FRANCY'S

THE VENICE VENICE HOTEL

DINNER

6:00 PM - 12:00 AM

DINNER

ANTIPASTI / APPETIZERS

SARDE IN SAOR (VENETIAN) 23
VENETIAN-STYLE SARDINES (THE VENETIANS)

CRUDO DI PESCE (VENETIAN) 65
RAW SEAFOOD PLATTER (THE VENETIANS)

CARPACCIO DI FILETTO DI MANZO SORANA (VENETIAN) 40
SORANA BEEF TENDERLOIN CARPACCIO (THE VENETIANS)

CAESAR SALAD (CLASSIC) 29
CAESAR SALAD (THE CLASSICS)

BACCALÀ MANTECATO CON POLENTA FRITTA (VENETIAN) 25
VENETIAN WHIPPED COD WITH FRIED POLENTA (THE VENETIANS)

OSTRICA CONCAVA TIPO KRYSTALE (CLASSIC) 6 al pz
PREMIUM KRYSTALE OYSTER (THE CLASSICS)

BURRATA ZUCCHINE E MENTA (CLASSIC) 26
BURRATA WITH ZUCCHINI AND MINT (THE CLASSICS)

PANE, BURRO E ACCIUGHE DEL CANTABRICO (CLASSIC) 35
BREAD, BUTTER AND CANTABRIAN SEA ANCHOVIES (THE CLASSICS)

JAMON DE BELLOTA 100% IBERICO ETICHETTA NERA (CLASSIC) 55
JAMÓN DE BELLOTA 100% IBÉRICO BLACK LABEL (THE CLASSICS)

UOVO IN CAMICIA E TARTUFO NERO (CLASSIC) 40
POACHED EGG AND BLACK TRUFFLE (THE CLASSICS)

PRIMI / FIRST COURSE

RISOTTO CON RISO RISERVA AL NERO DI SEPPIA (VENETIAN) 36
CUTTLEFISH INK RISOTTO WITH RISERVA RICE (THE VENETIANS)

SPAGHETTI ALLA CARBONARA (CLASSIC) 33
SPAGHETTI ALLA CARBONARA (THE CLASSICS)

Our cooking techniques involve the use of some frozen ingredients. Seafood intended to be eaten raw or nearly raw has undergone precautionary freezing treatment. Our staff will be happy to provide you with a detailed list of the ingredients used in each recipe, including frozen products, additives, and possible allergens that might be present.

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PRIMI / FIRST COURSE · CONTINUED

TAGLIOLINI AL TARTUFO NERO (CLASSIC) 58
FRESH EGG PASTA WITH BLACK TRUFFLE (THE CLASSICS)

SPAGHETTI "SGAMBARO" ALLA BUSARA (CLASSIC) 45
"SGAMBARO" SPAGHETTI ALLA BUSARA (THE CLASSICS)

GNOCCHI AL RAGÙ D ANATRA MUTA (VENETIAN) 36
GNOCCHI WITH MUSCOVY DUCK RAGÚ (THE VENETIANS)

RAVIOLI DI ZUCCA NOCCIOLE E SALVIA (CLASSIC) 35
PUMPKIN RAVIOLI WITH HAZELNUTS AND SAGE (THE CLASSICS)

SECONDI / SECOND COURSE

FEGATO ALLA VENEZIANA (VENETIAN) 43
VENETIAN-STYLE VEAL LIVER (THE VENETIANS)

GANASETTA BRASATA ALL' AMARONE (VENETIAN) 42
VEAL CHEEK BRAISED IN AMARONE (THE VENETIANS)

BRANZINO SCOTTATO , FINOCCHI POMODORI SECCHI E SPINACETTI (CLASSIC) 52
SEARED SEA BASS , FENNEL, SUN-DRIED TOMATOES BABY SPINACH (THE CLASSICS)

VERDURE GRIGLIATE E HUMMUS (CLASSIC) 37
ROASTED VEGETABLES AND HUMMUS (THE CLASSICS)

BISTECCA DI CAVOLFIORE SALSA VERDE E MANDORLE (CLASSIC) 35
CAULIFLOWER STEAK WITH SALSA VERDE AND ALMONDS (THE CLASSICS)

GRAN FRITTURA DI PESCE ALLA VENEZIANA (VENETIAN) 48
VENETIAN-STYLE FRIED SEAFOOD (THE VENETIANS)

FILET MIGNON CARCIOFI E ZUCCA (CLASSIC) 55
FILET MIGNON WITH ARTICHOKES AND PUMPKIN (THE CLASSICS)

CHEESBURGER DI COSTATA (CLASSIC) 39
RIBEYE CHEESEBURGER (THE CLASSICS)

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DOLCI / DESSERTS

CREMA E BISCOTTI VENEZIANI (VENETIAN) 16
VENETIAN BISCUITS WITH ZABAIONE CREAM (THE VENETIANS)

TIRAMISU (VENETIAN) 18
TIRAMISÙ (THE VENETIANS)

FRITTELLE VENEZIANE (VENETIAN) 16
SWEET VENETIAN FRITTERS (THE VENETIANS)

MILLEFOGLIE AL CIOCCOLATO (CLASSIC) 22
CHOCOLATE MILLEFOGLIE (THE CLASSICS)

COPPA MALAGA (CLASSIC) 18
MALAGA RAISIN GELATO (THE CLASSICS)

SELEZIONE DI FORMAGGI (CLASSIC) 35
CHEESE PLATTER (THE CLASSICS)

TORTA FATTA IN CASA (CLASSIC) 18
HOUSE-MADE CAKE (THE CLASSICS)

COPPA FIOR DI FICHI (CLASSIC) 18
FIG CUP (THE CLASSICS)

ANANAS FLAMBÉ CON GELATO DI FIOR DI BUFALA (CLASSIC) 20
PINEAPPLE FLAMBÉ WITH BUFFALO MILK GELATO (THE CLASSICS)

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