EXCELSIOR TERRACE

HOTEL EXCELSIOR VENICE

MENU

HOTEL EXCELSIOR · LUNGOMARE GUGLIELMO MARCONI · LIDO DI VENEZIA

A KISMET MENU · HOTEL EXCELSIOR VENICE

EXCELSIOR TERRACE MENU

Please find a sample menu, our dishes rotate with the seasons.

STARTERS

I Crudi Di Rialto *(GF)* — From 150
4 red prawns from Mazzara del Vallo, 4 langoustines, 4 oysters, yellowtail sashimi, tuna tartare, scallop carpaccio (suggested for two)

Sardele — 27
Marinated local sardines, green sauce, house pickled vegetables, oregano flatbread

Tonno e Capperi — 44
Tuna carpaccio, caper leaves, chive pesto, crispy focaccia

Gamberi di Laguna *(GF)* — 41
Lagoon pink prawn carpaccio, osmosed cucumber, burrata, datterino tomatoes

Magatello di Sorana — 35
Italian beef, tuna sauce, caper powder, flaky salted puff pastry roll

Zucchine di S'Erasmo — 35
Sant'Erasmo courgette flowers, filled with ricotta and cashews, seasonal vegetables, and yellow datterino tomato coulis

Crudo di Manzo Garronese Veneta *(GF)* — 41
Garronese Veneta beef carpaccio, Mediterranean mayonnaise, olive crumb, sour sea fennel, toasted brioche bread

PASTA & RICE

Mar in Toea — 110
Pacchero pasta with seafood, molluscs and crustaceans, served in a copper pot (sharing plate minimum two)

Risotto Gambero e Drangoncello *(GF)* — 45
Risotto with prawn bisque, prawns, tarragon oil and buffalo stracciatella

Boccone del Doge — 35
Traditional beef cannelloni, gratinated meat cannelloni with béchamel sauce

Pomodoro — 35
Spaghetti from Pastificio Fracasso, three tomato varieties, basil shoots

VEGETARIAN VEGAN

(GF) Gluten free

EXCELSIOR TERRACE MENU

PASTA & RICE · CONTINUED

"AOP" con Seppie al NERO 32
Fusilli pasta from Pastificio Fracasso, garlic, olive oil and chilli, cuttlefish ink

Linguine al Caparossoli 36
Linguine pasta with "caparossoli" clams from the lagoon

MEAT, FISH AND VEGETARIAN

Dal Mercato di Rialto *(GF)* 128
Catch of the day, baked or in a salt crust, grilled vegetables (suggested for two)

Sbrissi e Sbrusi 41
Fried lagoon seafood, squid, prawns, breaded sardines, vegetables, aioli

La Regina del Veneto 54
Garronese Veneta beef fillet, green pepper sauce, sautéed spinach, puffed potatoes

"Cacciatora" *(GF)* 35
Grilled cockerel, cacciatora sauce, grilled baby potatoes

Orecchia d'elefante 59
Veal Milanese with cherry tomatoes, curly endive Milanese tradition

SIDES

- Grilled seasonal vegetables 13
- Sautéed spinach 13
- Green beans, mint vinaigrette 13
- Sautéed snow peas 13
- Sicilian vegetable caponata 15
- French fries 13

◉ VEGETARIAN ◎ VEGAN

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EXCELSIOR TERRACE MENU

SIDES · CONTINUED

Mashed potatoes 13

DESSERT

Limone e Basilico 20
Lemon mousse and cake served with basil ice cream

Leone D'Oro 30
Profiteroles, 24k gold

Tiramisù alla Nocciola *(GF)* 18
Hazelnut tiramisù, homemade savoiardi, caramelised hazelnuts

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CLASSICS MENU

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SANDWICHES

Sandwich del Gondoliere 38
Sandwich with eggs, radicchio pesto, herb-roasted turkey, lettuce, tomato and bacon, served with French fries

⊡ **Foccacia Contadina** 27
"Focaccia" with marinated aubergines, buffalo mozzarella and herb green sauce

Burger Isolano 41
Beef burger in a milk bun with Casatella trevigiana melted cheese, sun-dried tomatoes, sweet-and-sour white onion and lettuce, served with french fries

PIZZA

⊡ **Margherita** 18
Tomato sauce, fior di latte mozzarella, extra virgin olive oil and basil

⊡ **Castraure** 26
Yellow datterino tomato sauce, Parmesan cheese, artichoke from Sant'Erasmo Island, sun-dried tomatoes and taggiasca olives

Crudaiola 32
Buffalo mozzarella, prosciutto, arugula and cherry tomatoes

SALADS

Thunnus Albacares *(GF)* 32
Salad with yellowfin tuna, potatoes, cherry tomatoes, egg, Taggiasca olives and green beans

Gamberi di Laguna *(GF)* 41
Citrus-marinated shrimp salad with sweet-and-sour cucumber, aromatic mixed salad

⊡ **Summer Salad** 30
Salad with watermelon, cucumber, Greek feta, oregano, and toasted almonds

Free-Range Chicken 32
Salad with chicken breast, croutons, anchovies, bacon, Parmesan, and Caesar dressing

⊡ VEGETARIAN ⊡ VEGAN

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CLASSICS MENU

SALADS · CONTINUED

- Caprese — 30
  Buffalo mozzarella, tomatoes, basil

- Branzino al Pepe Rosa — 36
  Salad with pink pepper sea bass, sweet-sour green, strawberry, baby spinach, Treviso radicchio, croutons and sichuan pepper yogurt dressing

DESSERT

- Tartelletta Frangipane — 17
  Frangipane tartlet with custard cream and red berries

- Selezione di Gelati e Sorbetti *(GF)* — 14
  Selection of ice cream and sorbets available flavours: strawberry, lemon, vanilla, chocolate, pistachio, hazelnut

- Strawberries with vanilla ice cream *(GF)* — 16

- Coffee Affogato *(GF)* — 16
  Vanilla ice-cream with espresso

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WINE MENU

Our cellar also features a considered selection of Champagne, Burgundy, Bordeaux, Provence and leading Italian estates.
Please ask our team for the complete wine list.

SPARKLING WINES

Rustico Valdobbiadene Prosecco Superiore DOCG – Nino Franco — 60
Glera, Veneto

Giulio Ferrari – Ferrari — 360
Chardonnay, Trentino

Franciacorta Cuvée Prestige – Ca' del Bosco — 115
Chardonnay, Lombardia

CHAMPAGNE

La Cuvée – Laurent-Perrier — 125
Chardonnay, Pinot Noir, Tour-sur-Marne

Blanc de Blancs – Ruinart — 235
Chardonnay, Reims

Dom Pérignon Brut — 550
Chardonnay, Pinot Noir, Épernay

WHITE WINES FROM VENETO

Manzoni Bianco – Conte Loredan Gasparin — 60
Riesling Renano, Pinot Bianco, Treviso

Soave Classico Calvarino – Pieropan — 85
Garganega, Trebbiano di Soave, Verona

Venusa Bianco – Venissa — 175
Dorona, Vicenza

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WINE MENU

ITALIAN WHITE WINES FROM NORTH TO SOUTH

Falanghina – Feudi di San Gregorio 65
Falanghina, Avellino, Campania

Gavi Etichetta Nera – La Scolca 95
Cortese, Piemonte

Cervaro della Sala – Antinori 185
Chardonnay, Umbria

INTERNATIONAL WHITE WINES

Torrontes Mendoza Reserva – Alta Vista 55
Torrontes, Argentina

Chablis Domaine Laroche 115
Chardonnay, Burgundy, France

Chassagne-Montrachet – Marc Morey 325
Chardonnay, Burgundy, France

ROSÉ WINES

RosaMara – Costaripa 65
Groppello, Marzemino, Sangiovese, Barbera, Lombardia

Rosarì – Ca' Maiol 70
Groppello, Marzemino, Barbera, Sangiovese, Rebo, Lombardia

Whispering Angel – Château d'Esclans 85
Cinsault, Grenache, Rolle, Syrah, Tibouren, France

RED WINES FROM VENETO

Valpolicella Superiore Ripasso – Corte Rugolin 75
Corvina, Corvinone, Rondinella, Molinara, Croatina, Verona

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WINE MENU

RED WINES FROM VENETO · CONTINUED

Amarone della Valpolicella Vaio Armaron – Masi 175
Corvina, Rondinella, Molinara, Verona

Amarone della Valpolicella – Quintarelli (2015) 690
Corvina Veronese, Rondinella, selected native grapes, Verona

ITALIAN RED WINES FROM NORTH TO SOUTH

Chianti Superiore – Santa Cristina 60
Sangiovese, Florence, Tuscany

Brunello di Montalcino – Val di Suga 165
Sangiovese Grosso, Grosseto, Tuscany

Tignanello – Marchesi Antinori 380
Sangiovese, Cabernet Sauvignon, Cabernet Franc, Florence, Tuscany

INTERNATIONAL RED WINES

Los Vascos Cabernet Sauvignon 65
Cabernet Sauvignon, Chile

Légende "R" Saint-Émilion 135
Cabernet Franc, Merlot, Bordeaux, France

Gevrey-Chambertin – Joseph Drouhin 195
Pinot Noir, Burgundy, France

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