



Antipasti

SARDE IN SAOR (VENETIAN) 23
CRUDO DI PESCE (VENETIAN) 65
CARPACCIO DI COSTATA FROLLATA 365 GIORNI (VENETIAN) 40
CAESAR SALAD DI GALLINA VENETA (CLASSIC) 29
BACCALÀ MANTECATO CON POLENTA FRITTA (VENETIAN) 25
OSTRICA CONCAVA TIPO SPECIALES (CLASSIC) 6 AL PZ.
BURRATA RADICCHIO TARDIVO E MELAGRANA (CLASSIC) 26
PANE, BURRO E ACCIUGHE (CLASSIC) 35
PATADOK GRAN RISERVA 28 MESI JAMON DE BELLOTA (CLASSIC) 45
UOVO IN CAMICIA E TARTUFO NERO (CLASSIC) 40

Primi

RISOTTO AL NERO DI SEPIA (VENETIAN) 36
SPAGHETTI ALLA CARBONARA (CLASSIC) 33
TAGLIOLINI AL TARTUFO NERO (CLASSIC) 58
SPAGHETTI "SGAMBARO" ALLA BUSARA (CLASSIC) 45
GNOCCHI AL RAGÙ D ANATRA MUTA (VENETIAN) 36
RAVIOLI DI ZUCCA NOCCIOLE E SALVIA (CLASSIC) 35

Secondi

FEGATO ALLA VENEZIANA (VENETIAN) 43
GANASSETA BRASATA ALL' AMARONE (VENETIAN) 42
BRANZINO AL SALE FINOCCHI ALL' ARANCIA CAVOLI DI BRUXELLES (CLASSIC) 52
VERDURE GRIGLIATE E HUMMUS (CLASSIC) 37
BISTECCA DI CAVOLFIORE , SALSA VERDE E MANDORLE (CLASSIC) 35
GRAN FRITTURA DI PESCE ALLA VENEZIANA (VENETIAN) 48
FILETTO DI MANZO BIETA E FUNGHI DI STAGIONE (CLASSIC) 55
CHEESBURGER DI COSTATA (CLASSIC) 39

Dolci

TIRAMISU (VENETIAN) 18
FRITTELLE VENEZIANE (VENETIAN) 16
MILLEFOGLIE AL CIOCCOLATO (CLASSIC) 22
COPPA MALAGA (CLASSIC) 18
SELEZIONE DI FORMAGGI (CLASSIC) 35
TORTA FATTA IN CASA (CLASSIC) 18
GELATO ALLA CASTAGNA CON CIOCCOLATO BIANCO E CACAO (CLASSIC) 20
PANETTONE TOSTATO CON CREMA CHANTILLY (CLASSIC) 18
PANDORO TOSTATO CON GELATO ALLA VANIGLIA (CLASSIC) 18

FRANCY'S FRANCY'S FRANCY'S

Appetizers

VENETIAN-STYLE SARDINES (THE VENETIANS) 23
RAW SEAFOOD PLATTER (THE VENETIANS) 65
RIBEYE CARPACCIO DRY-AGED 365 DAYS (THE VENETIANS) 40
CAESAR SALAD WITH VENETIAN HEN (THE CLASSICS) 29
VENETIAN WHIPPED COD WITH FRIED POLENTA (THE VENETIANS) 25
PREMIUM CUPPED OYSTERS (THE CLASSICS) 6 AL PZ
BURRATA RADICCHIO TARDIVO AND POMEGRANATE (THE CLASSICS) 26
BREAD BUTTER AND ANCHOVIES (THE CLASSICS) 35
PATADOK GRAN RISERVA 28 MONTHS BELLOTA HAM (THE CLASSICS) 45
POACHED EGG AND BLACK TRUFFLE (THE CLASSICS) 40

First Course

SQUID INK RISOTTO (THE VENETIANS) 36
SPAGHETTI ALLA CARBONARA (THE CLASSICS) 33
FRESH EGG PASTA WITH BLACK TRUFFLE (THE CLASSICS) 58
"SGAMBARO" SPAGHETTI ALLA BUSARA (THE CLASSICS) 45
GNOCCHI WITH MUSCOVY DUCK RAGÚ (THE VENETIANS) 36
PUMPKIN RAVIOLI HAZELNUTS AND SAGE (THE CLASSICS) 35

Second Course

VENETIAN-STYLE VEAL LIVER (THE VENETIANS) 43
VEAL CHEEK BRAISED IN AMARONE (THE VENETIANS) 42
SALT-BAKED SEA BASS FENNEL ORANGE AND BRUSSELS SPROUTS (THE CLASSICS) 52
ROASTED VEGETABLES AND HUMMUS (THE CLASSICS) 37
CAULIFLOWER "STEAK" SALSA VERDE AND ALMONDS (THE CLASSICS) 35
VENETIAN-STYLE FRIED SEAFOOD (THE VENETIANS) 48
BEEF TENDERLOIN CHARD AND SEASONAL MUSHROOMS (THE CLASSICS) 55
RIBEYE CHEESEBURGER (THE CLASSICS) 39

Desserts

TIRAMISÙ (THE VENETIANS) 18
SWEET VENETIAN FRITTERS (THE VENETIANS) 16
CHOCOLATE MILLEFOGLIE (THE CLASSICS) 22
MALAGA RAISIN GELATO (THE CLASSICS) 18
CHEESE PLATTER (THE CLASSICS) 35
HOUSE-MADE CAKE (THE CLASSICS) 18
CHESTNUT GELATO WHITE CHOCOLATE AND COCOA (THE CLASSICS) 20
PAN-TOASTED PANETTONE WITH CHANTILLY CREAM (THE CLASSICS) 18
PAN-TOASTED PANDORO WITH VANILLA ICE CREAM (THE CLASSICS) 18