE BLANC SAUCE AND HERRING CAVIAR (A-C-D-F-G-H-I-N)

€ 28

CLASSIC BAKED OR SALT-BAKED FISH (D-E)

PER 100 G € 7,5

• SIDE DISHES •

COOKED VEGETABLES € 8

SEASONAL SALAD € 8



• 5 COURSE MEAT TASTING € 70 •

PER PERSON

FEW EGGS ON MASHED POTATOES,
PARMESAN CREAM, AND TRUFFLE (C-G)

FOIGRAS PÂTÉ ESCALOPE, CRUNCHY ONION,
BRIOCHE BREAD AND PORT WINE (A-C-E-G-H)

TAGLIATELLE WITH DUCK RAGOUT AND ORANGE SCENT (A-C-G-I-N)

RACK OF LAMB WITH MUSTARD SAUCE (E-F-G-H-I-L-N)

DESSERT

• 5 COURSE FISH TASTING € 70 •

PER PERSON

CHEF-STYLE SCALLOPS (B-D-G-N-P)

SEARED OCTOPUS ON TURNIP AND POTATO VARIATION (G-I-N-P)

UMBRINE RAVIOLI ON FISH STEW, SEA LETTUCE
TERIYAKI SAUCE AND CHILI PEPPER (A-C-D-E-F-G-H-I-N)

TUNA WITH SAVOY CABBAGE, CHESTNUTS
AND PERSIMMON CHUTNEY (A-D-H-N)

DESSERT

• 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)

THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE

• DESSERT •

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

€ 9

TRADITIONAL TIRAMISÙ (A-C-E-G-H-M)

€ 9

“BABÀ” WITH RUM AND VANILLA CREAM (A-C-E-F-G-H-M-N)

€ 12

PISTACHIO PARIS-BREST (A-C-E-F-G-H-M-N)

€ 10

LEMON TART (A-C-E-F-G-H-M-N)

€ 10

ALL OUR DESSERTS ARE HOMEMADE



• BAR & CAFÉ •

WATER	€ 3,5
DRINKS	€ 5
COFFEE	€ 2,5
CAFFÈ CORRETTO (WITH SCHNAPS)	€ 4
CAPPUCCINO	€ 3
DECAFFEINATED COFFEE	€ 2,5
BARLEY OR GINSENG COFFEE	€ 3
TEA	€ 4
CRAFT BEER 0,50 CL	€ 11
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). Some products may be frozen.

