



MORO
RESTAURANT



MoroVenice

Password Wifi:
Guest2024



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RESTAURANT

Palazzo Franchetti
San Marco 2842-2855
30124 Venezia
booking@morovenetia.it

From 12 pm to 3:30pm

Ostrica Krystale – Gillardeau - Lambert cad.7

Passata di datterini, erbe e yogurt 26
Gaspacho of plums tomato, herbs, and yogurt

Avocado, mango e lattughino 28
Avocados, mango and baby jam

Carpaccio di branzino in salsa vergine 40
Seabass Carpaccio in Virgin sauce

Catalana di gamberi 34
Shrimps Catalana salad

Bruschetta di baccalà mantecato e peperoni marinati 30
Baccalà mantecato and marinated red pepper bruschetta

Vitello tonnato 32
Roasted veal and tuna sauce

Tartare di manzetta battuta a coltello 38
Knife-chopped beef tartare

Linguine alle zucchine del Cavallino, provolone e basilico 28
Linguine with fried zucchini, zucchini flowers, basil and provolone cheese

Lasagnetta fatta al momento alla Bolognese d'anatra 36
Duck Bolognese lasagna made "a la minute"

Ravioli "Cacio e Pepe" 28
Ravioli "Cacio e Pepe"

Tegamino di polpo, coda di rospo e cozze 44
Tegamino of octopus, monkfish and mussels

Scottatina di filetto di manzo al rosmarino 48
Beef fillet "Scottatina" with rosemary oil

Vetrina di dolci 14
Cake Showcase



OUR DISHES CONTAIN ALLERGENS AND PRODUCTS THAT ARE TRACEABLE AND FROZEN BY US.
FOR ANY INTOLERANCES, THE LIST OF ALLERGENS CAN BE CONSULTED.
SERVICE 8 EURO

Wine By the Glass

Prosecco Brut DOCG Nani Rizzi	10
Franciacorta DOCG Cuvée Prestige Ca' del Bosco	14
Franciacorta DOCG Cuvée Prestige Rose' Ca' del Bosco Rose'	18
Soave i Vigneti Foscario Inama	12
Moscato Secco Sirio Vignalta	10
Chardonnay Cardellino Elena Walch	14
Pinot Grigio Doc FCO La Roncaia	14
Rosè Trentino 20/26 Elena Walch	12
Cabernet Merlot Rosso Riserva Vignalta	10
Valpolicella Superiore Le Sassine Le Ragose	12
Pinot Nero Ludwig Elena Walch	16
Ramandolo DOCG Passito La Roncaia (5cl)	10

Per le bottiglie consultate la nostra carta dei vini

For the bottles, please refer to the wine list

Classic Cocktails

Spritz Prosecco, Aperol/Campari/Select/Cynar, Soda	11
Sparkling Cocktail Fresh Fruit, Prosecco	18
American Vermouth Bottega Cinzano, Campari, Soda	16
Daiquiri House Rum Blend, Lime Juice, Sugar	18
Negroni Vermouth Cinzano Bottega, Campari, Gin, Soda	20
Moscow Mule Vodka, Lime juice, Ginger Beer	18
Mojito White Rum, Lime juice, Sugar, Mint, Soda	18
Pina Colada White Rum, Pineapple juice, Lime, Coconut syrup	18

Soft Drinks

Spremuta fresca Arancia / Pompelmo / Limone	9
Fresh Orange / Grapefruit / Lemon juice	
Nettari di frutta Pesca / Ananas / Mirtillo / Mela	8
Fruit Nectar Peach / Ananas / Blueberry / Apple	
Coca Cola-Coca Cola Zero	
Galvanina Sodas	8
Tonica / Limonata / Aranciata / Gazzosa / Chinotto	
Tonic / Lemonade / Orange / Gazzosa / Chinotto	
Aperitivo Analcolico Cortese-Alcool Free Cortese Aperitivo	6
Acqua minerale Dolomia 0.70	6
Acqua minerale Dolomia 0.33	4

Day - Twist Selection

Gondoliere Bitter Dei Sospiri, Nikka Gin, Vermouth Extra Dry, Gloves	20
Perfect Ballor Tonic Ballor Gin, Tonica Mediterranean, Lemon&Mint	18
Itali CuCu Italicus Bergamot, Lime Cordial, Cucumber Extract, Prosecco	14
Orangicus Spritz Italicus Bergamot, Polot Citrus Soda, Dorange Essence	16
Espresso Tequini Altos Bianca, Casamigos Reposado, Kahlua, Caramel, Espresso	20
Moro Svecchiato 20 Barolo Chinato Cocchi, Bonollo, Ballor 100, Maraschino, Cointreau	20
Flowers Gimlet Sister's Gin, Lime Cordial	20
Vermouth & More Ballor Vermouth, Polot Citrus Soda	16