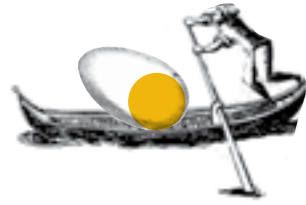


VENEZIA

ESTRO  
VINO E CUCINA

## MENÙ ESTRO

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### Traditional Venetian Starter

baccalà mantecato with polenta chips,  
scallop “in saor”, tuna belly with valerian and vanilla foam

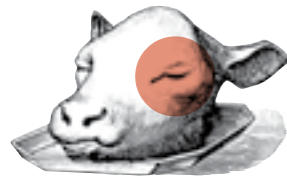
### Primo Piatto to choose from the menu

### Dessert

36

## MENÙ DI TERRA

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### Grilled Veal Tongue

with green sauce, braised borettane onions and wild rocket

### Homemade Passatelli with Chicken Stock

with 36 months parmigiano reggiano

### Stewed Lamb

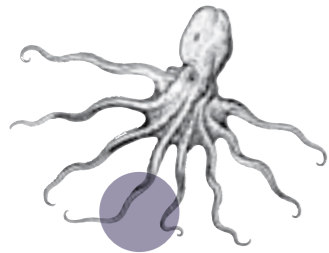
with autumn vegetables

### Dessert

46

## MENÙ DEL MERCATO

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### Local Red Tuna Carpaccio

with mandarin sauce and radicchio salad

### Local Cuttelfish and peas

white turnips and dandelion

### “Bigoli in Salsa” Estro

tagliolini Santoni with anchovies and onions sauce,  
with vegetables and cod’s liver mayonnaise

### Local Grilled Eel

with fried artichokes and garlic and anchovies sauce

### Dessert

60

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The Menus have to be ordered for the whole table and can not be modified.

## ESTRO A LA CARTE

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### ANTIPASTI

#### Local Red Tuna Carpaccio

with mandarin sauce and radicchio salad

18

#### Traditional Venetian Starter

baccalà mantecato with polenta chips,  
scallop “in saor”, tuna belly with valerian and vanilla foam

18

#### Local Cuttelfish and Peas

white turnips and dandelion

18

#### Grilled Veal Tongue

with green sauce, braised borettane onions and wild rocket

18

#### Poached Mountain Egg

with asparagus and goat cheese foam

14

#### Antipasto all’Italiana

selection of cold cuts with homemade pickles

16

#### “Utah Beach” Oysters (6 p.)

25

### PRIMI PIATTI E MINESTRE

#### “Bigoli in Salsa” Estro

tagliolini Santoni with anchovies and onions sauce,  
with vegetables and cod’s liver mayonnaise

17

#### Penne Benedetto Cavalieri with Octopus “Busara” Sauce

traditional venetian recipe

17

#### Paccheri from Pastificio Minardo alla Parmigiana!

paccheri with beet and parmiggiano reggiano fondue

14

#### Homemade Passatelli with Chicken Stock

with 36 months parmigiano reggiano

16

#### Homemade Lasagna

with veal ragout and Parmigiano Reggiano

16

### CARNE E PESCE

#### Baked Codfish Fillet

with lentils and jerusalem’s artichokes

25

#### Stewed Lamb “Damini Selection”

with winter vegetables and red wine sauce

25

#### Local Grilled Eel

with fried artichokes and garlic and anchovies sauce

25

#### Smoked Beef Brisket “Damini” Selection (for 2 pers.)

with roasted potatoes and seasonal vegetables

50

#### AL – Burger Selezione Damini

Hamburger 180g, Asiago DOP, bacon, tomatoes, homemade bread, potatoes

18

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If you have any intolerance please warn us in advance, we can not guarantee the absence of allergens