

RIALTO
BAR & RESTAURANT

Menu

12 PM - 11 PM

PIATTI REGIONALI

Regional Dishes

SCOPRI LA REGIONE DEL MESE
DISCOVER THIS MONTH'S REGION
Sicilia

ANTIPASTO | APPETIZER _____ €19

Arancino al ragù di carne, piselli, peperoni alla griglia
Bolognese arancino, peas, grilled bell peppers

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

PASTA | FIRST COURSE _____ €23

Mezze maniche al pesto rosso siciliano
Mezze maniche pasta with red pesto

1, 5, 7, 8, 12

SECONDO | MAIN COURSE _____ €35

Filetto di rombo, caponata
Turbot fillet, caponata

2, 4, 9

INSALATA

SALADS

CAESAR SALAD _____ €22

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

Ceasar salad with romain lettuce, Grana Padano cheese shaving, crouton and caesar dressing

1, 3, 4, 7

CAESAR DI POLLO _____ €24

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

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

1, 3, 4, 7

COBB SALAD _____ €25

Lattuga, uovo bollito, manzo, bacon, avocado, gorgonzola, pomodori ciliegino

Lettuce, hard boil egg, sautéed beef, bacon, avocado, Blue cheese, cherry tomatos

3, 7

ZUPPA

SOUP

ZUPPA DI VERDURE _____ €18

Selezione di verdure stagionali in brodo vegetale

Selection of seasonal vegetables in broth

9

SAPORI ASIATICI

ASIAN FLAVOURS

POLLO THAI

€34

Pollo al curry thailandese leggermente piccante, peperoni, melanzane, germogli di soya, riso basmati

Mild spicy thai green chicken curry, bell pepper, aubergines, Bean sprouts, basmati rice

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

ANTIPASTI

STARTERS

BRUSCHETTE

€19

Pomodorini rossi all'aglio e basilico, stracciatella e acciughe

Rustic bread, cherry tomatoes, stracciatella cheese and anchovies

1, 2, 4, 7, 14

PASTA

First Course

PENNE AL POMODORO €22

Salsa di pomodoro San Marzano DOP, olio EVO Molino Stucky

Penne pasta with San Marzano DOP tomato sauce, Molino Stucky EVO oil

1, 3, 6, 7, 10, 11

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

PARMIGIANA DI MELANZANE €24

Parmigiana di melanzane con salsa di pomodoro

Eggplant parmigiana with tomato sauce

7, 9

TAGLIATELLE AL POLLO €26

Tagliatelle al pollo e funghi champignon con salsa alla panna

Tagliatelle with chicken, champignon mushrooms, and cream sauce

1, 3, 6, 7, 10

RAVIOLO AL BACCALA E PATATE €26

Fumetto di pesce ristretto, pistacchi

Cod fish and potato stuffed raviolo, fish sauce, pistacchio

1, 3, 4

MACCHERONI AL FORMAGGIO €24

Maccheroni al formaggio gratinati, polvere di limone

Gratinated Mac and Cheese, lemon powder

1, 7

LASAGNA ALLA BOLOGNESE €26

Ragù stracotto di Scottona, mozzarella, Parmigiano Reggiano

Lasagna with Scottona ragout sauce, mozzarella, Parmesan cheese

1, 3, 4, 7, 9

SECONDI MAIN COURSE

BISTECCA DEL MOLINO _____ €39

Controfiletto di manzo grigliato, verdure di stagione, patate al forno

Grilled beef sirloin, seasonal vegetables and roasted potatoes

SALMONE SCOTTATO _____ €34

Salsa Teriyaki, cipollotto, salsa di soia, riso fritto all'uovo

Baked Teriyaki salmon fillet, spring onion, soy sauce and egg fried rice

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

FISH & CHIPS _____ €34

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

FILETTO VEGANO _____ €25

Filetto vegano con verdure di stagione e patate al forno

Vegan fillet with seasonal vegetables and roasted potatoes

6

CONTORNI SIDES

PATATE NOVELLE AL FORNO _____ €12

Roasted baby potatoes

PATATINE FRITTE _____ €12

French fries

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

INSALATA MISTA _____ €12

Mixed salad

Coperto € 3 per persona, IVA e servizio inclusi.

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

SANDWICH & BURGER

STUCKY BURGER DI SCOTTONA _____ €35

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

Stucky burger of Scottona meat, homemade bread with black sesame, cheddar cheese, bacon, lettuce and tomato.

Served with French fries

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

HAMBURGER DI PESCE SPADA IMPANATO _____ €33

Pane fatto in casa al carbone vegetale, cipolla agrodolce, cicoria stufata leggermente piccante, salsa harissa, lattuga .

Servito con patatine fritte

Black homemade bread, Panko coating swordfish spicy chicory, sweet and sour onion, harissa sauce, lettuce, tomato.

Served with French fries

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

HAMBURGER VEGETARIANO _____ €32

Pane, hamburger di legumi, crema di spinaci, cipolla agrodolce, formaggio cheddar. Servito con chips di verdure

Bread, vegan patty, spinach mayonnaise, sweet and sour onion, cheddar cheese. Served with vegetable chips

1, 3, 5, 7, 11

CLUB SANDWICH _____ €28

Pollo grigliato, pancetta, lattuga, pomodoro, uovo.

Servito con patatine fritte

Grilled chicken, bacon, lettuce, tomato, fried egg.

Served with French fries

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

CLUB SANDWICH VEGANO _____ €27

Tofu spadellato, zucchine grigliate, lattuga, pomodoro, cipolle agrodolci, guacamole. Servito con chips di verdure

Roasted tofu, lettuce, tomato, grilled zucchini, sweet and sour onion, guacamole. Served with vegetables chips

1, 3, 5, 6, 7, 9

Coperto € 3 per persona, IVA e servizio inclusi.

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

PIZZA

PIZZA MARGHERITA _____ €24

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, spicy salami and fresh basil

1, 3, 7, 8

PIZZA SAN DANIELE _____ €28

Salsa di pomodoro, mozzarella, prosciutto crudo San Daniele, basilico fresco

Pizza with tomato sauce mozzarella cheese, San Daniele ham and fresh basil

1, 3, 7, 8

PIZZA MORTADELLA E BURRATA _____ €27

Salsa di pomodoro giallo, mozzarella, mortadella, burratina, pistacchio

Yellow tomato sauce, mozzarella cheese, mortadella, burratina cheese, pistachio

1, 3, 7, 8

PIZZA VEGETARIANA _____ €25

Salsa di pomodoro con mozzarella, melanzane, zucchine e peperoni grigliati

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

1, 3, 7, 8



RIALTO
BAR & RESTAURANT

Dessert

12 PM - 11 PM

DOLCI

Dessert

TIRAMISÙ VENEZIANO _____ €15

Venetian tiramisù

1, 3, 6, 7, 8

CHEESECAKE CON MIRTILLI E LAMPONI _____ €15

Cheesecake with blueberry and raspberry

1, 3, 6, 7, 8

MORBIDO AL CARMELLO _____ €15

Yogurt, caramello salato, nocciole

Caramel soft yogùt, salted caramel, hazelnuts

1, 3, 6, 7, 8

CREMINO AI TRE CIOCCOLATI _____ €15

Salsa al cioccolato, sale maldon

Creamy three chocolate, chocolate sauce, Maldon salt

1, 3, 6, 7, 8

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

1, 3, 6, 7, 8

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.

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



RIALTO
BAR & RESTAURANT

Beverage

9 AM - 12 AM

APERITIVI

Aperitif

SPRITZ SELECTION

€ 16

Aperol/Campari/Select Spritz

Bitter of your choice, Prosecco, Soda

SIGNATURE COCKTAIL

Signature Cocktails

BOMBAY SAPPHIRE G&T

€18

Bombay Sapphire, acqua tonica, lime

Bombay Sapphire, tonic water, lime

THE STUCKY NEGRONI

€19

Gin Stucky 1895, Martini Bianco, Martini Dry, Italicus

Stucky 1895 gin, Martini Bianco, Martini Dry, Italicus

ORO NORTE

€19

Patron Silver, Drambuie, sciroppo di agave, bitter all'arancia

Patron Silver, Drambuie, agave syrup, orange bitters

GOLDEN ZEST

€19

Grey Goose, Saint Germain, crème de cassis, zenzero, limone

Grey Goose, Saint Germain, crème de cassis, ginger, lemon

PIÑA

€19

Bacardi, purea di banana, sciroppo di cocco, succo di lime

Bacardi, banana purée, coconut syrup, lime juice

THE HERITAGE

€19

Ballantine's, purea di frutto della passione, miele, succo di limone

Ballantine's, passion fruit purée, honey, lemon juice

Chiedi al Barman per qualsiasi variazione ai cocktail.

Ask our Barman for your favourite cocktail twist.

COCKTAIL ANALCOLICI

Alcohol free cocktails

CUCUMBER CRUSH

Tanqueray 0%, cetriolo, succo al lime e sciroppo al sambuco

Tanqueray 0%, cucumber, lime juice and elderflower syrup

€15

NEGRONI SBAGLIATO

Martini Vibrante, Sanbitter, spumante analcolico 0%

Martini Vibrante, Sanbitter, 0% sparkling wine

€15

GOLDEN SUNSET

Succo di ananas, sciroppo di tè earl grey, ginger beer

Pineapple juice, earl grey tea syrup, ginger beer

€15

BIRRA

Beer

Moretti

Italy - 4,6% Lager

€11

Heineken

Holland - 5% Lager

€12

Moretti IPA

Italy - 5,2% IPA

€14

Birra Venezia Bionda

Italy - 4,7% Lager local

€14

Birra Venezia Bianca

Italy - 5,0% Blanche local

€14

Birra Venezia Rossa

Italy - 6,4% Bock local

€15

Guinness

Ireland - 4,2% Stout

€16

Leffe Blonde

Belgium - 6,6% Abbey

€14

Corona

Mexico - 4,5% LAGER

€14

Moretti 0%

Italy - Alcohol free

€11

Peroni Gluten Free

Italy - 4,7% Lager

€11

VINI BIANCHI

White Wines

Pinot Grigio DOC Friuli Grave

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



€11,50



€52

Sauvignon DOC Friuli Grave

Pighin - Friuli Venezia Giulia - Uve/Grapes: Sauvignon

€12,50

€58

Chardonnay Naturalys

Gèrard Bertrand - France - Uve/Grapes: Chardonnay

€13,00

€60

Chenin Blanc - Seaward

Spier - Africa - Uve/Grapes: Chenin Blanc

€15,00

€66

Lugana DOP Prestige

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

€16,00

€76

Gloire de Chablis - Burgundy

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

€22,00

€106

VINI ROSATI

Rosé Wines

Rosato IGT

Pighin - Friuli Venezia Giulia - Uve/Grapes: Refosco dal peduncolo rosso



€11,50



€52

Hampton Water

Gèrard Bertrand - France

Uve/Grapes: Shyrah, Grenache, Cinsault, Mourvèdre

€15,00

€75

Gordonne Springs Rosè

Pommery - France - Uve/Grapes: Shyrah, Grenache

€14,00

€70

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.*

VINI ROSSI

Red Wines



Merlot Grave DOC

Pighin - Friuli Venezia Giulia - Uve/Grapes: Merlot

€11,50

€52

Cabernet Sauvignon Naturalys

Gèrard Bertrand - France - Uve/Grapes: Cabernet Sauvignon

€13,00

€60

Valpolicella Classico Superiore DOC

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

€14,00

€66

Chianti Classico DOCG

San Felice - Toscana - Uve/Grapes: Sangiovese

€15,00

€70

Malbec Reserva

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

€18,00

€80

Pinot Noir Heritage du Conseiller

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

€22,00

€100

VINO ALCOHOL

Alcohol free Wines



Romeo Bianco

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

€15,00

€72

Juliet Rosato

Frizero - Veneto - Uve/Grapes: Corvina, Corvinone

€15,00

€75

BOLLICINE & CHAMPAGNE

Italian Sparkling & Champagne



Prosecco Poeti DOC

€11,50

€55

Bottega - Veneto - Uve/Grapes: Glera

Bisol 1542 Crede Brut

€13,00

€60

Valdobbiadene Prosecco Superiore DOCG

Santo Stefano di Valdobbiadene - Treviso

Uve/Grapes: Glera, Chardonnay, Pinot Nero

Moscato Fior d'Arancio DOCG

€14,00

€60

Spumante dolce / Sweet sparkling wine

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

Papilou Natural Rosè

€15,00

€75

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

Franciacorta Brut nv

€18,00

€75

Contadi Castaldi - Italy

Uve/Grapes: Chardonnay, Pinot Nero

Ferrari Maximum Brut DOC

€18,00

€90

Ferrari - Uve/Grapes: Chardonnay

Ferrari Maximum Brut Rosé DOC

€20,00

€120

Ferrari - Uve/Grapes: Pinot Nero, Chardonnay

Champagne Brut AOC Apanage

€22,00

€110

Pommery - France - Uve/Grapes: Chardonnay

Champagne Brut Rosé AOC Royal

€26,00

€130

Pommery - France

Uve/Grapes: Chardonnay, Pinot Meunier, Pinot Nero

BIBITE

Soft drinks

Coca Cola	€7
Coca Cola Zero	
Fanta Orange	
Sprite	
Sodas	
Gingerino	€5
Sanbitter	
Red Bull	€8
Tea Limone / Pesca	€7
Succo di frutta	€7
Arancia, Mela, Ananas, Pera, Pesca, Albicocca, Pompelmo, Pomodoro, Mirtillo, A.C.E	
<i>Fruit Juice: Orange, Apple, Pineapple, Pear, Peach, Apricot, Grapefruit, Tomato, Cranberries, A.C.E</i>	
Spremuta	€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 - American coffee	€8
Espresso doppio - Double espresso	€8
Selezione di Tè - Selection of teas	€8
Cioccolata calda - Hot chocolate	€8
Irish Coffee	€16

SPIRITS

Gin

Stucky 1895 - Italy	€16
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	€10
Plymouth Navy Strength - UK	€16
Hendrick's - Scotland	€15
Malfi Pompelmo/Grapefruit - Italy	€13
Gin Mare - Spain	€15

Tequila

Olmeca Altos - Mexico	€11
Olmeca Altos Reposado - Mexico	€13
Vide del Manguey Mezcal - Mexico	€13
Patrón Silver - Mexico	€20
Patrón Reposado - Mexico	€22
Patrón Añejo - Mexico	€22

SPIRITS

Vodka

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

Rum

Havana Club 3 años - Cuba	€11
Havana 7 años - Cuba	€13
Bacardi Carta Bianca - Cuba	€11
Bacardi 8 años - Puerto Rico	€15
Bumbu Original - Barbados	€15
Bumbu XO - Barbados	€18
El dorado Demerara 12 y.o - Guayana	€16

Cognac

Martell V.S - France	€12
Martell V.S.O.P - France	€16
Martell X.O - France	€35

SPIRITS

Whisky

Ballantine's - UK	€11
Chivas Regal 12 y.o. - UK	€15
Johnnie Walker Red Label - UK	€11
Johnnie Walker Black Label - UK	€13
Glenlivet Founder's Reserve - UK	€14
Bowmore 12 y.o. - Islay	€15
Dalwhinnie 15 y.o. - UK	€20
Oban 14 y.o. - UK	€18
Laphroaig 10 y.o. - Islay	€15
Lagavulin 16 y.o. - Islay	€20
Jameson - Ireland	€11
Talisker Skye - UK	€15
Macallan 12 y.o. - UK	€18
Bulleit 95 rye - US	€13
Canadian Club - CA	€11
J&B - UK	€11
Wild Turkey - US	€11
Maker's Mark - US	€11
Bulleit Bourbon - US	€13
Jack Daniel's - US	€12

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 Italiano di Poli	€12