

Menu

TO START

PREZZO

-  Grilled croutons with creamed cod and chives (3pcs)
-  Seasonal grilled croutons: chanterelles and pork lard wild gray "Casentino Tuscany", aubergines, pine nuts and anchovies, roasted peppers with oregano and green cheese (3pcs) €. 10,00
-  Grilled scallops with emulsified whisky, lime and "Sichuan" pepper (3pcs) €. 15,00
-  Barbecued mussels with cherry tomatoes and threads of chilli pepper €. 13,00
- Platter of mixed cold cuts of the wild gray swine from "Casentino Tuscany" area with basil buffalo cream €. 15,00
- Wagyu Miyabi carpaccio on a bed of frisee salad, green sauce, balsamic glaze, and black olives €. 15,00
- Piedmont Fassona tartare "Cazzamali" selection with purple potato chips and crunchy salad €. 15,00

ARTISANAL PASTA

- Pasta of wheat flour "Paccheri" with pumpkin and mussels €. 16,00
- Fresh egg pasta "Linguine" with catch of the day €. 16,00
- Fresh egg pasta "Maltagliati" wholemeal flour with Genoese pesto, cherry tomatoes confit €. 15,00
- Fresh egg pasta "Cappelletti" stuffed with Wagyu Miyabi, soy sauce, organic "Zagara" honey and spinach velouté €. 20,00
- Fresh egg pasta "Ravioli" with cuttlefish ink, salmon, fennel and chanterelles €. 16,00
- Fish soup €. 18,00
- Fresh egg pasta "Tagliatelle" with "Bolognese" sauce or "Piennolo" tomato sauce €. 13,00

BREAD & GRILL

-  Guinness pork ribs with grilled seasonal vegetables €. 20,00
-  Sliced sirloin Piedmont Fassona breed "Cazzamali" selection with grilled seasonal vegetables €. 24,00
-  Sliced sirloin of Wagyu Miyabi with crunchy salad and caramelized vegetables €. 40,00
-  Fiorentina Piedmont Fassona breed "Cazzamali" selection with grilled vegetables (for 2, about 1 kg) €/hg 8,00
-  Seared tuna steak, crusted with poppy seeds, sweet and sour aubergines and beetroot cream €. 24,00
-  Slice of wild salmon caught by fish hook, caramelized vegetables in soy sauce and crunchy salad €. 28,00
-  Stew amberjack with seasonal vegetables €. 24,00
-  Confit duck leg with Jerusalem artichoke puree, caramelized pears and demi-glace sauce €. 20,00

OUR BURGERS

-  BLT burger (Piedmont Fassona breed "Cazzamali" selection) with cheddar cheese, french fries and onion grilled €. 20,00
-  BLT Hamburger of Chianina "Fracassi butcher" with cocoa bread, sweet and sour Tropea onion, ox heart tomato, purple cabbage, crispy bacon and Latteria Pradis "Formaggio Verde" cheese. €. 20,00

OUR SELECTION OF COLD CUTS

- Selection of cheeses accompanied by jams €. 15,00
- Selection of cold cuts €15,00 - €. 25,00

Parma ham 30 months "S. Ilario", natural baked ham "Branchi", artisanal porchetta "Meggiolaro", salami no additives, no preservative "Lovison", Speck natural seasoning "D'Osvado" served with artisanal pickles

Latteria Pradis: "Formaggio Verde", "Formaggio Salato BIO" e "Pradis 24 mesi"; Fattoria Antonic: "Pecorino seasoned"; Caseificio Gennari: "Parmigiano Reggiano vacche brune 24 mesi"; Latteria di Tarzo: "Grillo di Colmajor".

EVEN MORE ...

-  Nicoise salad: freshly grilled tuna, spring salad, mixed tomatoes, green beans, Taggiasca olives and quail eggs €. 15,00
-  Grilled octopus salad, grilled potatoes, crispy coleslaw, red and yellow cherry tomatoes confit €. 15,00
- Mixed salads and cherry tomatoes €. 10,00
- Extra bread basket of our production with selected organic flours natural leavening €. 4,00

All dishes made may still contain traces of gluten, dairy products or eggs, for any information on substances and allergens you can consult the appropriate documentation that will be provided by the service staff.

 = Grilled in a charcoal oven

specialità
BREAD & GRILL

MAJER
VENEZIA