

# Via Veneto

## COCKTAILS

<b>SPRITZ APEROL</b> Aperol, Prosecco, Orange	11
<b>SPRITZ BLANC</b> Elderflower liqueur, Prosecco, lime	12
<b>SPRITZ CAMPARI</b> Campari, Prosecco, Orange	12
<b>SPRITZ ITALICUS</b> Italicus (bergamot liqueur), Prosecco, lemon	14
<b>ITALIAN MULE</b> Limoncello, Vodka WYBOROWA, Ginger Beer FEVER TREE, lime	13
<b>AMERICANO</b> Campari, Martini Rouge, Martini blanc, orange	12
<b>GIN TONIC</b> Gin BOMBAY SAPHIRE, Tonic FEVER TREE, lime	12

## APERITIFS

<b>COUPE PROSECCO</b>	8
<b>MARSALA, eggs ou almonds</b> (4cl)	6
<b>MARTINI rosso, bianco</b> (4cl)	6
<b>CAMPARI</b> (4cl)	6
<b>RICARD</b> (2 cl)	5
<b>KIR ITALIEN (Prosecco)</b> (12cl)	9
<b>WHISKY NIKKA FROM THE BARREL</b> (4cl)	12
<b>WHISKY CONNEMARA PEATED SINGLE MALT</b> (4cl)	13

## BEER

<b>MORETTI</b> (33cl)	6,50
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## SOFT DRINKS

<b>Peach Iced Tea CORTESE BIO</b> (27,5cl)	6,50
<b>COCA-COLA, ZERO</b> (33cl)	6
<b>ORANGINA</b> (25cl), <b>LEMONADE</b> (20cl)	6
<b>Grenadine or Mina syrup with water</b> (non-filtered)	3,50
<b>Ginger Beer FEVER TREE</b> (20cl)	6
<b>TONIC FEVER TREE</b> (25cl), <b>PERRIER</b> (33cl)	6
<b>Juice &amp; nectar ALAIN MILLAT</b> (33cl) orange, tomato, apricot, vineyard peach, apple	7,50

## WINE

(75cl) (37,5cl) (12,5cl)

### WHITE

FRASCATI Doc Lazio	29	19	
SOAVE Doc Veneto	28		6,50
RAPITALA PIANO MALTESE Igt Sicilia	32	21	7
PROSECCO Superiore Docg Veneto	39		
CHAMPAGNE YVES DELPORTE Tours s/Marne	62		

### RED

CHIANTI CLASSICO Doc Toscana	34	22	
POIANE VALPOLICELLA RIPASSO Doc Veneto	35		
LAMBRUSCO Doc E Romagna (sparkling wine)	30		
RAPITALA NERO D'AVOLA Igt Sicilia	32	21	
FIULOT BARVERA D'ASTI Docg Piemonte	35		
NEGROAMARO Igp Puglia	32		7
BOLLA VERONA Igt Veneto	28		6,50

### ROSÉ

BARDOLINO Doc Veneto	32	21	7
LAMBRUSCO Doc E Romagna (sparkling wine)	24		
RAPITALA Igt Sicilia	32	21	7

## WATERS

(100cl) (50cl)

EVIAN	7	5
SAN PELLEGRINO	7	5



## TO SHARE

Prosciutto di San Daniele DOP GRAN RISERVA	13
Burrata (150 gr) & rosemary focaccia	14
Goat cheese & Prosciutto di San Daniele Involtini	13
Mozzarella di Bufala (200 gr) & rosemary focaccia	15
Rosemary focaccia	6
Artichoke cream & rosemary focaccia	13
Gorgonzola	9
22 month aged Parmigiano Reggiano DOP	9
Tuscan pecorino cheese	10
Green Olive	7

## SALADS

Salad with Roasted Free-Range Chicken & shaved parmesan cheese	22
Arugula & parmigiano reggiano cheese	12
Green Salad	8

## HOMEMADE FRESH PASTA

Rigatoni GIULIETTA	20
Spaghetti Tomatoes & Burrata	19
Rigatoni & Gorgonzola	18
Spaghetti alla Salsiccia	20
Rigatoni alla Norma	19
Spaghetti Tomatoes, Garlic, Shrimps & Red Pepper	22



# PIZZA

<b>MARGHERITA</b> tomatoes sauce, mozzarella Fior di latte, fresh basil	13
<b>REGINA</b> tomatoes sauce, mozzarella Fior di latte, ham, mushrooms	15
<b>ANNA</b> tomatoes sauce, mozzarella Fior di latte, gorgonzola, chorizo	16
<b>CALZONE</b> tomatoes sauce, mozzarella Fior di latte, ham, egg yolk	15
<b>SUZANNA</b> cream, goat cheese, onions mozzarella Fior di latte, bacon, arugula	17
<b>DI BUFALA</b> tomatoes sauce, mozzarella di Bufala arugula	19
<b>VIA VENETO</b> tomatoes sauce, mozzarella Fior di latte, ham, egg, chorizo, roasted peppers	17
<b>4 FROMAGES</b> mozzarella Fior di latte, goat cheese, gorgonzola, Parmigiano Reggiano	16
<b>PIETRO</b> tomatoes sauce, mozzarella Fior di latte, ham, egg	15
<b>NAPOLITAINE</b> tomatoes sauce, mozzarella Fior di latte, anchoives, olives, capers	15,50
<b>4 SAISONS</b> tomatoes sauce, mozzarella Fior di latte, artichoke, onions, roasted peppers, olives, arugula	16,50
<b>SAN DANIELE</b> tomatoes sauce, mozzarella Fior di latte, Prosciutto di San Daniele, Arugula	17
Add Fresh Cream	2
Add Egg (1 pc)	1



## HOME-MADE DESSERTS

<b>TIRAMISU</b> mascarpone, coffee, Amaretto, chocolate	10
<b>PANNA COTTA</b> vanilla & raspberry	10
<b>AFFOGATO</b> upside down espresso & vanilla ice cream	7
<b>Coupe PIEMONT</b> chocolat ice cream, caramelized hazelnuts, chocolate sauce, whipped cream	13
<b>Coupe AMARENA</b> vanilla ice cream, cerise amarena cherries, chipped cream	14
<b>Coupe SANTA CRISTINA</b> vanilla ice cream, salted butter caramel, caramelized hazelnuts, whipped cream	13
<b>Coupe GABRIEL</b> vanilla ice cream, chocolate sauce, caramelized nuts,	11,50

### HOME-MADE ICE CREAM & SORBET

Vanilla  
Black Chocolate  
Hazelnut  
Strawberry  
Mango  
Coconut  
Lemon

**1 scoop** 4,50    **2 scoops** 8,50

**3 scoops** 11,50

Add whipped cream 2    Add chocolate sauce 2

## HOT DRINKS

Coffee, caffeine-free coffee	2,70
Coffee with milk	4
Cappuccino	4,50
Tea, infusion,	4,50

## DIGESTIFS (5cl)

LIMONCELLO, GRAPPA, AMARETTO...	9
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**V**  
Via Veneto  
Depuis 1984

Origin of meats

Chicken : France - Ham : France - Bacon : France  
Chorizo : Spain - Prosciutto di San Daniele : Italy - Guanciale : Italy

Allergen Menu on demand