



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 •

A PERSONA

VEAL WITH TUNA SAUCE CBT WITH RED TUNA TARTARE (C-P-F-L)

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

LINGUINE WITH ROCKET PESTO, PECORINO  
AND BLACK PEPPER CRUMBLE (A-F-G-M)

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

COCOA BISCUIT, SALTED CARAMEL AND RED FRUITS (A-C-G-H)

## • 5 COURSE FISH TASTING € 75 •

A PERSONA

TARTARE TRIO (D-F-I-M-N-P)

SEAFOOD SALAD (B-D-P)

HANDMADE FRESH PASTA TAGLIOLINI  
WITH SEAFOOD (A-B-C-D-E-G-I-N-P)

SEA BASS ON SUMMER SALAD AND ORIENTAL BROTH (D-I)

CANNELÉS WITH TONKA BEAN AND STRAWBERRIES (A-C-G-H)

## • GRAN CRUDITÉ € 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)

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

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

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THE TASTING MENU IS PERFORMED FOR THE COMPLETE TABLE

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## • APPETISERS •

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

€ 18

VEAL WITH TUNA SAUCE CBT WITH RED TUNA TARTARE (C-P-F-L)

€ 20

FRIED PINK SHRIMP AND ITS SAUCES (B-F)

€ 18

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

€ 20

SEAFOOD SALAD (B-D-P)

€ 20

“SAOR” TRIO (A-B-C-D)

€ 18

SPIDER CRAB SALAD (B)

€ 22

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

€ 22

MUSSELS “MARINARA” STYLE (B)

€ 18

## • OUR RAW FISH •

CARPACCIO WITH FISH OF THE DAY (A-B-D-N-P)

€ 22

TARTARE TRIO (D-F-I-M-N-P)

€ 25

## • 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

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

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

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

LINGUINE WITH ROCKET PESTO, PECORINO  
AND BLACK PEPPER CRUMBLE (A-F-G-M)  
€ 18

RICE RAVIOLI WITH MUSHROOMS AND EEL (A-C-F-G)  
€ 18

HANDMADE FRESH PASTA TAGLIOLINI  
WITH SEAFOOD (A-B-C-D-E-G-I-N-P)  
€ 22

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ALL FRESH PASTA IS HOMEMADE

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## • MAIN COURSES •

MIXED FRIED MARKET FOOD (A-B-D-E-F-G-H-I-P)

€ 26

EEL STEAK ON WHITE POLENTA  
AND SEAFOOD REDUCTION (A-B-D-F-G-P)

€ 28

SEA BASS ON SUMMER SALAD AND ORIENTAL BROTH (D-I)

€ 28

LAMB RACK CBT, BROAD BEAN PESTO  
AND MINT BÉARNAISE (C-I-G)

€ 30

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

€ 45

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

€ 28

BEEF CHEEK ON SOFT POTATO (G-N)

€ 26

BBQ MACKEREL WITH ZUCCHINI "SCAPECE" AND PEANUTS (D-E)

€ 24

FISH CAUGHT OF THE DAY (D-E)

ALL'ETTO € 8

## • SIDE DISHES •

COOKED VEGETABLES € 8

SEASONAL SALAD € 8



## • DESSERT •

CANNELÉS WITH TONKA BEAN AND STRAWBERRIES (A-C-G-H)

€ 9

COCOA BISCUIT, SALTED CARAMEL AND RED FRUITS (A-C-G-H)

€ 12

MILLEFEUILLE AND “FIOR DI LATTE” ICE CREAM (A-C-G)

€ 9

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

€ 15

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

€ 9

SELECTION OF ITALIAN CHEESES WITH JAMS  
AND COMPOTES HOMEMADE (A-E-G-L-N)

€ 18

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ALL OUR DESSERTS ARE HOMEMADE

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## • 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

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COVER CHARGE € 4,5

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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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