

OSTERIA



DEL GUÀ

A Journey of Flavors Celebrating the Serenissima and Her Ancient Trade Routes
An homage to Venice and the mercantile routes that, for centuries, crossed her waters,
enriching her culture and cuisine. A tribute to the noble Pisani family,
who in 1523 acquired the lands of Bagnolo from the Republic of Venice
and commissioned Andrea Palladio to create the magnificent Villa Pisani Bonetti,
today a UNESCO World Heritage Site.

In this setting where noble traditions meet rustic roots, we invite you
to indulge in a gastronomic experience that intertwines Venetian heritage,
seasonality, and creative freedom.

As in the joyous banquets of Venetian noble families,
we invite you to begin with our Antipasto alla maniera dei Pisani—
a curated selection of small bites inspired by the convivial spirit of cicchetti:
to savor, share, and be carried away by the pleasure of discovery.

6 TASTINGS | 28

4 TASTINGS | 22

2 TASTINGS | 16

The same cicchetti selection is required for the entire table.

—— ANTIPASTO ALLA MANIERA DEI PISANI ——

Tomato tartare, burrata, capers and olives ^{7, 9, 10, 12}

Toasted lettuce like a Caesar salad ^{3, 5, 6, 8, 12}

Fried polenta and creamed cod ^{4, 5, 6, 9, 12}

Cuttlefish salad in pink sauce ^{2, 3, 4, 5, 6, 7, 12, 14}

Venetian-style arrosticini and chimichurri sauce ¹²

Chicken in saor ^{1, 3, 5, 7, 9, 12}

Our baked specialties: warm wholemeal sourdough bread,
artisanal breadsticks, and our homemade crackers | 6

Additional house sourdough bread | 4

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STARTERS

Tomato tartare	7, 9, 10, 12	21
Cuttlefish in pink sauce	2, 3, 4, 5, 6, 7, 12, 14	23
Chicken in saor	1, 3, 5, 7, 9, 12	20

FIRST COURSES

Mushroom, truffle and brie fondue risotto	5, 7, 9, 10, 12	25
Lagoon spaghetti, black lemon and lemon verbena	1, 2, 4, 5, 7, 12, 14	26
Rabbit-filled tortello, calamansi and smoked potato foam	1, 3, 6, 7, 9, 12	22
Handcrafted bronze-drawn bigoli with traditional duck ragù	1, 3, 7, 9, 12	21
First course of the day		20 / 25

MAIN COURSES

Pigeon two ways, cherries, onions and Parmesan	5, 6, 7, 9, 12	34
Guinea fowl breast and thigh, its jus and seasonal vegetables	3, 7, 8, 9, 12	32
Veal cutlet with potato chips	1, 3, 5, 7, 9, 10, 12	38
Daily catch	2, 4, 6, 7, 9, 12	33
The Butcher's Cut		25 / 30
Ribeye steak selection from the Osteria		8 / etto

THE VEGETABLES

Roasted potato salad	3, 5, 7, 10, 12	11
Eggplant as if it were a parmigiana	7, 8, 12	15
Peppers, green beans and anchovy sauce	3, 4, 5, 8, 12	11
Zucchini in three textures	1, 3, 7, 12	13

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A menu that goes beyond its simple essence, to become a concept, a philosophy of a cuisine where everyone is involved and where everyone participates.

The tasting menu can be chosen, only for all guests of the table.

— A JOURNEY TO VENETO —

• 75 •

Selection of 4 cicchetti

Handcrafted bronze-drawn bigoli with traditional duck ragù ^{1, 3, 7, 9, 12}

Guinea fowl breast and thigh, its jus and seasonal vegetables ^{3, 7, 8, 9, 12}

Tiramisù ^{1, 3, 7, 8}

— OUT OF FRAME —

A seven-course menu, an invitation to view the territory from a different perspective. Here, familiar raw ingredients are deconstructed and recomposed through a contemporary creative lens.

• 95 •

— PAIRING —

4 glasses of Veneto wines | 50

6 glasses of Italian and international wines | 75

To guarantee the quality and safety of all the ingredients, they can be frozen, deep-frozen at the origin or subjected to blast chilling. Pursuant to EC Reg. 852/04 and EC Reg. 853/04. The Allergen Register, as per Reg. No.1169 / 2011, is available.