



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.

• 5 COURSE MEAT TASTING € 70 •

PER PERSON

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

FOIE GRAS, BRIOCHES, PORT WINE,  
RASPBERRY SAUCE, SOUR TROPEA ONION (A-B-C-E-G-H)

TAGLIOLINI WITH DUCK AND BLACK TRUFFLE (A-C-G-I-N)

LAMB ROLL IN CREPINETTE, MYRTLE BASE, BLUEBERRIES,  
POTATO AND ONION PUFF (G-N)

DESSERT

• 5 COURSE FISH TASTING € 70 •

PER PERSON

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

SQUID IN TERIYAKI SAUCE, PANURE WITH AROMATIC HERBS  
MAYONNAISE AIOLI, STUFFED WITH POTATOES AND CHARD (G-I-N-P)

GRAGNANO SPAGHETTI WITH  
SEAFOOD CARBONARA (A-B-C-D-G-E-I-N-P)

COD IN COOKING OIL, CHICKPEA PUREE  
AND PIL PIL SAUCE, SALMON ROE AND DILL EXTRACT (G-I-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

## • APPETISERS •

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

FOIE GRAS, BRIOCHES, PORT WINE, RASPBERRY SAUCE, SOUR TROPEA ONION  
AND SCAMPI TARTARE WITH CITRUS FRUITS (A-B-C-E-G-H)  
€ 26

SQUID IN TERIYAKI SAUCE, PANURE WITH AROMATIC HERBS MAYONNAISE AIOLI,  
STUFFED WITH POTATOES AND CHARD (A-B-C-D-H-P)  
€ 18

CHEF-STYLE SCALLOPS (B-D-G-N-P)  
€ 20

SEARED OCTOPUS, BURRATA MOUSSE, NDUJA POWDER  
AND POLENTA CHIPS (A-G-N-P)  
€ 22

TRIO TARTARE WITH FISH OF THE DAY (D-F-I-M-N-P)  
€ 25

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

SMOKED MACKEREL IN A VARIATION OF FRIARIELLI  
AND SMOKED PROVOLA CREAM (A-D-G)  
€ 18

## • A PIECE OUR RAW FISH •

OYSTERS / SICILIAN RED PRAWNS / VIOLET PRAWNS / SCAMPI (A-B-D-N-P)  
AL PZ. € 6

BLUE PRAWNS / TIGER PRAWNS (A-B-D-N-P)  
AL PZ. € 5



• STARTERS •

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

GRAGNANO SPAGHETTI WITH  
SEAFOOD CARBONARA (A-B-C-D-G-E-I-N-P)  
€ 23

TAGLIOLINI WITH DUCK AND BLACK TRUFFLE (A-C-G-I-N)  
€ 20

FISH SOUP (A-B-D-I-P)  
€ 25

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

STUFFED ROSE WITH BEEF STEW  
AND SMOKED PROVOLA FONDUE (A-C-F-G-I-N)  
€ 20

## • MAIN COURSES •

TEMPURA STYLE FRIED FISH (A-B-D-I-P)

€ 26

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

€ 28

MEDITERRANEAN TUNA IN TEMPURA (A-C-D-F-N)

€ 26

LAMB ROLL IN CREPINETTE, MYRTLE BASE, BLUEBERRIES,  
POTATO AND ONION PUFF (G-N)

€ 26

COD IN COOKING OIL, CHICKPEA PUREE  
AND PIL PIL SAUCE, SALMON ROE AND DILL EXTRACT (G-I-N)

€ 26

VENETIAN LIVER (TRADITIONAL DISH)  
WITH BURNT ONION POWDER (G-I-N)

€ 23

CRISPY DUCK BREAST, CITRUS  
ENDIVE AND PLUM BASE (G-I-N)

€ 28

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

ALL'ETTO € 8

## • SIDE DISHES •

COOKED VEGETABLES € 7

SEASONAL SALAD € 7



• DESSERT •

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

€ 12

CHEESECAKE (A-C-E-G-H-M)

€ 9

TRADITIONAL TIRAMISÙ (A-C-E-G-H-M)

€ 9

PAVLOVA (A-C-E-G-H-M)

€ 10

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

€ 9

SELECTION OF CHEESES WITH JAMS AND MUSTARDS  
OF OUR OWN PRODUCTION (G-H-L)

€ 19

ALL OUR DESSERTS ARE HOMEMADE



## • BAR & CAFÉ •

WATER	€ 4
DRINKS	€ 5
COFFEE	€ 3
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

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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). Some products may be frozen.*

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