

Aperitifs

Prosecco Brut D.O.C.G. - Glera	🍷	€9,00
Lessini Durello Brut Cuvée Rosa Fongaro	🍷	€14,00
Franciacorta Brut D.O.C.G. - Chardonnay & Pinot Nero	🍷	€16,00
Franciacorta Rosé Extra Brut D.O.C.G. - Pinot Nero	🍷	€17,00
Brut Noitre Rosé - Negroamaro	🍷	€14,00
Champagne Heres Fallet-Dart - Pinot Nero, Pinot Meunier, Chardonnay	🍷	€18,00

Bistrot Signature Cocktails

Spritz Royal - Champagne and Nonino "Botanical Drink" Spirit	€17,00
Spritz Bistrot de Venise - Unique blend of aperitif bitters	€10,00
Alta Marea - Gin, cucumber cordial, soda	€17,00
Apple Moonlight - Cognac, baked apple and cinnamon syrup, lime	€17,00
Espresso Bistrot - Coffee brandy, pear & vanilla liqueur, cocoa cream, Frangelico, espresso	€17,00
Passion in Venice - Bitter Campari, red vermouth, passion fruit soda	€16,00
Venetian Sunshine - Gin, watermelon cordial, soda	€17,00

Classic Cocktails

Classic Spritz – Aperol / Campari / Select	€9,00
Alexander – Brandy, crème de cacao, cream	€15,00
Americano – Campari bitter, red vermouth, soda	€13,00
Americano Smoked – Campari bitter, smoked vermouth, soda	€16,00
Bellini – White peach purée with Prosecco	€12,00
Campari Orange – Campari bitter fresh orange juice	€12,00
Cardinale – Gin, Campari bitter, dry vermouth	€15,00
Champagne Cocktail – Champagne, Cognac, Angostura	€18,00
Espresso Martini – Vodka, Kahlua, espresso coffee	€15,00
Gin Fizz – Gin, lemon juice, soda water	€15,00
Kir Royale – Champagne and crème de cassis	€17,00
Manhattan – Bourbon whiskey, red vermouth, Angostura	€15,00
Negroni – Gin, Campari bitter, red vermouth	€15,00
Negroni Smoked – Gin, Campari bitter, smoked vermouth	€17,00
Old Cuban – Rum, lime, syrup, mint leaves, Champagne	€18,00
Old Fashioned – Angostura, sugar, Bourbon whiskey	€15,00
Zimmerman "Carpenter" – Vodka, Campari, soda	€15,00

Non-alcoholic cocktails

Fruit Punch - Fresh orange juice, peach puree, pineapple juice, cranberry	€15,00
Shirley Temple - Ginger Ale & grenadine	€12,00
Kohl Gourmet - Rouge apple juice from Alto Adige	€9,00
Basil smash Tonic - Basil and lime flavored tonic water	€ 10,00

Fortified Wines

Vergin Marsala	€15,00
Porto bianco Colheita 2012 bottled in 2023	€18,00
Porto Colheita 2008 bottled in 2023	€18,00

“La carte”

Sea Crudités



All products have been fished, placed at very low temperatures and individually packaged according to the most restrictive hygiene and health standards envisaged by European legislation

Raw fish & Crustaceans IQF €60,00 

Crustacean & Raw fish composition, according to season and fish-market availability

Raw scampi IQF “Porcupine” - 5 pieces €60.00 

size 10/15 kg

Oysters Concava Speciales Gillardeau - €10,00/each - taille 2

Charente-Maritime - France



“Carabineros” IQF - €55,00/piece 

Galizia raw shrimp 1° category

Caviar Asetra (Acipenser Gueldenstaedtti)

18 gr. €90,00

One of the most refined caviar for its sophisticated taste with a distinctive nutty aroma and for the medium-large 2.7-3.0 mm crunchy grain, brown and gold in color, with amber shades. Served with salted French butter and blinis



10% surcharge: bread, cover charge, complimentaries & service

“La carte”

Appetizers

Confit Byaldi (vegan) €28,00

Vegetable ratatouille on sweet pepper cream with Taggiasca olive soil

Artichoke Bottoms (vegan) €28,00

Gratinated artichoke bottoms with fried Storo polenta, sautéed spinach, lemon bread crumble, and zucchini pesto

“Chic-etti” - Selection of our seafood appetizers €45,00

Prawn in “saor”, creamed cod, marinated sturgeon, seared scallops

Eggplant Parmigiana €28,00

Eggplant, mozzarella, tomato, parmesan, basil caviar

Caprese Gourmet € 28,00

Buffalo mozzarella mousse glazed with San Marzano tomato, Ligurian olive soil, basil mayonnaise and pesto caviar

Beef tongue “salmistrada” - Historic Venetian Cuisine €28,00

*Revised recipe taken from “La cucina del Goldoni” 18th century.
Beef tongue, Venetian “mostarda” and green parsley sauce*

Creamed cod €28,00

Creamed codfish and polenta taragna chips with “inchiò” sauce (anchovy)

Prawns in “Saor” - Historic Venetian Cuisine €32,00

*Revised recipe of the classic venetian saor of
Cuocho anonimo Veneziano, 14th century
Sweet & Sour prawns with spiced onions, sultanas and almond milk*

Marinated Sturgeon - Historic Venetian Cuisine €34,00

*Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.
Sturgeon marinated in “vin cocto” (mulled wine),
vegetables “in carpione “ (soused) and ancient mustard*

Scallops €38,00

*Seared scallops Seared scallops on sweet pepper cream with
samphire, peanut, tapioca chips, basil oil*

Foie Gras de Canard and red prawns €60,00

*Foie gras escalope, Mazara red prawns, handmade butter pain brioché,
raspberry and port wine gel*

10% surcharge: bread, cover charge, complimentaries & service

“La carte”

First Courses

 **Cold Spaghetti with Almond & Melon (vegan) €28,00** 
*“Capelli d’angelo” pasta Benedetto Cavalieri with almond cream, melon,
toasted almond and extra virgin olive oil Tommaso Masciantonio*

 **“Oro & Oro” Fusilloni (vegan) €34,00** 
*Durum wheat fusilloni pasta ‘Metodo Massi’ with yellow datterino tomato cream, sun-dried
San Marzano tomato, tomato powder, pizzaiola oil and 24kt gold powder*

Lasagnetta with beef ragout €28,00
Handmade lasagnetta gratin with beef ragout, bechamel foam and parmesan crumble

Spaghetti with “Sepe in tecia” – 19th century Classic Venetian Cuisine €30,00
Bronze drawn durum wheat spaghetti with cuttlefish in black sauce and saffron cuttlefish roe

Raffioli de herbe...vantazati - 14th century Historic Venetian Cuisine €32,00
Handmade ravioli stuffed with fermented ricotta cheese & herbs, saffron sauce, caramelized and spiced almonds

“Maccaroni (called Gnocchi) in tredura de agnelo” €34.00
*Homemade potato gnocchi with a 14th-century lamb and leek sauce, lemon bread crumble
Gnocchi, a Venetian classic since the 18th century*

Linguine alla “Buzara” €38,00
*Dalmato-Veneta old fashioned recipe
Durum wheat pasta “Benedetto Cavalieri” with scampi,
San Marzano tomato and scampi coulis, tomato flakes, chilli pepper oil*

“Raw-Cooked” Risotto €38,00 
*Fennel flavored risotto with “cooked-raw” shellfish, dill essence, licorice and star anise powder.
Speciality of Bistrot de Venice, 1st place at the 8th National
Enogastronomic Competition “Risotto del Sommelier” - Isola della Scala (VR)*

Main Courses

 **Seasonal Garden (vegan) €30,00** 
Chickpea hummus, crunchy seasonal vegetables, flax and tapioca chips

 **Gourmet Tempeh (vegan) €30,00** 
Tempeh, vegan jus and onion petals

Calf’s liver alla “Veneziana” - 19th century Historic Venetian Cuisine €32,00
Calf’s liver, onions, mountain butter and polenta di Storo

Guinea Fowl in “Pevarada” sauce - 15th century Historic Venetian Cuisine €36,00
*Slow-cooked guinea fowl with its juice, pevarada sauce, grape must gel,
apple, grape, onion and mustard compote (Bartolomeo Scappi)*

Umbrine €36,00
*Low-temperature cooked umbrine fish fillet, mosaic of braised leek and nori seaweed,
lemongrass sauce, kombu-marinated red onion, Keta salmon caviar*

Baked Eel in “Ara” - 14th century Historic Venetian Cuisine €40,00
Smoked eel, with scent of laurel and polenta di Storo.

Lamb in “Sapor Fior de Persico” - 15th century Historic Venetian Cuisine €42,00
*Slow-cooked lamb ribs on almond velouté, pomegranate molasses,
gratinated artichoke bottom. Maestro Martino, 15th century*

Beef Fillet & Caesar’s €46,00
Beef fillet with its jus, our reinterpretation of Caesar salad, 20-month aged Parmesan

10% surcharge: bread, cover charge, complimentaries & service

Historic and Classic Tasting Menù

The Venetian cuisine from its origins to today

welcome starter and 4 courses of your choice

€120,00 per person

10% surcharge: bread, cover charge, complimentaries & service

Available until 2pm (at lunch) and 10pm (at dinner)

Appetizers

Prawns in “Saor”

*“Cisame de Pesse...quale tu voy”, revised recipe of the classic venetian saor of
Cuocho anonimo Veneziano 14th century.*

Sweet & Sour prawns with spiced onions, sultanas and almond milk

- or -

Marinated Sturgeon

Recipe revisited from “Opera dell’arte di cucinare” by Bartolomeo Scappi 16th century.

*Sturgeon marinated in “vin cocto” (mulled wine),
vegetables “in carpione “ (soused) and ancient mustard*

- or -

“Lengua salmistrada”

Revised receipe taken from “La cucina del Goldoni” 18th century.

Beef tongue, Venetian “mostarda” and green parsley sauce

First Courses

Raffioli de herbe

Raffioli de herbe ...vantazati - Anonymous Venetian Cookman, 14th century.

*Handmade ravioli stuffed with fermented ricotta cheese & herbs,
saffron sauce, caramelized and spiced almonds*

- or -

Linguine alla “Buzara”

Dalmato-Veneta old fashioned recipe

*Durum wheat pasta “Benedetto Cavalieri” with scampi, San Marzano tomato and
scampi coulis, tomato flakes, chilli pepper oil*

- or -

“Maccaroni (called Gnocchi) in tredura de agnelo”

*Homemade potato gnocchi with a 14th-century lamb and leek sauce,
lemon bread crumble.*

Gnocchi, a Venetian classic since the 18th century

Main Courses

Baked Eel in “Ara”

Traditional 14th century dish.

Smoked eel, with scent of laurel and polenta di Storo.

In the past the eels were roasted outside the mouth of Murano ovens “ARE”

- or -

Guinea Fowl in “Pevarada” Sauce

Reinterpretation of an ancient Venetian sauce, Bartolomeo Scappi, 15th century.

Slow-cooked guinea fowl (leg and thigh), pevarada sauce, grape must gel, apple, grape, onion, and mustard compote

- or -

Lamb in “Sapor Fior de Persico”

Slow-cooked lamb ribs on almond velouté, pomegranate molasses, gratinated artichoke bottom. Maestro Martino, 15th century

Dessert

Torta “Biancha Reale”

*Revised recipe by Bartolomeo Scappi,
active in Venice and Papal Chef in the 16th century.*

*Ginger cheesecake rose with a lemon cream center on an almond shortbread base,
raspberry soil, rose sorbet and rose water*

- or -

Traditional “Crema Rosada”

Revised recipe taken from the piece

“Pistori e Scaleteri - La Cucina Veneziana” by Giuseppe Maffioli.

Orange and star anise crème brûlée with orange jam and rosemary ice-cream

- or -

Tiramisù by Bistrot de Venise

*Revised version of our world-wide famous Tiramisù trevigiano.
Mascarpone flower sandblasted with 70% dark chocolate, cocoa pastry,
savoyard biscuit sponge and coffee sauce*



Wine Pairing

4 glasses €45,00

*Historical and local DOC-DOCG wines
suggested by our Sommeliers paired with the chosen dish*

Tasting Menu

“Bistrot Experience”

By Chef Stefano Novello & Chef Marcello Vecchi

Available until 13.15pm (at lunch) and 9.30pm (at dinner)

7 courses menu

€180,00 per person

The menu is available only for the entire table

One glass of sparkling Metodo Classico “Champenoise”

Entrée “Special”

1st tasting appetizer

2nd tasting appetizer

1st tasting first course

2nd tasting first course

Tasting main course

Pre-dessert

Dessert

A constantly evolving menu!

A skillful combination of seasonal refined products of the highest quality, innovative dishes, with respect for traditions.

Let our Chefs show you this journey of flavors and emotions

Wine Pairing

Pairing with a fine selection of

Italian Premium wines proposed by our Sommeliers

6 glasses - €100,00

10% surcharge: bread, cover charge, complimentaries & service



Vegan Tasting Menu

welcome starter and 4 courses of your choice

€100,00 per person

Available until 2pm (at lunch) and 10pm (at dinner)

Appetizers

Confit Byaldi

Vegetable ratatouille on sweet pepper cream with Taggiasca olive soil

- or -

Artichoke Bottoms

Gratinated artichoke bottoms with fried Storo polenta, sautéed spinach, lemon bread crumble, and zucchini pesto

First Courses

Cold Spaghetti with Almond & Melon

“Capelli d’angelo” pasta Benedetto Cavalieri with almond cream, melon, toasted almond and extra virgin olive oil Tommaso Masciantonio

- or -

“Oro & Oro” Fusilloni

Durum wheat fusilloni ‘Metodo Massi’ with yellow datterino tomato cream, sun-dried San Marzano tomato, tomato powder, pizzaiola oil and 24kt gold powder

Main Courses

Seasonal Garden

Chickpea hummus, crunchy seasonal vegetables, flax and tapioca chips

- or -

Gourmet Tempeh

Tempeh, vegan jus and onion petals

Dessert

Vegan Sweet

Coconut mousse, red berries and lemon balm sphere, coconut crumble, strawberry crisp, strawberry and mint sorbet

- or -

Fruit Giardiniera

Flavored seasonal fruit, melon sorbet and black pepper



Wine Pairing 4 glasses €35,00

*Organic and vegan wines suggested by our Sommeliers
paired with the chosen dish*

10% surcharge: bread, cover charge, complimentaries & service



ELENCO ALLERGENI SUDDIVISO PER I SINGOLI PRODOTTI SOMMINISTRABILI AL PUBBLICO

 BISTROT DE VENISE RISTORANTE BAR ENOTECA VENEZIA EST 1993 GASTRONOMIA & VINO ARTI & CULTURA	GLUTEN	CRUSTACEANS KREBSTIERE CRUSTACEOS	EGGS - OEUFS EIER - HUEYOS	FISH - POISSONS FISCHE - PESCADO	PEANUTS - ARACHIDES ERDNÜSSE - CACAHUETTES	SOYBEANS - SOJA SOJABOHNEN - SOJA	MILK - LAIT MOLKE - LECHE	NUTS - FRUITS À COQUE SCHALENRÜCHTE FRUTOS DE CÁSCARA	CELERY - CÉLÉRI SELLERIE - APIO	MUSTARD - MOUTARDE SENF - MOSTAZA	GRAINES DE SÉSAME SESAMSAWEN	ANHYDRIDE SULFUREUX SCHWEELEDIOXID	SESAAME	SO ₂	MOLLUSCS - MOLLUSQUES WEICHTIERE - MOLUSCOS
															
Crudit� di Mare / Sea Crudit�s															
Gran Crudo / Raw fish&Crustaceans	X	X		X		X				X		X			X
Scampi crudi Pocupine		X										X			
Ostriche / Oysters															X
“Carabineros” IQF		X										X			
Caviale Asetra / Caviar Asetra	X		X	X			X								
Antipasti / Appetizers															
Confit Byaldi															
Fondi carciofo / Artichoke bottoms	X											X			
Parmigiana							X		X						
Caprese	X		X				X		X			X			
“Saor” / Prawns in “Saor”		X					X	X				X			
Baccal� / Cod				X			X								
Capesante / Scallops					X							X			X
Storione "sottestato" / Sturgeon				X					X	X		X			
Foie Gras de Canard	X	X					X					X			
Lengua salmistrada / Tongue	X			X						X		X			
Primi Piatti / First Courses															
Spaghettoni Vegan	X							X				X			
Fusilloni "Oro & Oro"	X														
Spaghetti Seppie in “Nero”	X						X		X			X			X
Lasagnetta	X		X				X		X			X			
Raffioli	X		X				X	X							
Gnocchi	X		X				X		X			X			
Linguine alla "Buzara"	X	X							X			X			
Risotto "Cotto&Crudo"		X		X			X					X			X
Secondi Piatti / Main Courses															
Tempeh Gourmet	X					X			X			X			
Giardino / Seasonal Garden						X					X				
Fegato / Calf’s liver							X								
Bisato / Eel				X											
Faraona / Guinea fowl										X		X			
Ombrina / Umbrine				X			X			X		X			
Agnello / Lamb				X			X	X	X			X			
Filetto / Beef fillet	X		X	X			X			X		X			
Dessert															
Tiramis�	X		X				X	X							
Panna cotta Maya	X					X	X	X							
Torta Bianca			X				X	X				X			
Crema rosada			X				X								
Risi Turchesca			X				X	X				X			
Vegan Sweet															
Fruit Giardiniera	X						X	X				X			
Gelati (depending on flavour)			X				X					X			
Sorbetti															
Cuori / Heart Shaped dessert	X		X				X	X							



ALLERGENES IN ORANGE CAN BE REMOVE ON REQUEST

GLI ALLERGENI IN ARANCIONE POSSONO ESSERE TOLTI SU RICHIESTA