

# Via Veneto

## APERITIFS & COCKTAILS


**SPRITZ**  
Aperol, Prosecco,  
Orange  
**9,50**

**ITALIAN MULE**  
Limoncello, Vodka WYBOROWA,  
Ginger Beer FEVER TREE, Lime

**12,00**


**AMERICANO**  
Campari, Martini Rosso,  
Martini bianco  
**10,00**

**GIN TONIC**  
Gin BOMBAY SAPHIRE  
Tonic FEVER TREE  
**12,00**



PROSECCO (12cl)	7,00
MARSALA, eggs or almonds (4cl)	6,00
MARTINI rosso, bianco (4cl)	6,00
CAMPARI (4cl)	6,00
PASTIS HENRI BARDOUIN (2 cl)	5,00
KIR ITALIEN (Prosecco) (12cl)	8,00
WHISKY NIKKA BARREL (4cl)	12,00
WHISKY CONNEMARA PEATED SINGLE MALT (4cl)	13,00
GIN GORDON'S SICILIAN LEMON (4cl)	9,00

## BEERS



MORETTI (33cl)	5,00
MORETTI ALLA TOSCANA (50cl)	7,50

## SOFT DRINKS

Peach Iced Tea BIO GALVANINA (33cl)	6,50
COCA-COLA, ZERO (33cl)	5,00
ORANGINA (25cl), LEMONADE (20cl)	5,00
Grenadine or Mint syrup with water (non-filtered)	3,00
Ginger Beer FEVER TREE (20cl)	6,00
SCHWEPPE'S INDIAN TONIC (25cl), PERRIER (33cl)	5,50
Juice & nectar ALAIN MILLAT (33cl) orange, vineyard peach, apple, tomatoe, apricot	7,00

## WINE

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

### WHITE

FRASCATI Doc Lazio	26,00		
SOAVE Doc Veneto	26,00		6,00
RAPITALA PIANO MALTESE Igt Sicilia	29,00	18,00	6,50
PROSECCO Foss Marai	39,00		

### RED

CHIANTI CLASSICO Doc Toscana	29,00	18,00	
POIANE VALPOLICELLA RIPASSO Doc Veneto	34,00		
LAMBRUSCO Doc E Romagna (sparkling wine)	22,00		
SALICE SALENTINO Doc Puglia	29,00		
RAPITALA NERO D'AVOLA Igt Sicilia	29,00	18,00	6,50
AIACE Doc Puglia	37,00		
TAMANTE Igt Umbria	28,00		
BOLLA VERONA Igt Veneto	22,00		5,00
ARTAS Igt Puglia	53,00		

### ROSÉ


BARDOLINO Doc Veneto	26,00	16,50	6,00
LAMBRUSCO Doc E Romagna (sparkling wine)	22,00		
RAPITALA Igt Sicilia	29,00	18,00	6,50

## WATERS

(100cl) (50cl)

EVIAN	6,50	4,50
SAN PELLEGRINO	6,50	4,50
FERRARELLE	6,50	4,50

## TO SHARE



Prosciutto di San Daniele DOP GRAN RISERVA	12,00
Burrata (150 gr), tomatoes & capers condiment, arugula	11,00
Goat cheese & Prosciutto di San Daniele Involtini	12,00
Rosemary focaccia	5,50
Artichoke cream & focaccia	11,00
Gorgonzola	9,00
22 month aged Parmigiano Reggiano DOP	8,00
Tuscan pecorino cheese	10,00
Green Olive	6,00

## SALADS

Salad with shrimps, mango & cherry tomatoes	20,00
Arugula & parmigiano reggiano cheese	12,00
Mesclun Salad	6,00

## HOMEMADE FRESH PASTA



Spaghetti ALL'AMATRICIANA	19,00
Spaghetti Tomatoes & Burrata	18,00
Rigatoni & Gorgonzola	18,00
Spaghetti PUTTANESCA	19,00
Spaghetti Tomatoes, Garlic, Shrimps & Red Pepper	22,00

# PIZZA

<b>MARGHERITA</b> San Marzano tomatoes, mozzarella Fior di latte, fresh basil	12,00
<b>REGINA</b> San Marzano tomatoes, mozzarella Fior di latte, ham, mushrooms	15,00
<b>ANNA</b> San Marzano tomatoes, mozzarella Fior di latte, gorgonzola, chorizo	15,50
<b>CALZONE</b> San Marzano tomatoes, mozzarella Fior di latte, ham, egg yolk	15,00
<b>SUZANNA</b> cream, goat cheese, onions mozzarella Fior di latte, bacon, arugula	16,00
<b>DI BUFALA</b> San Marzano tomatoes, mozzarella di Bufala arugula	19,00
<b>VIA VENETO</b> San Marzano tomatoes, mozzarella Fior di latte, ham, egg, chorizo, roasted peppers	15,50
<b>4 FROMAGES</b> mozzarella Fior di latte, goat cheese, gorgonzola, Parmigiano Reggiano	15,50
<b>PIETRO</b> San Marzano tomatoes, mozzarella Fior di latte, ham, egg	15,00
<b>NAPOLITAINE</b> San Marzano tomatoes, mozzarella Fior di latte, anchoives, olives, capers	15,50
<b>4 SAISONS</b> tomate San Marzano, mozzarella Fior di latte, artichoke, onions, roasted peppers, olives, arugula	16,50
<b>SAN DANIELE</b> San Marzano tomatoes, mozzarella Fior di latte, Prosciutto di San Daniele, Arugula	16,50

Add Fresh Cream	2,00
Add Egg (1 pc)	1,00





## HOME -MADE DESSERTS

<b>TIRAMISU</b> mascarpone, coffee, Amaretto, chocolate	8,50
<b>PANNA COTTA</b> vanilla & raspberry	9,50
<b>AFFOGATO</b> upside down expresso & vanilla ice cream	6,50
<b>Coupe BELLA VITA</b> chocolat ice cream, brownie, chocolate sauce, whipped cream	12,00
<b>Coupe AMARENA</b> vanilla ice cream, cerise amarena cherries, chipped cream	12,00
<b>Coupe SANTA CRISTINA</b> vanilla ice cream, salted butter caramel, caramelized nuts, whipped cream	12,00

### HOME-MADE ICE CREAM & SORBETS

Vanilla  
Black Chocolate from Samana  
Coffee  
Lime  
Passion fruit  
Apricot  
Pineapple

**1 scoop 4,00 2 scoops 7,50**  
**3 scoops 10,50**

Add whipped cream 2,00, Add chocolate sauce 2,00

### HOT DRINKS

Coffee, caffeine-free coffee	2,60
Coffee with milk	3,50
Cappuccino	4,50
Tea, infusion,	4,50

### DIGESTIFS (5cl)

LIMONCELLO, GRAPPA, AMARETTO...	9,00
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**V**  
Via Veneto  
Depuis 1984

Origin of meats  
Chicken : France - Ham : France - Bacon : France  
Chorizo : Spain - Proscuitto di San Daniele : Italy - Guanciale : Italy

*Prices are in EUR / Taxe & service included*