

Lunch Menu



Welcome to WISTÈRIA
Welcome to VENICE

Tuesday, September 1, 2020

Special of the day

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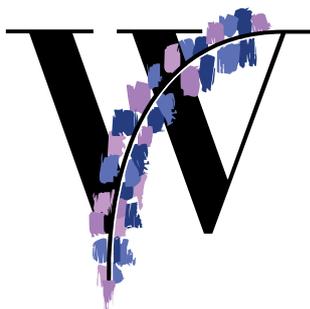
50

Two dishes selected daily by the chef,
accompanied by a glass of wine and
a bottle of water every two people.
Cover charge is included.

The lunch menu will be served from
Monday to Friday
from 12:00 to 14:00

Wisteria Ristorante - San Polo, 2908 - 30125 VENEZIA
www.wisteria-restaurant.com info@wisteria-restaurant.com

tasting menu



Welcome to WISTÈRIA
Welcome to VENICE

SERENDIPITY

Eight courses selected by the chef

130

Wine Pairing 8 glasses of superior wines 110

Wine pairing 8 glasses 70

Mixology pairing 3 cocktails and 5 wines 70

tasting menu

SOUL VENEZIANO SEA

Warm salad of mantis shrimp and fennel

Mackerel aspic and tosazu vinegar

Risotto al saor di go, black garlic
and garum of mushrooms

Turbot escalope, oyster
and salted lemon

“far filò“
fig leaves, black chestnuts, medlar

80

Wine pairing 5 glasses 45

Alcohol free pairing 5 glasses 30

SOUL VENEZIANO SEA Short

Mackerel aspic and tosazu vinegar

Risotto al saor di go, black garlic
and garum of mushrooms

Turbot escalope, oyster
and salted lemon

65

Wine pairing 3 glasses 30

Alcohol free pairing 3 glasses 20

the menu is served the same and only exclusively for the whole table

tasting menu

SOUL VENEZIANO LAND

Goose terrine, purple cabbage,
strawberry grape vinegar and anise ice cream

Veal tongue in sweetbread fricassee,
rosa di Gorizia and jalapeño

Braised pork ravioli,
spring onion with horseradish and quince broth

Lamb, yellow turnip, sloe berries
and juniper

Selva:
Plain chocolate, porcini mushrooms and berries

80

Wine pairing 5 glasses 45

Alcohol free pairing 5 glasses 30

SOUL VENEZIANO LAND Short

Veal tongue in sweetbread fricassee,
rosa di Gorizia and jalapeño

Braised pork ravioli,
spring onion with horseradish and quince broth

Lamb, yellow turnip, sloe berries
and juniper

65

Wine pairing 3 glasses 30

Alcohol free pairing 3 glasses 20

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tasting menu



NÉ CARNE NÉ PESCE

Artichoke, almonds
and white truffle

Cauliflower, whisky mou
and umeboshi

Pumpkin ravioli
and dried tomato broth

Leek à la presse, smoked goat cheese,
capers and quince vinegar

San Zili
Kiwi, cardamom and black sesame

60

Wine pairing 5 glasses 45

Alcohol free pairing 5 glasses 30