

ANTICO RISTORANTE
VINI da PINTO
DAL 1890

Starters

Mixed seafood starters Pinto

Octopus salad

Venetian-style sardines with polenta

Prawn cocktail

Caprese salad (sliced tomato, mozzarella and basil)

Raw ham and melon

Bresaola with rocket salad and Grana cheese

Smoked salmon on buttered, toasted bread

Mussels and clams in white wine

Three types of baccalà (salted codfish)

Assortment of Italian cured meats and salami

Soups

Fish soup with croutons

Cream of asparagus soup

Porcini mushroom soup

Mixed vegetable minestrone

First Courses

Spaghetti with meat or tomato sauce

Spaghetti carbonara (beaten eggs and fried bacon) sauce

Tortellini with cream and ham

Lasagne with meat and tomato sauce

Penne (short pasta tubes) with tomato and chilli pepper sauce

The chef's risotto (minimum two people)

Tagliatelle (noodles) with lobster

Tagliatelle alla Busara (with scampi and tomato sauce)

Tagliatelle with vegetable sauce

Gnocchi with shrimps and rocket salad

Gnocchi with four-cheese sauce

Spaghetti with cuttlefish ink sauce

Spaghetti with pesto sauce

Tagliatelle with scampi and aubergine

Spaghetti with carpet-shell clams

Spaghetti with seafood

Gnocchi with salmon cream sauce

Tagliatelle with shrimps and porcini mushrooms

Spinach and ricotta ravioli with tomato sauce

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Main Courses - Fish

Fried calamari (squid) from the Adriatic

Mixed fried fish

*Gilthead sea bream fillet with peppers
and saffron*

*Seabass fillet cooked in Prosecco wine
with porcini mushrooms*

Cuttlefish in its ink with polenta

Grilled scampi

Creamed cod fish with polenta

Fresh-caught fish grilled

Mixed fish grill

Grilled Lobster

Grilled sardine

Grilled salmon

Main Courses - Meat

*Venetian-style liver with onions and
polenta*

Grilled Angus beef fillet

Angus beef fillet with green pepper

Breaded veal cutlet

*Sliced Angus beef fillet with rocket salad
and grana*

*Chicken breast with cream and
mushrooms*

Escalope of veal

Chef's omelette

Contorni

Insalata (mista o verde o pomodori)

Patate fritte o al forno

Verdure di stagione

Carciofi della casa sott'olio

I Dessert

Dolci a scelta fatti in casa

Formaggi misti con miele