



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 € 75 •

PER PERSON

VEAL MARROW, MEAT BEATEN WITH A KNIFE
AND BLACK TRUFFLE (GARRONESE VENETA) (E-F-H-I-L)

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)

ROSSINI FILLET AND BORETTANA ONION (A-E-F-G-H-I)

DESSERT

• 5 COURSE FISH TASTING € 75 •

PER PERSON

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

CHEF-STYLE OCTOPUS (G-I-N)

SPAGHETTI ALLA CHITARRA
WITH CLAMS AND BOTTARGA (A-C-P-I)

EEL STEAK “UNAGI”

A TRIP TO JAPAN (A-D-E-F-H-I-M)

DESSERT

• SELECTION OF RAW SEAFOOD € 48 •

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)
€ 19

FOIE GRAS, BRIOCHES, PORT WINE,
RASPBERRY SAUCE, SOUR TROPEA ONION (A-C-E-G-H)
€ 22

STEWED MOLLUSCS WITH FRIED POLENTA (A-B-C-D-F-L-I-P)
€ 18

CHEF-STYLE SCALLOPS (B-D-G-N-P)
€ 20

CHEF-STYLE OCTOPUS (G-I-N)
€ 24

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

“SAOR” TRIO (A-B-C-D)
€ 18

VEAL MARROW, MEAT BEATEN WITH A KNIFE
AND BLACK TRUFFLE (GARRONESE VENETA) (E-F-H-I-L)
€ 21

SPIDER CRAB SALAD (B)
€ 22

ITALIAN CHEESES WITH COMPOTES
AND MUSTARDS HOMEMADE (A-E-G-L-N)
€ 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

GRAGNANO SPAGHETTI WITH
TUNA, TUNA AND TUNA (A-D-G-I)
€ 20

SPAGHETTI ALLA CHITARRA
WITH CLAMS AND BOTTARGA (A-C-P-I)
€ 22

TAGLIOLINO WITH TRUFFLE (A-C-G)
€ 19

FISH SOUP (A-B-D-E-F-G-H-I-M-P)
€ 28

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

ALL FRESH PASTA IS HOMEMADE



• MAIN COURSES •

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

€ 26

EEL STEAK "UNAGI"

A TRIP TO JAPAN (A-D-E-F-H-I-M)

€ 28

CROAKER IN VARIATIONS OF SWEET POTATO AND CHICORY
AND BEURRE BLANC (A-B-D-E-G-H-I-P)

€ 28

RACK OF LAMB CLT, HERB BREADCRUMBS, MYRTLE BASE,
BLUEBERRIES, POTATO AND ONION (A-E-H-I-L-M-O)

€ 30

TUNA TATAKI WITH NEAPOLITAN ESCAROLE, ANCHOVY CRUMBLE
AND ORANGE TERIYAKI (B-F-H-I)

€ 28

ROSSINI FILLET AND BORETTANA ONION (A-E-F-G-H-I)

€ 40

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

ALL'ETTO € 8

SQUID AND CUTTLEFISH IN BBQ SAUCE (A-B-D-E-F-G-H-I-P)

€ 28

BEEF CHEEK ON SOFT POTATO (G-N)

€ 26

• SIDE DISHES •

COOKED VEGETABLES € 8

SEASONAL SALAD € 8



• DESSERT •

“BABÀ” WITH RUM AND VANILLA CREAM (A-C-E-F-G-H-M-N)
€ 12

APPLE TARTE-TATIN WITH ENGLISH CREAM (A-C-E-F-G-H)
€ 9

TRADITIONAL TIRAMISÙ (A-C-E-G-H-M)
€ 9

CRÊPE SUZETTE WITH “FIOR DI LATTE” ICE CREAM (A-C-E-G-H)
€ 15

CHOCOLATE CAPRESE WITH PEAR SORBET (A-C-E-G-H)
€ 9

SPOON SORBET (A-C-E-G-H-M)
€ 9

ALL OUR DESSERTS ARE HOMEMADE



• BAR & CAFÉ •

WATER	€ 4
DRINKS	€ 5
COFFEE	€ 3
CAFFÈ CORRETTO (WITH SCHNAPS)	€ 4
CAPPUCCINO	€ 3
DECAFFEINATED COFFEE	€ 3
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

• 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.
