

# ORIENTALBAR&BISTROT

## AUTUMN DINNER MENU

### Our dishes

#### Seared scallops

Oysters infusion with Martini Dry  
glasswort and herbs from Sant'Erasmo

€ 34

#### Cuttlefish in two styles

Cuttlefish sphere with peas and crispy bread leaf  
Hand cut cuttlefish beans cream, rapini  
and confit cherry tomatoes

€ 30

#### Basket of prawns in panko crust

Vegetable chips with pepper chutney

€ 28

#### Breaded and fried egg 🍴

Smoked eggplant mousse,  
bavaroise of Grana Padano Riserva

€ 28

#### Aubergine Parmigiana 🍴

Mozzarella, basil and tomato sauce

€ 26

#### Baccalà in oil poaching

Cream of onion confit and parmesan cheese,  
spinach, "bottarga" and fried leeks

€ 36

#### Seared Octopus

It own mayonnaise , pumpking puree, sesame  
seeds, taggiasche olives, purple cabbage

€ 30

#### Pork cheek braised in Modenese vinegar

Celeriac puree with orange and Jerusalem artichokes

€ 32

### Chef's Signature

#### Tataki tuna with sesame seeds

Cardamom, soy and vegetables with ginger

€ 38

### Tasting of small appetizers

#### Veneziani

Cuttlefish sphere with peas and crispy bread leaf

Polpette of creamed "baccalà"

Savory flan with glasswort 🍴

Prawns in Venetian-style "saor"

€38

#### Oriental

Tataki tuna with sesame seeds, cardamom,  
soy and vegetables with ginger

Meatball with green curry

Chickpeas terrine, oriental spices pearls 🍴

Prawn in panko crust with bell pepper chutney

€38

### Our homemade pasta

#### Fresh double-yolk tagliolini pasta

Seared prawn, black truffle,

Pecorino di Fossa cream

€ 34

#### Homemade ravioli filled with veal shank

Parmesan and radicchio sauce,

veal jus, purple potato chips

€ 34

### Our classic risotto

#### Risotto of Gran Riserva Parmesan 🍴

creamed with Valdobbiadene Prosecco D.O.C.G.

€ 26

### Our soups

#### Onions and chesnuts soup 🍴

Herbs and organic Extra Virgin olive oil

€ 22

#### Velouté of winter vegetables 🍴

Rosemary-Infused Croutons

€ 22

### Dulcis in fundo

#### Tiramisù Metropole

Coffee cream and cocoa bean nibs,  
chocolate biscuit

€ 18

#### Orange Semifreddo

with honey and a rum-infused chocolate

€ 18

#### Homade apple cake

Vaniglia sauce

€ 18

#### Almond crumb Fregolotta

Ancient venetian recipe

€ 16

#### Chef's biscuits

Biscuits selection from the chef

€ 18

Special dinner 3-course menu à la carte € 90 per person

Cover charge € 10 per person

Please ask for the allergen booklet. If fresh products are not available on the market, top quality frozen products will be used instead

10/2026