

• VENEZIA •

Trattoria y pizzeria

STARTERS

House bread

Garlic and parsley butter, salt and oregano

Thin focaccia

Pizza bread with olive oil, salt, oregano, stracciatella and pesto

Ham croquettes

Creamy and crispy croquettes filled with ham, prepared artisanally

Boletus croquettes

A rich mushroom flavor with a smooth cream delicately infused with black truffle

Venecia potatoes

Oven-roasted potatoes topped with homemade napolitana sauce, crispy bacon, black truffle and melted mozzarella

Provolone pizzaiolo

Oven-baked provolone cheese with napolitana sauce, caramelized onion, black olives and a touch of fresh oregano

Venecia sticks

Crispy mozzarella sticks topped with golden parmesan, served with homemade tomato jam and honey

Mozzarella volcano

Soft bread brushed with garlic and oregano butter, filled with melted mozzarella that flows when opened

SALADS

Di mare salad

Mixed lettuce and arugula with sautéed king prawns, peeled prawns, cuttlefish, mussels and clams, with onion, carrot and cherry tomato, finished with honey and balsamic dressing

Chicken salad

Mixed greens with sautéed chicken, mushrooms, walnuts, parmesan flakes, cherry tomato and strawberries, finished with honey and balsamic dressing

Ensalada de queso de cabra

Mixed greens with sliced mushrooms, walnuts and goat cheese, cherry tomatoes and strawberries, with a light honey and balsamic dressing

Vitulano salad

Fresh burrata with cherry tomatoes, pistachios, garlic and oregano, finished with a touch of honey and balsamic

LASAGNAS

Traditional lasagna

Layers of fresh pasta with bolognese sauce, béchamel, napolitana sauce, melted mozzarella and basil

Parmigiana lasagna

Layers of roasted eggplant with napolitana sauce, melted mozzarella and fresh basil

PIZZAS

Margherita

Traditional napolitana sauce, mozzarella, olive oil and basil

A classic full of flavor.

Venecia

Napolitana sauce and mozzarella with fresh arugula, cherry tomatoes, mushrooms, creamy burrata and pecorino flakes, finished with pesto and cured ham

A pizza full of character and elegance

Four cheeses

Premium selection of mozzarella, gorgonzola, pecorino and goat cheese with oregano and fresh basil

A creamy and bold Italian combination

Vegetarian

Napolitana sauce with mozzarella, roasted pepper, sweet corn, black olives, mushrooms, cherry tomatoes and red onion

A balanced mix of freshness and Mediterranean flavor

Prosciutto

Napolitana sauce, melted mozzarella and Italian cooked ham with oregano and basil

A smooth and balanced Italian classic

Calzone

Stuffed with mozzarella, Italian ham and mushrooms, served with napolitana sauce and oregano, basil and pesto

A baked classic with comforting flavor

PIZZAS

Prosciutto e funghi

Prepared with napolitana tomato sauce and melted mozzarella, topped with Italian prosciutto and fresh mushrooms, finished with a touch of oregano and basil that enhances the overall flavor.

A well-balanced classic full of flavor.

Diavola

Pizza prepared with napolitana tomato sauce and melted mozzarella, topped with spicy salami and black olives, finished with oregano and basil that intensify its character.

A classic Italian pizza with bold and balanced flavor.

Bolognese

Prepared with napolitana tomato sauce and melted mozzarella, topped with bolognese sauce, sweet corn and caramelized onion, finished with oregano and basil that bring balance to the dish.

A perfect balance of intensity and sweetness.

PASTAS

Garganelli Bolognese

Fresh short pasta served with slow-cooked beef bolognese sauce, finished with grated cheese and fresh basil.

A comforting Italian classic.

Spaghetti Alfredo

Fresh pasta with chicken and mushrooms in a creamy parmesan sauce, carefully prepared to achieve a smooth and balanced texture.

A rich and comforting dish.

Spaghetti all' amatriciana

Fresh pasta with tomato sauce, crispy guanciale and onion, finished with a touch of chili and basil that enhance its intensity.

A bold and traditional Roman recipe.

Spaghetti Pesto

Fresh pasta with pesto sauce, parmesan flakes and walnuts, achieving a fresh and aromatic combination full of Mediterranean flavor.

A light and flavorful classic.

Vegetarian Spaghetti

Fresh pasta sautéed with seasonal vegetables and mushrooms, prepared to maintain a balanced and natural flavor profile.

A simple and fresh option.

PASTAS

Spaghetti Carbonara

Fresh pasta with guanciale, egg yolk and pecorino, finished with black pepper to achieve a creamy and well-emulsified sauce.

A true Roman classic.

Spaghetti Venecia

Fresh pasta with king prawns, peeled prawns, mussels, clams and boletus, combined in a seafood sauce with a subtle touch of ricotta. An intense and well-balanced dish.

Una plato inteso y repleto de sabor

Four Cheese Gnocchi

Potato gnocchi served in a creamy four-cheese sauce, carefully balanced to achieve a smooth and rich texture.

A classic with depth and creaminess.

RISOTTOS

Frutti Di Mare Risotto

Creamy rice prepared with seafood, king prawns, squid and clams, combined in a rich seafood-based sauce with cherry tomatoes.

A dish full of flavor and intensity.

Truffle Chicken Risotto

Creamy rice with chicken, truffle and parmesan, carefully cooked to achieve a smooth and aromatic result.

A refined and balanced dish.

Boletus Risotto

Creamy rice with boletus mushrooms, truffle and parmesan, combining earthy flavors with a rich and smooth texture.

A dish full of depth and character.

Nero Di Pulpo Risotto

Black rice with baby octopus, king prawns and cherry tomatoes, prepared in a seafood sauce that enhances its intensity.

A bold and distinctive dish.

MEATS

Taliata

Grilled entrecôte (280g) served with fries, padrón peppers and cheese flakes, prepared to highlight the quality of the meat.

A simple and well-executed dish.

CHEF'S SUGGESTIONS (Pizzas)

Pistachio Pizza

Prepared with a pistachio cream base, topped with pistachio mortadella, creamy burrata and crispy bacon, finished with oregano and basil to enhance its flavor.

A creamy, unique pizza full of character.

BBQ Pizza

Prepared with barbecue sauce and melted mozzarella, topped with juicy chicken, sautéed minced meat, caramelized onion, crispy bacon and sweet corn.

A perfect balance between smoky and sweet flavors.

Carbonara Pizza

Melted mozzarella with crispy bacon, egg, onion and parmesan, finished with oregano and fresh basil that enhance its flavor and texture.

A rich Italian version full of flavor.

Porcini e Funghi Pizza

Prepared with mushrooms and sautéed boletus, combined with a delicate truffle sauce and a subtle touch of honey, finished with oregano and basil.

An intense and aromatic combination of Italian flavors.

Pizza tonno cipolla

Prepared with tomato sauce and melted mozzarella, topped with tuna and onion, finished with oregano and basil for a balanced and classic flavor.

A traditional Italian-style classic.

CHEF'S SUGGESTIONS (Pastas)

Tagliatelle porcini e funghi

Fresh tagliatelle sautéed with boletus, mushrooms and truffle, combined with a smooth four-cheese and parmesan sauce that enhances its creamy texture.

A creamy and aromatic dish inspired by Italian tradition.

Spaghetti frutti di mare

Fresh pasta with clams, prawns, baby octopus and squid, combined with cherry tomatoes and a seafood sauce made from a crustacean base with a touch of salt and pepper.

A fresh dish full of intense sea flavor.

Ravioli with sage sauce

Fresh pasta ravioli filled with four cheeses, sautéed in butter with fresh sage and finished with a touch of black pepper.

A delicate dish full of nuances and balance.

Rigatoni pistachio

Fresh short pasta served with a creamy pistachio sauce and guanciale, carefully combined to enhance its intensity and texture.

A dish full of Italian character.

Tartufo tagliatelle

Fresh pasta sautéed in butter with a delicate truffle cream, topped with a poached egg and finished with grated pecorino cheese.

A creamy, aromatic and refined dish.

Nero di sepia tagliatelle

Black tagliatelle with cuttlefish and sautéed prawns, combined with cherry tomatoes and a seafood sauce made from a crustacean base.

An intense and well-balanced dish with a taste of the sea.

CHEF'S SUGGESTIONS *(Pastas)*

Fagotini pear & gorgonzola

Fresh pasta fagotini filled with pear and gorgonzola, enhanced with a touch of truffle where the sweetness of the fruit is balanced with the intensity of the cheese.

A rich and aromatic dish full of contrast.

Tagliatelle with clams

Fresh tagliatelle sautéed with clams, combined in a smooth bisque and finished with a delicate touch of wine that enhances its seafood flavor.

A delicate dish full of sea flavor.

DESSERTS

Homemade cheesecake

Smooth and creamy cheesecake, finished with a delicate red berry syrup that enhances its flavor and adds a subtle sweetness.

A delicate dessert, perfect to finish your meal.

Carrot cake with ice cream

Soft and aromatic carrot cake, served with a scoop of ice cream that creates a smooth and balanced contrast of textures.

A soft and creamy contrast.

Chocolate cake with ice cream

Homemade chocolate cake, rich and creamy, served with a scoop of ice cream to balance its intensity and enhance the experience.

An excellent dessert to end the evening.

Chocolate sack

Oven-baked chocolate pastry filled with creamy Nutella, offering a delicate combination of textures and intense chocolate flavor.

A delicate and delicious dessert with a perfect balance of texture and flavor.

DESSERTS

Ice cream cup

Ice cream served with a selection of flavors to choose from, offering a refreshing and balanced option to finish the meal.

A refreshing and flavorful dessert to enjoy at the end.

Panna cotta

Creamy panna cotta with a Baileys base, finished with a delicate red berry syrup that enhances its smooth and elegant texture.

A delicate, smooth and elegant dessert to finish the meal.

Cannolis

Crispy cannoli filled with smooth cream, finished with a touch of ground pistachio that adds texture and flavor to the dish.

A delicate and delicious dessert in both texture and flavor.

VENECIA

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