

ANTIPASTI - APPETIZERS - HORS D'OEUVRE**PESCE**

COCKTAIL DI GAMBERI € 19,0
Shrimps Cocktail - Cocktail de Crevette

SAUTE' DI COZZE E VONGOLE € 22,0
Sauté of Mussels and clams
Sauté de Moules et Palourdes

INSALATA DI POLIPO* CON POMODORINI € 20,0
Octopus salad with tomatoes
Salade de poulpe avec tomates

ANTIPASTO ALLA VENEZIANA* € 28,0
Seafood Hors-d'oeuvre - Hors-d'oeuvre de Poisson

SALMONE AFFUMICATO € 23,0
Smoked Salmon- Saumon Fumé

CAPPESANTE*(N°3) € 24,0
Scallops - Conquilles Sant-Jacques

OSTRICHE (N°4) € 28,0
Oysters - Huitres (n°4)

CARNE

PROSCIUTTO CRUDO E MOZZARELLA € 23,0
Raw Ham and Mozzarella - Jambon cru at Mozzarella

ANTIPASTO ALLA CACCIATORA € 24,0
Mixed "Italian" Hors-d'oeuvre
Hors-d'oeuvre a l'Italiane (Viande)

BRESAOLA RUCOLA E GRANA € 24,0
Air dry solted beef with rocket and parmesan cheese

CARPACCIO DI CARNE RUCOLA E GRANA € 24,0
Meat Carpaccio with rocket and parmesan cheese

INSALATE - SALAD - SALADES

CAESAR SALAD € 23,0
salad, egg, bread, parmesan, cheese and bacon
Salade, oeufs, pain, fromage parmesan, du bacon

CAPRESE € 22,0
Tomato, Buffalo's Mozzarella Cheese, Basil
Tomate, Bufflonne Mozzarella, Basilic

INSALATA "LEONCINI"* € 25,0
Salad, Tomato, Carrots, Prawns, red onions
and hearts of palm
Salad, Tomate, Carot, Crevettes, Onion, cœurs de palmier

ANTIPASTO VEGETARIANO € 20,0
Vegetables Hors-d'oeuvre
Hors-d'oeuvre vegetarienne

**PRIMI PIATTI
FIRST COURSE-PREMIERS PLATS**

RAVIOLI DI RICOTTA E SPINACI* € 27,0
CON BURRO E SALVIA
Ravioli cheese and spinach with butter and sage
Ravioli fromage et épinards au beurre et sauge

SPAGHETTI ALLA "VENEZIANA"* € 22,0
Spaghetti with Cuttle Fish (black)
Spaghetti avec les seiches a la venisienne

SPAGHETTI "FRUTTI DI MARE"* € 29,0
Spaghetti with mixed sea food
Spaghetti avec fruit de mer

SPAGHETTI ALLE VONGOLE € 25,0
Spaghetti with Clams
Spaghetti avec Palurdes

SPAGHETTI "MAMMA MIA" € 28,0
Spaghetti with Meat Balls
Spaghetti avec Boulettes

FETTUCCINE ALFREDO € 29,0
PANNA, POLLO, FUNGHI
Fettuccine Alfredo with cream, moshrooms, chicken
Fettuccine Alfredo à la crème, champignons, poulet

GNOCCHI AI FORMAGGI* E NOCI € 22,0
Patato Dumplings with Cheese sauce and nuts
Gnocchi aux Fromages at noix

SPAGHETTI ALLA "BUSARA"* € 33,0
Spaghetti with Scampi
Spaghetti avec Langoustines

FETTUCCINE CON SALSAL AL TARTUFO € 33,0
Fettuccine pasta with black truffle sauce
Fettuccine patsa à la truffe noire sauce

FETTUCCINE ALL' ASTICE € 40,0
Fettuccine with Lobster claw
Fettuccine avec Homard

RISOTTO AI FRUTTI DI MARE* € 33,0
Sea Food Risotto
Risotto avec fruit de mer

FETTUCCINE ALL' ARAGOSTA* € 45,0
Fettuccine with spiny Lobster
Fettuccine avec langouste

ZUPPE - SOUPS - SOUPE

ZUPPA DI PESCE* € 28,0
Fish Soup - Soupe de Poissons

CARNE - MEAT - VIANDE

SCALOPPINE DI MAIALE AI FUNGHI € 24,0
CON PATATE* AL FORNO
Escalope of pork with Mushrooms and roasted potatoes
Escalope de porc avec Champignons et Pommes de terre roties

FEGATO ALLA "VENEZIANA" CON POLENTA € 24,0
Veal Liver "Venetian style" with Onionsx

PETTO DI POLLO AI FERRI CON PATATE FRITTE* € 24,0
Brest of Chicken and chips
Poitrine de Poulet avec frites

ENTRECOTE AI FERRI CON VERDURE DEL GIORNO € 28,0
Grilled entrecote Steak Vegetable of the day
Roast-beef - (Entrecôte) avec Légumes du jour

FILETTO AL PEPE VERDE CON VERDURE DEL GIORNO € 39,0
Green pepper fillet steak and Vegetable of the day
Filet du boeuf o poivre vert avec Légumes du jour

FILETTO CON SALSAL DI TARTUFO NERO E VERDURE € 40,0
Fillet steak with black truffel sauce and Vegetable
Filet du boeuf à la truffle noire sauce et légumes

FILETTO AI FERRI CON VERDURE DEL GIORNO € 35,0
Grilled Fillet Steak and Vegetable of the day
Filet du boeuf Grilles avec Légumes du jour

FIorentina DI MANZO ALLA GRIGLIA 1 kg x € 120,0
Grilled T-bone steak Fiorentina with vegetables
T-bone steack Fiorentina grilles avec légumes du jour

VERDURE - VEGETABLE - GARNITURES

RADICCHIO DI TREVISO -red chicory-salade trévis € 11,0
FONDI DI CARCIOFO € 11,0
artichoke heart

CAPRESE € 22,0
Pomodoro, Mozzarella, Pomodoro Fresco
Tomato, Mozzarella, Tomato Fresch
Sauce Tomato, Mozzarelle, Tomates Fraiche

4 FORMAGGI € 23,0
Pomodoro, Mozzarella, Formaggi assortiti
Tomato, Mozzarella, 4 types of cheese
Sauce Tomato, Mozzarelle, Fromage assortis

4 STAGIONI € 26,0
Pomodoro, Mozzarella, Olive, Prosciutto, Funghi, Salame piccante
Tomato, Mozzarella, Olives, Ham, Mushrooms, Sharp salami
Sauce Tomato, Mozzarelle, Olives, Jamhon,
Champignons, Salami piccant

VEGETARIANA € 24,0
Tomato, Mozzarella, Vegetables
Sauce Tomato, Mozzarelle, Legumes

CAPRICCIOSA € 24,0
Pomodoro, Mozzarella, Funghi, Prosciutto, Carciofi
Tomato, Mozzarella, Mushrooms, Ham, Artichokes
Sauce Tomato, Mozzarelle, Champignons, Jambon, Artichauds

PESCE - FISH - POISSON

FRITTURA DI PESCE* € 35,0
Mixed fried fish
Friture Melangè des Poissons
SCAMPI FRITTI* € 30,0
Fried Scampi - Friture des Scampi

SCAMPI* O GAMBERONI* ALLA GRIGLIA € 40,0
Grilled Scampi or king prawns
Scampi ou des crevettes grillé

BRANZINO ALLA GRIGLIA € 32,0
Sea Bass - Loupe de mer

GRIGLIATA MISTA DI PESCE x1 Persona* € 44,0
Mixed grilled Fish (x1) - Grillade de Poissons (x1)
GRIGLIATA DI CROSTACEI* € 70,0
Grilled lobster, king prawn and scampi

Fruits de mer grillés
SEPIE ALLA VENEZIANA *CON POLENTA € 30,0
Cuttle fish "Venetian style"

Seiches a la "Venisienne"
ASTICE ALLA GRIGLIA € 49,0
Grilled lobster claw - Homard Grilleees

ARAGOSTA* ALLA GRIGLIA € 54,0
Grilled spiny lobster
Langouste Grilleees

PESCE DEL GIORNO DA 1 KG € 120,0
Fish of the day 1 kg - Poisson du jour 1 kg

PIZZE

FRUTTI DI MARE* € 27,0
Pomodoro, Frutti di Mare - Tomato, Seafood
Sauce Tomato, Fruits de Mer

CALZONE € 27,0
Pomodoro, Mozzarella, Prosciutto Cotto, Funghi
Tomato, Mozzarella, Ham, Mushrooms
Sauce Tomato, Mozzarelle, Jambon, Champignons

"VENEZIANA" € 27,0
Pomodoro, Mozzarella, Cipolla, Olive, Tonno
Tomato, Mozzarella, Onions, Olives, Tuna
Sauce Tomato, Mozzarelle, Ognons, Olives, Thon

"SAN MARCO" € 30,0
Pomodoro, Mozzarella di bufala, Prosciutto crudo
Tomato, Buffalo Mozzarella, Raw Ham
Sauce Tomato, Mozzarella de bufflonne, Jambon Cru

AL POLLO € 20,0
Pomodoro, Mozzarella, Pollo
Tomato, Cheese, Chicken
Sauce Tomato, Mozzarelle, Poulet

BRESAOLA RUCOLA E GRANA € 28,0
Tomato, Mozzarella, Rocket and Parmesan cheese
Tomate, mozzarella, roquette et parmesan

VINI BIANCHI - WHITE WINES

VENETO

Domini Veneti	L.0,750	€ 33,0
- Soave Classico -		
La Tordera	L.0,750	€ 40,0
- Prosecco Brut -		

FRIULI VENEZIA GIULIA

Grave

Le Monde	L.0,750	€ 38,0
- Pinot Grigio -	L.0,750	€ 38,0
- Chardonnay -	L.0,750	€ 38,0
- Sauvignon -	L.0,750	€ 38,0

Colli orientali

Meroi

- Pinot Grigio -	L.0,375	€ 30,0
- Sauvignon -	L.0,375	€ 30,0

Meroi

- Pinot Grigio -	L.0,750	€ 55,0
- Sauvignon -	L.0,750	€ 55,0

TOSCANA

Antinori	L.0,750	€ 65,0
- Chardonnay Cervaro della Sala -		

VINI DA DESSERT - DESSERT WINES

Vietti	L.0,375	€ 28,0
- Moscato -	L.0,750	€ 40,0
Cleto Chiarli	L.0,750	€ 32,0
- Lambrusco amabile -		

CHAMPAGNES

- Moet & Chandon -	L.0,375	€ 45,0
- Moet & Chandon -	L.0,750	€ 90,0
- Veuve Clicquot Ponsardin -	L.0,375	€ 50,0
- Veuve Clicquot Ponsardin -	L.0,750	€ 100,0
- Philipponnat Clos Des Goisses -	L.0,750	€ 220,0
- Dom Pérignon -	L.0,750	€ 250,0
- Krug Brut -	L.0,750	€ 280,0

DESSERT

GELATO MISTO - ICE CREAM	€ 9,0
MACEDONIA	€ 9,0
Fruits Salad - Salade de Fruits	€ 9,0
FRAGOLE	€ 9,0
Strawberries - Fraises	€ 9,0
ANANAS	€ 9,0
Pineapple - Ananas	€ 11,0
FRAGOLE CON PANNA	€ 11,0
Strawberry with cream - Fraises avec cream	€ 11,0
MACEDONIA CON GELATO	€ 11,0
Fruits salad with Ice Cream - Salade de Fruits avec glacée	€ 11,0

DOLCI Della CASA - HOUSE CAKE

TIRAMISU'	€ 10,0
DOLCE DEL GIORNO	€ 10,0
Dessert of the day - Dessert du jour	€ 10,0
TORTA AL CIOCCOLATO	€ 10,0
Chocolate cake	

LIQUORI

LIQUORI NAZIONALI	€ 7,0
GRAPPE SPECIALI E LIQUORI ESTERI	€ 11,0
CUBA LIVRE-GIN TONIC-VODKA TONIC	€ 15,0
CHIVAS-BLACK LABEL-JACK DANIEL-REMI	€ 11,0

VINI ROSATI - ROSE' WINES

TOSCANA

Domini veneti	L.0,750	€ 33,0
- Bardolino chiaretto -		
Masciarelli	L.0,750	€ 45,0
- Cerasuolo Villa Gemma -		

VINI ROSSI - RED WINES

VENETO

Domini veneti	L.0,750	€ 33,0
- Valpolicella -	L.0,750	€ 70,0
- Amarone della Valpolicella classico -	L.0,375	€ 38,0
- Amarone della Valpolicella classico -		

Vignalta

- Rosso Riserva (Merlot) -	L.0,750	€ 45,0
Az. Bigai	L.0,750	€ 38,0
- Cabernet -		

TOSCANA

Ruffino	L.0,375	€ 25,0
- Chianti -	L.0,750	€ 48,0
- Chianti Riserva -	L.0,750	€ 70,0
Antinori	L.0,750	€ 50,0
- Villa antinori -	L.0,750	€ 160,0
- Tignanello -		
Castello Banfi	L.0,375	€ 38,0
- Brunello di Montalcino -	L.0,750	€ 70,0
- Brunello di Montalcino -		

PIEMONTE

Fontanafredda	L.0,375	€ 38,0
- Barolo -	L.0,750	€ 70,0
- Barolo -	L.0,750	€ 110,0
- Barolo Riserva -		

APERITIVI - APÉRITIF

BELLINI	€ 9,0
CAMPARI SODA, VERMOUT MARTINI	€ 7,0
SPRITZ APEROL O BITTER	€ 7,0
RICARD	€ 9,0

BIBITE - DRINKS - BOISSONS

COCA COLA - COCA LIGHT	€ 6,0
FANTA - FANTA LEMON	€ 6,0
SPRITE - THE' FREDDO	€ 6,0
ACQUA MINERALE (L. 0,50)	€ 4,9
SUCCO DI FRUTTA	€ 6,0

BIRRE - BEERS

BIRRA ALLA SPINA (L. 0,40)	€ 9,0
BIRRA ITALIANA (L. 0,33) BOTT.	€ 9,0
BECK'S	€ 9,0
BIRRA ANALCOLICA BOTT.	€ 9,0

CAFFETTERIA - COFFEES - CAFÉ

CAFFE' AMERICANO	€ 5,0
CAFFE'	€ 3,5
CAFFE' CORRETTO	€ 5,0
CAFFE'DECAFFEINATO	€ 3,5
TEA	€ 5,0
CAPPUCCINO	€ 5,0
CAMOMILLA	€ 5,0
CIOCCOLATA	€ 6,0
CIOCCOLATA CON PANNA	€ 7,0
CAFFE' LATTE	€ 5,0



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MENU' DI CAPODANNO 31/12/2017