

Snack Bar



Our specialties

Quello della bassa	38
Montagnana ham, Polesine ciabatta, farmer's giardiniera	
Carpaccio. L'originale 	38
130g of Treviso beef carpaccio with its traditional sauce	
Insalata di pollo	32
roasted free-range chicken salad with sweet mustard	
Alto Adriatico	42
prawns, raw Cavallino courgettes, courgette flowers, vegetable dressing	
Insalata di gamberi	32
prawn salad, avocado, sugary sesame lettuce	
La Campagnola	28
lettuce, herbs from our garden, peeled grapes, toasted pine nuts, Piave cheese, crispy bacon	
Battuta di pescato	32
Fish of the day carpaccio, capers, lemon and pistachios	

Tajer P  	32
Morlacco, extra-old Asiago, Monte Veronese cheese served with rosemary honey	
Pasta e fagioli	25
Venetian pasta and beans	
Spaghetti artigianali come piacciono a me P	36
With Cabras mullet processed roe	
Bigoli alla busara	42
With scampi	
Tagliatelle fatte in casa al doppio uovo 	28
With lemon, basil, almonds and sheep's milk cheese	
Bruschetta Italia P	28
Toasted wheat bread, baked plum tomatoes, Puglia burrata, Mimmo's Cetara anchovies, green pepper oil	
Poldo Sbaffini	36
160g Italian beef burger, milk and sesame bread, rolled pancetta, lettuce and tomato sauce	
Panino de noialtri	26
Ancient grains bread, Vicenza soppressa, aubergines in oil, horseradish sauce	
Tramezzone nostrano-vegetariano	32
Sliced bread, grilled vegetables, organic eggs tomatoes, Casatella trevisana cheese, herb mayonnaise	

Tireme su	18
Treviso area typical tiramisù	
Sfoglia	22
Puff pastry with diplomatic cream and berries	
Monte Bianco classico	20
Classic Mont Blanc	
Frutti di bosco 	20
with vanilla whipped cream	
Gelati e sorbetti	18
Home-made	
Un bicchiere di Picolit A	32
Zaeti, bussolai & sbregnette	

Chef: Davide Bisetto

Bar Manager: Walter Bolzonella



Gluten-free products



Vegetarian dish

P Presidio Slow Food® Pantelleria capers, Morlacco del Grappa cheese, extra-old Asiago cheese, Monte Veronese cheese, Cabras mullet processed roe, Cetara anchovies

The letter **P** indicates a dish prepared with at least one Presidio Slow Food® ingredient. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.

A Arca del Gusto® Picolit

The letter **A** indicates a dish prepared with at least one ingredient inventoried in the Arca del Gusto® by Slow Food®, i.e. productions at risk of extinction. Their inclusion in our menu helps them emerge from oblivion and make them known, restoring their economic value. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.

Prices in Euro / Service, cover charge and VAT included

The fish to be eaten raw went through blast chilling in compliance with Regulation (EC) No 853/2004, Attachment III, Section VIII, Chapter 3, letter D, item 3.

Food & beverage allergy information

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

Please see the relevant documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.



CIPRIANI
A BELMOND HOTEL
VENICE