

# MENU



ROSSO VENEZIANO

BISTROT DI MARE

# STARTERS

Assorted Raw Fish 36€

Seafood Steamed (squid, langoustines,  
prawns) with Potato Whipped  
in Olive Oil and Romesco Sauce 20€

Trio of Tartare:  
Tuna, olives, Capers and Chives;  
Salmon, Orange Smoothie and Crunchy Almonds;  
Red Prawn, Passion Fruit and Burrata Mousse 20€

Cream of Cannellini Beans, Larded Shrimp  
and Black Cabbage Powder 18€

Polenta Cheesecake with Creamed Cod,  
Caramelized Pear and Confit Cherry Tomato 17€

Trio Cooked Fish Tasting - chef's free choice 20€



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# PASTA

Risotto with Saffron from San Miniato with Mussels,  
Clams, Raw Prawn from Mazara del Vallo,  
its Bisque and Parsley Reduction 20€

Fregola with Lobster, Shrimp Bisque,  
Buffalo Mozzarella Cream and Rocket Emulsion 30€

Paccheri with Fresh Tuna,  
Pistachio Pesto and Burrata 20€

Lobster Ravioli and King Crab Ragout 20€

Spaghetti with Sardines, Wild Fennel,  
Raisins, Pine Nuts and Breadcrumbs 20€

Troccoli with Seafood Carbonara  
with Swordfish and Smoked Tuna 20€

Spaghetti with Clams  
and Bottarga (dried fish eggs) 20€



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# MAIN COURSE

**Fried Squid, Prawns and Vegetables 20€**

**Catalan Lobster and Crustaceans with Fruit  
and Vegetables (lobster, langoustines, prawns)  
60€ the dish for 2 people**

**Sliced Tuna in a Bronte Pistachio Crust  
with Vegetables 22€**

**Crispy Octopus, Ovocado Cream,  
Cherry Tomatoes and Lime 22€**

**Grilled Fish (langoustines, prawns,  
squid, octopus tentacle) 35€**

**Stuffed Squid on Smoked Provola Extract 22€**

**Baked Catch of the Day with Vegetables  
(for 2 people) 60€/Kg**

**Sliced Croaker with Hollandaise Sauce  
and Fine Black Truffle €25**

**\*service charge 3€**



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