

OSTERIA



DEL GUÀ

*Osteria del Guà looks out onto Villa Pisani Bonetti's park,
a Venetian Villa designed by Andrea Palladio in 1541,
that is included in the UNESCO's World Heritage List.*

*Our restaurant's cuisine celebrates flavour, high-quality ingredients, and
the delight that only an expertly-prepared dish can bring.*

*We offer an authentic cuisine rooted in our region's traditions that also embraces
the aromas and flavours of other parts of Italy.*

Our goal is to warmly welcome our guests and gift them with a memorable dining experience.

Welcome to Osteria del Guà!

— *STARTERS* —

Goose, foie gras and raspberries
with homemade giardiniera
• 16 •

Red shrimp tartare, mango, stracciatella cheese,
oyster leaf, cucumber and gin
• 16 •

Veal carpaccio, tuna foam and black truffle
• 14 •

Wild squid and small cuttlefish,
chicory with citronette sauce
• 14 •

Cream of cod, soft potato
with corn and mullet bottarga
• 12 •

Stuffed courgette flowers, basil gazpacho,
marinated salmon and pistachios
• 12 •

Please inform when ordering of food allergies

— *FIRST COURSES* —

“Rigatone” pasta with mantis shrimp,
clams, razor clams and caper leaves
• 16 •

Beef ravioli, Grana Padano cream,
brown stock and chard sauce
• 16 •

Potatoes tortelli, soft shallot,
rolled bacon and rosemary powder
• 14 •

Spaghetti with smoked sardines,
anchovies and peppers
• 14 •

Risotto with asparagus, goat cheese and licorice (min.2)

• 14 •

Broad beans soup, peas, pecorino cheese,
hazelnuts and burnt wheat pasta

• 12 •

— *MAIN COURSES* —

Pigeon, sweet carrots, red wine sauce,
and beetroot ketchup
• 24 •

Mackerel with scallop filling, broad beans,
sea lettuce and lemon jelly
• 22 •

Cooked and raw amberjack fish,
sweet tomatoes, chard and ginger
• 24 •

Iberian pork, tangerine chutney,
beer sauce and special salad
• 22 •

Nebraska beef with roasted eggplant,
potatoes and peppers
• 25 •

Lobster, avocado carpaccio,
Greek yogurt and fresh fennel with orange
• 32 •