LPV RISTORANTE

LONDRA PALACE VENEZIA

DINNER

HOW TO READ THIS MENU

Allergen codes appear beside a dish only when the house declares them.

THE LINE BENEATH A DISH

Fried Lagoon Shrimps *(1)(2)(4)(30)*

Fried lagoon shrimps coated in fine flours, served with soft white polenta and green sauce

Some dishes may contain one or more of the 14 allergens listed in Regulation (EU) No. 1169/2011. The dining staff is available to provide any information regarding the nature and origin of the food served.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten	*(2)* Crustaceans	*(3)* Eggs
(4) Fish	*(6)* Soy	*(7)* Milk
(8) Nuts	*(9)* Celery	*(11)* Sesame seeds
(14) Molluscs	*(20)* Fish products consumed raw	*(30)* Frozen products

DINNER

PESCARIA

Red Prawn Tartare *(2)(7)(20)* — 38
Red prawn tartare, avocado, green apple, and seafood bisque

Fried Lagoon Shrimps *(1)(2)(4)(30)* — 29
Fried lagoon shrimps coated in fine flours, served with soft white polenta and green sauce

Risotto with Artichoke and Turbot *(4)(7)(9)* — 27
(min. 2 guests) Risotto with artichoke in variation - cream and marinated - roasted turbot, and a white Port reduction

Busara del Doge *(1)(2)(3)(9)(30)* — 40
Housemade bronze-cut spaghetti, scampi in a lightly garlicky and spicy tomato broth, with lobster and its bisque. A reinterpretation of the classic busara

Bogue Ravioli *(1)(3)(4)(7)(9)(30)* — 30
Housemade bogue raviolo sautéed with sea asparagus and marjoram, served on a roasted red pepper cream

Dal Pescador *(2)(3)(4)(7)(8)(9)(14)(30)* — a partire 9 / hg
The Chef's daily fish selection, featuring seasonal ingredients and the freshest available catch (ingredients vary)

Confit Amberjack *(4)(8)* — 36
Amberjack cooked in oil with Sichuan pepper and wrapped in marinated zucchini with herbs and spiced purple potatoes

Pescaria is the historic seafood section of Venice's Rialto market. But it is also shorthand for the symbiotic rapport between the city's fishing culture and its culinary heritage, one honoured in a fresh, seasonal menu that balances tradition and modernity.

BECCARIA

Beef Tartare with Burrata *(1)(6)(7)(8)* — 38
Hand-cut beef tartare, taralli crumble, and burrata with basil and mint oil

Culatello and Figs *(1)(7)(8)* — 30
Salad of culatello, figs, fresh ricotta salted walnut halves, and drops of balsamic

Veal and Truffle Spaghetti *(1)(3)(7)(9)(30)* — 38
Housemade spaghetti, veal shoulder ragù, black truffle, and a saffron sauce

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(30) Frozen products

Prices in euros
Cover 10
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DINNER

BECCARIA · CONTINUED

Reginette with Goose *(1)(3)(4)(9)(30)* 30
Housemade bronze-cut reginette pasta, sautéed in browned butter with cocoa and sage, served with hand-chopped goose ragù

Dal Bechèr *(3)(7)(9)(30)* From 8 / hg
The Chef's daily meat selection, featuring seasonal cuts and carefully sourced ingredients (ingredients vary)

Venetian-style Liver *(1)(3)(7)(9)* 34
Pan-seared veal liver in a Lyon-style iron skillet, with braised onion and roasted polenta, served with whipped liver pâté and brioche bread

Supplied by the farms of the Veneto plains and the Alps beyond, the city's becheri promoted nose-to-tail eating well before its current vogue. Beccaria, or "Butchers' Lane", is our tribute to this lesser-known strand of the Venetian culinary tradition.

ERBARIA

VEGAN

Vegan Tartare *(1)(6)(9)* 24
Beetroot, red onion, carrots, celery, pickled cucumbers, capers, pineapple, seasonal herbs, and vegan tartare sauce

Chickpea Croquettes *(1)(6)(9)(30)* 23
Panko-crusted chickpea croquettes, served with aioli-style mayonnaise, confit tomato, and mixed baby greens dressed with reduced apple vinegar

Spaghetti with Tomatoes Two Ways *(1)* 24
Single-variety Senatore Cappelli spaghetti, with tomato sauce from "Casa di Anna," fresh tomatoes, and basil pesto

Carrot Soup *(1)(8)* 25
Carrot cream with almond milk sauce, carrot spaghetti dressed with ginger oil, Sichuan pepper, and toasted almonds

Hummus and Fried Vegetables *(1)(11)* 26
Chickpea hummus with seasonal vegetables fried in tempura rice batter

Zucchini in saor *(1)(30)* 29
Zucchini cannolo stuffed with potato and onion, breaded and fried, served with sweet-and-sour sauce and a two-toned cream

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VEGETARIAN

Truffle Delight *(3)(7)(30)* 25
Black truffle, soft-boiled egg, Asiago fondue, and potato cream with parsley oil

Buffalo Mozzarella & Caponata *(1)(7)(9)* 24
Buffalo mozzarella D.O.P. with vegetable caponata, basil coulis, fried capers, and Taggiasca olive crumble

Garlic, Oil & Chilli Bigoli *(1)(3)(7)* 22
Housemade breadcrumb bigoli, with garlic cream, olive oil, chilli and friggitelli, tossed with Parmigiano Reggiano

Marco Polo Ravioli *(1)(3)(7)(8)(30)* 30
Handmade aubergine ravioli, served on a bed of stracchino cream, toasted pine nuts, tandoori sauce, and coral tuile

Tofu with Thai vegetables *(1)(6)(7)(9)(11)* 27
Grilled tofu with sautéed vegetables, toasted sesame, oriental sauce, and a mille-feuille of potatoes

Now a thriving aperitivo spot, the Erbaria enclave of the Rialto market was once the realm of the vegetable and herb sellers. Our vegetarian menu honours Venice's rich horticultural and foraging traditions and the verdant garden islands of the lagoon.

FROM THE BIAVAROL

Cheese selection *(1)(3)(7)(30)*
Served with our housemade brioche bread, honey, jams, and fruit
- — 3 pieces 22
- — 5 pieces 29
- — 7 pieces 32

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