




RIALTO
BAR & RESTAURANT

Menu

12.00 PM - 10.30 PM



INSALATE

Salads

INSALATA CAESAR _____ € 25

Lattuga romana, scaglie di Grana Padano, crostini di pane, salsa Caesar

Ceasar Salad with romain lettuce, Grana Padano cheese, crouton and Caesar dressing

1, 3, 4, 7

INSALATA CAESAR CON POLLO GRIGLIATO _____ € 27

Lattuga romana, scaglie di Grana Padano, crostini di pane, salsa Caesar, pollo grigliato

Ceasar Salad with romain lettuce, Grana Padano cheese, crouton, Caesar dressing and grilled chicken

1, 3, 4, 7

INSALATA CAESAR CON SALMONE AFFUMICATO _____ € 27

Lattuga romana, scaglie di Grana Padano, crostini di pane, salsa Caesar, salmone affumicato

Ceasar Salad with romain lettuce, Grana Padano cheese, crouton, Caesar dressing and smoked salmon

1, 3, 4, 7

INSALATA NIZZARDA _____ € 24

Lattuga, pomodori, uova sode, tonno, fagiolini, cipolla rossa, olive Taggiasche, patate allo zafferano e salsa al limone

Romain lettuce, tomatoes, egg, tuna, green beans, red onion, Taggiasca olives, saffron potato and lemon dressing

3, 4

ZUPPA

Soup

ZUPPA DI VERDURE ✓ _____ € 18

Selezione di verdure stagionali in brodo vegetale

Selection of seasonal vegetables in vegetable broth

9

ANTIPASTI

Appetizers

GAMBERI ALLA BUSARA _____ € 28

Gamberi, salsa di pomodoro, scalogno, peperoncino
Shrimps, tomato sauce, shallot and chilly (mild spicy)

2, 4, 9, 12, 14

PROSCIUTTO E MELONE _____ € 26

Prosciutto San Daniele DOP, melone cantalupo e rucola
San Daniele Ham, Cantaloupe melon and rocket salad

7

BRUSCHETTA _____ € 19

Pomodorini rossi e gialli marinati all'aglio e basilico, acciughe del Cantabrico, mozzarella di bufala DOP

Red and yellow cherry tomato marinated with garlic and fresh basil, Cantabrian anchovies and buffalo mozzarella cheese

1, 3, 4, 6, 7, 10

CARPACCIO DI POLPO _____ € 25

Pomodorini rossi e gialli, sedano, rucola e vinaigrette al limone

Octopus carpaccio, yellow and red cherry tomatoes, celery, rocket leaves and lemon dressing

4, 9, 12

BURRATA PUGLIESE _____ € 27

Prosciutto San Daniele DOP con burrata pugliese

San Daniele Ham with burrata cheese

7

PASTA

First Course

PENNE AL POMODORO _____ € 23

Salsa di pomodoro San Marzano DOP, olio extra vergine
Molino Stucky, basilico

*Penne pasta with San Marzano DOP tomato sauce, Molino
Stucky extra virgin olive oil, fresh basil*

1, 3, 6, 7, 10, 11

TROFIE AL GRANCHIO _____ € 29

Trofie al granchio reale con aglio, olio e peperoncino

Trofie pasta with King Crab with garlic and chili

1, 2, 3, 4, 6, 9, 10, 12, 14

TAGLIATELLE AL RAGÙ _____ € 26

Pasta all'uovo, ragù di carne, salsa al pomodoro

Fresh tagliatelle pasta with ragout and tomato sauce

1, 3, 6, 7, 9, 10, 12

SPAGHETTI E POLPETTE _____ € 25

Spaghetti con salsa di pomodoro e polpette fatte in casa

Spaghetti pasta in tomato sauce and homemade meatballs

1, 3, 6, 7, 9, 10, 11

SPAGHETTI DI MARE _____ € 29

Cozze, vongole veraci, gamberi, pomodorini freschi,
salsa ai crostacei

*Spaghetti seafood with mussels, manila clams, black tiger
prawns, fresh tomato and bisque*

1, 2, 3, 4, 6, 9, 10, 11, 12, 14

LASAGNA ALLA BOLOGNESE _____ € 28

Ragù stracotto di Scottona, mozzarella, Parmigiano Reggiano

*Lasagna with Scottona ragout sauce, mozzarella,
Parmesan cheese*

1, 3, 4, 7, 9

Coperto € 3 per persona, IVA e servizio inclusi.

Cover charge € 3 per person, VAT and service included.

SECONDI

Main Course

BISTECCA DEL MOLINO € 35

Grigliata di manzo argentino Angus, verdure di stagione, patate al forno

Molino steak with Argentinian beef Angus, seasonal vegetables, roasted potato

SOVRACOSCIA DI POLLO € 30

Funghi trifolati, patate al forno e mele grigliate

Crispy skin chicken thigh, sautéed mushrooms, baked potatoes and grilled apple

12

FISH & CHIPS € 32

Merluzzo pastellato, patatine fritte, salsa tartara fatta in casa

Batter coated cod fish, French fries, homemade tartar sauce

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14

ORATA SCOTTATA € 30

Crema di zucchine alla scapece, sedano rapa al forno

Seabream fillet, zucchini cream "Scapece" style, celeriac

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14

SATAY DI POLLO € 28

Insalatina di cetrioli leggermente piccante, salsa agli arachidi

Chicken Satay, spicy cucumber salad, peanuts dipping

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14

SALMONE SCOTTATO € 32

Salsa teriyaki, porro grigliato, sesamo e insalata quinoa

Salmon fillet with Teriyaki sauce, grilled leek, sesame and quinoa salad

1, 4, 6, 9, 11, 14

POLLO AL CURRY € 25

Pollo al curry Thailandese con riso basmati

Thai green chicken curry with basmati rice

1, 3, 4, 9, 11

Coperto € 3 per persona, IVA e servizio inclusi.

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CONTORNI

Sides

PATATE NOVELLE AL FORNO ✓ _____ €12

Roasted baby potatoes

PATATINE FRITTE ✓ _____ €12

French fries

INSALATA MISTA ✓ _____ €12

Mixed salad

SANDWICH & BURGER

Sandwiches & Burgers

CLUB SANDWICH _____ € 29

Pollo grigliato, pancetta, lattuga, pomodoro, uovo, servito con patatine fritte

Club sandwich with grilled chicken, bacon, lettuce, tomato, fried egg served with French fries

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14

STUCKY BURGER DI SCOTTONA _____ € 32

Pane fatto in casa con sesamo nero, cheddar fuso, bacon, lattuga, pomodoro, cipolle caramellate e patatine fritte

Stucky burger of Scottona meat with homemade bread and black sesame, cheddar cheese, bacon, lettuce, tomato, caramelised onion served with French fries

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14

BURGER VEGETARIANO ✓ _____ € 28

Pane fatto in casa con sesamo nero, burger di soia, cheddar fuso, lattuga, pomodori servito con patatine fritte

Vegetarian Hamburger with home made bread and black sesame, soy burger, cheddar cheese, lettuce, tomato

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14

Coperto € 3 per persona, IVA e servizio inclusi.

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PIZZA

Pizza

PIZZA MARGHERITA ✓ _____ € 25

Salsa di pomodoro, mozzarella, basilico fresco

Pizza Margherita with tomato sauce, mozzarella cheese, fresh basil

1, 3, 7, 8

PIZZA DIAVOLA _____ € 27

Salsa di pomodoro, mozzarella, basilico fresco, spianata

Pizza with tomato sauce, mozzarella cheese, basil, spicy salami

1, 3, 7, 8

PIZZA SAN DANIELE _____ € 29

Salsa di pomodoro, mozzarella, basilico fresco, prosciutto

San Daniele

Pizza with tomato sauce, mozzarella cheese, fresh basil, San Daniele Ham

1, 3, 7, 8

PIZZA VEGETARIANA ✓ _____ € 27

Salsa di pomodoro, mozzarella, melanzane, zucchine

e peperoni grigliati

Vegetarian pizza with tomato sauce, mozzarella cheese, grilled eggplant, zucchini and bell pepper

1, 3, 7, 8



RIALTO
BAR & RESTAURANT

Dessert

12.00 PM - 10.30 PM

DOLCI

Dessert

TIRAMISÙ VENEZIANO _____ € 15

Venetian tiramisù

1, 3, 6, 7, 12

RECIOTO E BISCOTTI ALLE NOCI PECAN _____ € 15

Recioto sweet wine and pecans cookies

1, 3, 5, 6, 7, 8, 11, 12

CHEESE CAKE CON MIRTILLI E LAMPONI _____ € 15

Cheese cake with blueberry and raspberry

1, 3, 7, 8

TORTA ROVESCIA CON CROCCANTE ALLA FRUTTA SECCA _____ € 15

Upside down cake with crunchy nuts caramel and vanilla

1, 3, 7, 8

TORTA AL CIOCCOLATO CON SALSA CHANTILLY _____ € 15

Chocolate cake with Chantilly sauce

1, 3, 6, 7

GELATO PICCOLO - MEDIO - GRANDE _____ € 4 - 8 - 12

Cioccolato, fragola, limone, vaniglia, pistacchio, nocciola

Ice cream 1 - 2 - 3 scoop

Chocolate, strawberry, lemon, vanilla, pistachio, hazelnut

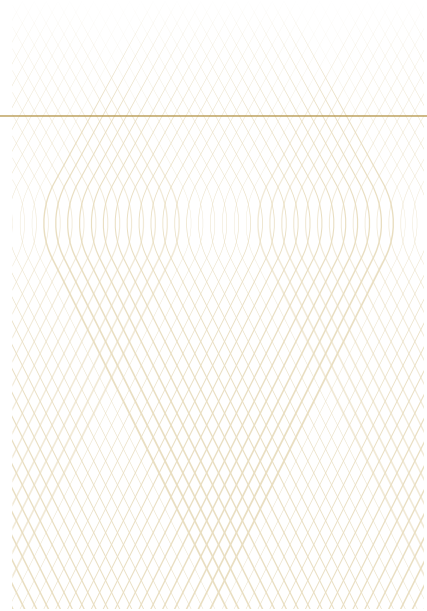
3, 7

1. Glutine 2. Crostacei 3. Uova 4. Pesce 5. Arachidi 6. Soia 7. Latte 8. Frutta a guscio 9. Sedano
10. Senape 11. Sesamo 12. Solfiti 13. Lupini 14. Molluschi

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame seeds 12. Sulphites 13. Lupin beans 14. Shellfish

Coperto € 3 per persona, IVA e servizio inclusi.

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Beverage

9.00 AM - 12.00 AM



APERITIVI

Aperitif

SPRITZ SELECTION

Aperol/Campari/Select Spritz

Bitter of your choice, Prosecco, Soda

€ 16

HUGO

Prosecco, Sciroppo di sambuco, Selz, menta

Prosecco, Elderflower syrup, Selz, mint

€ 14

SIGNATURE COCKTAIL

Signature Cocktails

GIUDECCA 810

Stucky 1895 Gin, Cynar, cordiale al pompelmo rosa e soda

Stucky 1895 Gin, Cynar, pink grapefruit cordial and soda water

€ 18

VENETIAN VELVET

Blended Scotch Whisky, Porto, succo di limone e miele

Scotch Whisky, Porto, lemon juice and honey

€ 18

RIALTO'S NEGRONI

Campari infuso alla pera, Bumbu The Original, Vermouth

Pear infused Campari, Bumbu The Original, Vermouth

€ 18

CANAL COCCO CRUSH

Tequila Reposado, Aperol, sciroppo al cocco, succo di lime, Triple Sec

Tequila Reposado, Aperol, coconut syrup, lime juice, Triple Sec

€ 18

GINGER FLASH

Vodka, Saint Germain, Chamboar, zenzero, limone, zucchero

Vodka, Saint Germain Elderflower Liqueur, Chamboar Liqueur, fresh ginger, lemon, sugar

€ 18

Chiedi al Barman per qualsiasi variazione ai cocktail.
Ask our Barman for your favourite cocktail twist.

SIGNATURE MOCKTAIL

Signature Mocktails

CUCUMBER CRUSH	€ 14
<i>Tanqueray 0%, cetriolo, succo al lime e sciroppo al sambuco</i>	
<i>Tanqueray 0%, cucumber, lime juice and elderflower syrup</i>	
SPICY FIZZ	€ 14
<i>Seedlip Spice 94, succo di mela e sciroppo alla granatina</i>	
<i>Seedlip Spice 94, apple juice and grenadine syrup</i>	
GOLDEN SUNSET	€ 14
<i>Succo di ananas, sciroppo di te earl grey, ginger beer</i>	
<i>Pineapple juice, earl grey tea syrup, ginger beer</i>	

BIRRA

Beer

Ichnusa	Italy - 5% Lager Unfiltered	€ 13
Moretti	Italy - 4,6% Lager	€ 11
Moretti IPA	Italy - 5,2% IPA	€ 13
Birra Venezia	Italy - 4,7% Lager local	€ 14
Birra Venezia Rossa	Italy - 6,4% Bock local	€ 14
Moretti 0%	Italy - Alcohol free	€ 10
Guinness	Ireland - 4,2% Stout	€ 13
Heineken	Holland - 5% Lager	€ 11
Lefte Blonde	Belgium - 6,6% Abbey	€ 14
Hoegaarden	Belgium - 4,9% Blanche	€ 13

VINI BIANCHI

White Wines

Pinot Grigio Grave DOC

Pighin - Friuli Venezia Giulia - Uve/Grapes: Pinot Grigio



€ 11



€ 52

Friulano DOC Collio

Pighin - Friuli Venezia Giulia - Uve/Grapes: Friulano

€ 13

€ 60

Lugana DOP Prestige

Ca' Maiol - Veneto - Uve/Grapes: Trebbiano di Lugana

€ 15

€ 70

Gloire de Chablis - Burgundy

J. Moreau & Fils - France - Uve/Grapes: Chardonnay

€ 22

€ 105

Chardonnay Naturalys

Gèrard Bertrand - France - Uve/Grapes: Chardonnay

€ 12

€ 56

Chenin Blanc - Reign of terroir

Journeys end Brands - Africa - Uve/Grapes: Chenin Blanc

€ 14

€ 65

VINI ROSATI

Rosé Wines

Rosato IGT

San Felice - Toscana - Uve/Grapes: Sangiovese



€ 11



€ 52

Hampton Water

Gèrard Bertrand - France

Uve/Grapes: Shyrah, Grenache, Cinsault, Mourvèdre

€ 15

€ 75

Domaine gordonne - Les Gravières

Vranken - France - Uve/Grapes: Shyrah, Grenache, Cinsault

€ 14

€ 70

VINI ROSSI

Red Wines



Valpolicella Classico Superiore DOC

Fumanelli - Veneto - Uve/Grapes: Corvina, Rondinella, Corvinone

€ 14

€ 65

Chianti Classico DOCG

Castellare di Castellina - Toscana - Uve/Grapes: Sangiovese, Canaiolo

€ 15

€ 75

Malbec Reserva

Terrazas de los andes - Argentina - Uve/Grapes: Malbec

€ 18

€ 80

Rioja Crianza - Viña Real

CVNE - Spain - Uve/Grapes: Tempranillo, Garnacha

€ 12

€ 55

Cabernet Sauvignon Naturalys

Gèrard Bertrand - France - Uve/Grapes: Cabernet Sauvignon

€ 12

€ 56

Pinot Noir Heritage du Conseiller

Bouchard Aîné & Fils - France - Uve/Grapes: Pinot Noir

€ 22

€ 100

BOLLICINE & CHAMPAGNE

Italian Sparkling & Champagne

Moscato Fior d'Arancio DOCG

Spumante dolce / Sweet sparkling wine

Maeli - Veneto - Uve/Grapes: Moscato Giallo (uva autoctona/local grape)



€ 10



€ 50

Prosecco Poeti DOC

Bottega - Veneto - Uve/Grapes: Glera

€ 12

€ 55

Papilou Natural Rosé

Gèrard Bertrand - France - Uve/Grapes: Cinsault, Pinot Noir

€ 15

€ 75

Franciacorta Brut DOCG

Contadi Castaldi - Uve/Grapes: Chardonnay, Pinot Nero, Pinot Bianco

€ 80

Ferrari Maximum Brut DOC

Ferrari - Uve/Grapes: Chardonnay

€ 16

€ 80

Ferrari Maximum Brut Rosé DOC

Ferrari - Uve/Grapes: Pinot Noir, Chardonnay

€ 18

€ 90

Champagne Brut AOC Apanage

Pommery - France - Uve/Grapes: Chardonnay

€ 22

€ 110

Champagne Brut Rosé AOC Royal

Pommery - France

Uve/Grapes: Chardonnay, Pinot Meunier, Pinot Nero

€ 26

€ 140

VINI NO ALCOHOL

Alcohol free wines

Romeo Bianco

Frizero - Veneto - Uve/Grapes: Garganega, Fernanda, Pinot Grigio



€ 15



€ 75

Juliet Rosato

Frizero - Veneto - Uve/Grapes: Corvina, Corvinone

€ 15

€ 75

Per una scelta più ampia chiedici la carta dei vini | For a wider choice ask us for the wine list.

Queste bevande possono contenere tracce di solfiti | These drinks may contain sulphur dioxide

PROSECCO

Prosecco



€ 10



€ 50

Bisol 1542 Crede Brut

Valdobbiadene Prosecco Superiore D.O.C.G.

Santo Stefano di Valdobbiadene, Treviso
Uve/Grapes: Glera, Chardonnay, Pinot Nero

Jeio Extra Dry

€ 50

Valdobbiadene Prosecco Superiore D.O.C.G.

Santo Stefano di Valdobbiadene, Treviso
Uve/Grapes: Glera

Bisol 1542 Rive di Campea Dry, Millesimato

€ 60

Valdobbiadene Prosecco Superiore D.O.C.G.

Santo Stefano di Valdobbiadene, Treviso
Uve/Grapes: Glera

Bisol 1542 I Gondolieri Brut, Millesimato

€ 70

Valdobbiadene Prosecco Superiore D.O.C.G.

Santo Stefano di Valdobbiadene, Treviso
Uve/Grapes: Glera



BIBITE

Soft Drinks

Coca Cola	€ 7
Coca Cola Zero	
Fanta Orange	
Sprite	
Gingerino	€ 5
Sanbitter	
Sodati / Sodas	€ 8
Red Bull	
Tea Limone / Pesca	
Succo di frutta	
Arancia, Mela, Ananas, Pera, Pesca, Albicocca, Pompelmo, Pomodoro, Mirtillo, A.C.E	€ 7
<i>Fruit Juice: Orange, Apple, Pineapple, Pear, Peach, Apricot, Grapefruit, Tomato, Cranberries, A.C.E</i>	€ 7
Spremuta di frutta	€ 9
Arancia, Pompelmo, Limone	
<i>Freshly Squeezed: Orange, Grapefruit, Lemon</i>	
Acqua Panna 25cl	€ 4
Acqua San Pellegrino 25cl	
Acqua Panna 75cl	€ 6
Acqua San Pellegrino 75cl	

CAFFÈ Coffee

Espresso	€ 5
Cappuccino	€ 8
Caffè Latte	€ 8
Ginseng / Orzo	€ 6
Caffè Americano / Espresso doppio	€ 8
Selezione di Tè e Infusi	€ 8
Cioccolata calda	€ 8
Irish Coffee	€ 16

SPIRITS

Gin

Stucky 1895 - Italy	€ 15
Sospiri - Italy	€ 15
Beefeater - UK	€ 11
Beefeater 24 - UK	€ 13
Monkey 47 - Germany	€ 20
Bombay Sapphire - UK	€ 12
Tanqueray - UK	€ 12
Tanqueray n°10 - UK	€ 14
Tanqueray 0% - UK	€ 11
Plymouth Navy Strength - UK	€ 16
Hendrick's - Scotland	€ 14
Malfi Pompelmo/Grapefruit - Italy	€ 12
Gin Mare - Spain	€ 15

Tequila

Olmecca Altos - Mexico	€ 11
Espolòn Blanco - Mexico	€ 12
Espolòn Reposado - Mexico	€ 13

SPIRITS

Vodka

Absolut Elyx - Sweden	€ 14
Absolut - Sweden	€ 11
Absolut Citron\Mandarin\Raspberry - Sweden	€ 11
Wyborowa - Poland	€ 11
Belvedere - Poland	€ 14
Grey Goose - France	€ 16

Rum

Havana Club 3 años - Cuba	€ 11
Havana 7 años - Cuba	€ 13
Bacardi Carta Bianca - Cuba	€ 12
Bacardi 8 años - Puerto Rico	€ 14
Bumbu Original - Barbados	€ 15
Bumbu XO - Barbados	€ 18
El dorado Demerara 12 y.o - Guayana	€ 15

Cognac

Martell V.S - France	€ 12
Martell V.S.O.P - France	€ 14
Martell X.O - France	€ 35

SPIRITS

Whisky

Ballantine's - UK	€ 11
Chivas Regal 12 y.o. - UK	€ 14
Johnnie Walker Red Label - UK	€ 12
Johnnie Walker Black Label - UK	€ 13
Glen Grant - UK	€ 13
Glenlivet Founder's Reserve - UK	€ 14
Bowmore 12 y.o. - Islay	€ 12
Dalwhinnie 15 y.o. - UK	€ 18
Oban 14 y.o. - UK	€ 18
Laphroaig 10 y.o. - Islay	€ 13
Lagavulin 16 y.o. - Islay	€ 16
Jameson - Ireland	€ 11
Talisker Skye - UK	€ 15

Bourbon

Wild Turkey - US	€ 11
Maker's Mark - US	€ 11
Jack Daniel's - US	€ 14
Four Roses - US	€ 11

SPIRITS

Sherry & Porto

Sandeman Ruby Porto - Portugal € 11

Tio Pepe Dry Sherry - UK € 11

Grappa Nonino

Grappa 50° - Italy € 10

Grappa monovitigno Moscato - Italy € 12

Grappa monovitigno Sauvignon - Italy € 12

Grappa riserva 8 anni - Italy € 15

Grappa di Picolit - Italy € 18

Grappa antica Cuvee - Italy € 12

Liquori

Amari & Liquori Italiani € 10

Liquori International € 11

Brandy Nardini € 12