



PREMIATO CAFFÈ VENEZIA

• MENU •

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Starter

ROAST VEAL *FRISA* / 11

tuna sauce, capers, olive, cucumber, tomato, cheese

TUNA TARTARE *FRISA* / 12

stracciatella cheese, rocket salad, mango pearls
and *passion fruit*, toasted almonds

SCALLOPS COOKED AT LOW TEMPERATURE* / 15

glasswort, *beet cream*, yellow baby plum tomato,
flavored with citrus distillate

STUFFED TOMATO / 13

squid, capers, olives on *celery* cream, toasted bread
and basil flavored oil

BUFFALO CAPRESE / 10

zucchini cream, cherry tomato and yellow baby plum tomato

MIXED FRY* / 12

zucchini flower, chips, *arancini*, *crispy sage*, meatball with bacon
and potatoes, small *panzerotti*, chicken fillet

SELECTION OF COLD CUTS / 15

Parma ham 18 months, flake of *ham cooked* (Capitelli sausage factory),
capocollo from Martina Franca, roast veal cooked at low temperature
with *mustard* and honey, “*poverella* style” *zucchini*

SELECTION OF CHEESE / 12

local giuncatina, *fossa* cheese, apulian *pecorino* cheese,
Lunatico cheese, *fig mostarda*

FRENCH *FRIES* / 5



First course

TROCCOLI PASTA WITH TUNA AND PISTACHIO / 15

garlic, oil, chilli, *Bronte pistachio* cream, tuna tartare

SCIALATIELLI PASTA WITH GREY MULLET BOTTARGA / 15

butter, lemon flavored oil

POTATO GNOCCHETTO / 15

with monkfish, tomatoes and basil flavored oil

APULIAN ORECCHIETTE WITH THREE TOMATOES / 10

San Marzano tomato, cherry tomato, yellow baby plum tomato,
basil pesto, *stracciatella* cheese

Second course

COD HEART / 16

zucchini cream, yellow baby plum tomato and seared cherry tomato, dusted with purple potato

MONKFISH* FILLET WITH CITRUS FRUITS / 15

with valerian and tomato confit

FISH FRY* / 18

squid rings, small cuttlefish, baby octopus, paranza fish, shrimp, zucchini flowers, crispy sage

TRADITIONAL STUFFED SQUID* / 15

and tomato cream, steamed potatoes, dried taggiasche olives

CHICKEN STEAK / 12

rocket salad, parmesan, lemon flavored oil

VEAL FILLET / 24

Bronte pistachio cream, cherry tomatoes and pine nuts



Rosette premiate

HOMEMADE BURGER / 10

caciocavallo cheese, bacon, tomato, lettuce, Bronte pistachio cream, french fries

HOMEMADE BURGER / 10

buffalo, pillow, nduja, porcini mushrooms, rocket salad, french fries

CRUNCHY BABY OCTOPUS* / 10

buffalo mousse, rocket salad and ginger cream, yellow baby plum tomato, "poverella style" zucchini

Salad

BARATTIERE AND FETA SALAD / 8

lettuce, rocket salad, barattiere, *feta cheese*, tomato

SHRIMP AND TUNA SALAD / 12

lettuce, cherry tomatoes, yellow tomato, *shrimp*, *corn*, *tuna tartare*

BUFFALO AND RAW HAM SALAD / 10

lettuce, rocket salad, tomato, *buffalo cheese* from Campania, Parma 18 months raw ham, *taggiasche olives*



Dessert

TIRAMISÙ / 6

CHOCOLATE CHEESECAKE / 6

CHEESECAKE WITH BERRIES / 6

CHOCOLATE SOUFFLE* / 6

CHOCOLATE SALAMI* / 5

DESSERT OF THE DAY / 6

COVER CHARGE / 2.5

*Italic words specify the presence of allergens that could cause food intolerances to people at risk. (Reg.1169/2011 UE)
According to the European law they are: cereals and its derivatives, shellfish and its derivatives, eggs and egg products, fish and fish products, peanuts and peanut products, soy and soy product, milk and its derivatives, nuts, celery and celery products, mustard and mustard products, sesame and sesame products, sulfurous anhydride and sulfites, lupin and lupin products, mollusk and mollusk products.
For further information please contact the restaurant staff.*

*IN THE ABSENCE OF FRESH RAW MATERIAL THE PRODUCT WILL BE PROCESSED FRESH AND FROZEN BY MEANS OF A RAPID TEMPERATURE BLAST CHILLING PROCESS.



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