

TEN RESTAURANT
VENEZIA
Sestiere S.Marco 3989

STARTERS	Gamberi in saor 16,00 (1,2,3,5,6,7,8,9,10,11,12,13) sweet and sour mazzancolle (prawns), served with toasted homemade bread, white onion, raisins and pine nuts
	Baccalà mantecato* (1,4,7) 16,00 (whipped cod) with fried polenta and chickpea sauce
	Tuna tartare* (1,4) 19,00 with tomatoes and avocado
	Fassona beef tartare 19,00 (1,3,7,10,12) Piedmontese fassona, Grana Padano shavings, sweet and sour onion, confit tomatoes and honey mustard sauce
	TEN Platter (3,7,12) 24,00 Grana Padano, soppressa vicentina dop, bresaola, mortadella, San Daniele dop prosciutto, pancetta steccata for two persons

PINSAs	Crunch* (1,6,7,8)	16,00
	burrata, mortadella and pistachio crumbles	
	Leggera* (1,6,7)	16,00
	straciatella, confit tomatoes and basil	
	Capriccio* (1,6,7)	16,00
	stracchino and San Daniele dop prosciutto	
	Cantabrica* (1,4,6,7)	19,00
	burrata, confit tomatoes, Cantabrian Sea anchovies, capers and basil	

The "Pinsa" is an Italian specialty dough consisting of a flour mix - wheat, rice, and soy - finely processed to obtain a mixture with high water, low gluten, and low-fat content. The dough for our pinsa romana requires lengthy processing. It is hand-worked after 24 hours of leavening. The process makes it highly digestible, crunchy on the outside and soft on the inside.

PASTA	Linguine (1,14)	18,00
	with clams and bottarga (mullet roe)	
	Risotto “alla Buranella”*	18,00
	(1,2,3,4,7,8) Carnaroli rice, mussels, clams, squid, prawns (two-person minimum)	
	Paccheri* (1,7)	13,00
	with tomato, basil and burrata cream	
	Bigoli* (1,2,4,7,14)	18,00
	with bolognese sauce	
	Aubergine Lasagna* (1,3,7)	12,00
	with ricotta and tomato	

MAINS	Roasted sea bass fillet*	24,00
	(4,7) served with zucchini, confit tomatoes, Taggiasca olives, white butter sauce and basil oil	
	Grilled octopus** (4,7)	25,00
	with saffron potato cream and olive-charcoal	
	Fritto* (1,2,4,12)	24,00
	fried squid and prawns and salad with balsamic vinegar	
	Breaded pork Cutlet*	20,00
	(1,3,6,11) with sourdough bread and Turin breadstick, served with arugula, datterini tomatoes, lemon zest and tartar sauce	

THE STEAKHOUSE	Beef Fillet	29,00
	200g with baked potatoes	
	Flat Iron Steak (10)	25,00
	Piedmontese Fassona (Macelleria Oberto) 250g, with baked potatoes and honey mustard	
	Beef tagliata (3,7,12)	25,00
	Piedmontese Fassona (Macelleria Oberto) 250g, with wild rocket, datterini tomatoes, Grana Padano shavings and balsamic vinegar cream	
	Cheeseburger* (1,6,7,11)	19,00
	(200g scottona patty, wavy lettuce, tomatoes, pickles, cheddar cheese, ketchup) with french fries	

SALADS	Caesar salad* (1,3,4,6,7,9,11)	16,00
	wavy lettuce, cherry tomatoes, chicken breast, Caesar sauce, crispy bacon, Grana Padano shavings, croutons	
	California* (2,7,11)	16,00
	mixed green lettuce, cherry tomatoes, black and white sesame seeds, avocado, prawns	
	Nizzarda* (3,4)	16,00
	mixed green salad, tuna fillet in olive oil, hard-boiled eggs, green beans, potatoes, Taggiasca olives and cherry tomatoes	

SIDE DISHES	Tomato salad (1,12)	6,00
	with Taggiasca olives, croutons and balsamic sauce	
	Mixed salad	7,00
	mixed green salad, carrots and cherry tomatoes	
	Steamed green beans*	7,00
	with basil oil	
	Potato Crock* (1,3,10)	6,00
	with paprika mayonnaise	
	French fries* (1)	5,00

PIZZAS	Regina Margherita (1,7)	12,00
	tomato pulp, mozzarella, buffalo mozzarella and basil	
	Prosciutto e funghi (1,7,12)	12,50
	tomato pulp, mozzarella, sautéed champignon mushrooms, ham and basil	
	Vegetariana (1,3,4,7)	13,00
	tomato pulp, mozzarella, grilled vegetables, rocket and Grana Padano shavings	
	La burrata (1,7)	13,50
	tomato pulp, mozzarella, datterini tomatoes, burrata, buffalo mozzarella, fresh chili and basil	
	Capricciosa (1,7)	13,00
	tomato pulp, mozzarella, ham, artichokes, sautéed champignon mushrooms and basil	
	Quattro formaggi (1,3,7)	13,00
	mozzarella, stracchino, sweet gorgonzola, Grana Padano shavings and basil	
Parigina (1,7)	12,00	
tomato pulp, mozzarella, ham and basil		
Primavera (1,7)	11,50	
tomato pulp, mozzarella, rocket and basil		
Diavola (1,7)	12,50	
tomato pulp, mozzarella, pepperoni and basil		
Baby viennese* (1,4,7)	12,50	
tomato pulp, mozzarella, frankfurters and rustic potatoes		
Calzone (1,7)	13,00	
tomato pulp, mozzarella, sautéed champignon mushrooms and ham		

DESSERTS	Tiramisù (1,3,7)	8,00
	Apple pie* with ice cream (1,3,5,6,7,8,11)	8,00
	Caprese cake* chocolate and almonds (1,3,5,6,7,8,11,12)	8,00
	Cheesecake* with berries (1,3,5,6,7,8,11)	8,00
	Coffee affogato* vanilla ice cream served with coffee and hazelnut crumbles (1,3,5,6,7,8,11)	8,00
	Prosecco-marinated peaches* with ice cream (1,3,5,6,7,8,11)	8,00

ALLERGENS



1 - GLUTEN



2 - SHELLFISH



3 - EGG



4 - FISH



5 - PEANUT



6 - SOY



7 - DAIRY



8 - NUT



9 - CELERY



10 - MUSTARD



11 - SESAME



12 - SULPHUR
DIOXIDE & SULPHITES



13 - LUPIN



14 - MOLLUSCS

All details on substances that may cause allergies and any other information you may need will be provided by our store manager upon request. Dishes marked with () are prepared with either frozen or deep-frozen ingredients. Fish intended for raw consumption undergoes a temperature abatement process, in compliance with EC Regulation 853/2004. We do not guarantee the absence of cross-contamination.*

cover charge 2,50