




QUADRINO

BISTROT

*Sit down to a slice of history in St. Mark's Square
and enjoy the cuisine of Max Alajmo*



ANTIPASTI

-  Fried artichokes with pistachio sauce and dill
21 euro
- Sea bass tartare with green peppercorns and arugula
27 euro
-  San Filippo anchovies, dill butter and warm toasted bread
21 euro
- Veal in tuna sauce, capers and coffee powder
25 euro
-  Culaccia di Parma prosciutto with Alajmo pickled vegetables and fennel crackers
19 euro

PRIMI PIATTI

-  Benedetto Cavalieri spaghettini with tomato sauce and basil
18 euro
- Vegetable soup with spring herbs
19 euro
- Taglierini with butter and Alajmo caviar
36 euro
-  Black tagliolini with lobster, langoustines spring peas and fried baby shrimp
36 euro
- Lasagna alla bolognese
22 euro
-  Buffalo milk ricotta ravioli with lamb ragù and asparagus
22 euro

SECONDI PIATTI

- Steamed cod with Mediterranean pesto
30 euro
-  Venetian fried fish and vegetables with Quadri sauce
27 euro
- Curried chicken (dedicated to Marco Polo)
25 euro
-  Bone-in veal cutlet alla Milanese with tartare sauce (for 2 people)
65 euro
- Beef tagliata with herbs
29 euro

CONTORNI

Mixed salad
Salad greens, carrots, spinach
mixed seeds, beet reduction
extra virgin olive oil, salt
and dark balsamic condiment
9 euro

Side of the day
8 euro

French fries
8 euro

FORMAGGI & DOLCI

Selection of Italian cheeses with jams
and warm toasted bread
20 euro


Fruit salad, bergamot sorbetto and fizzy lemon spuma
12 euro

Tiramisù
10 euro

 Crème caramel
10 euro

Torta Venezia
Chocolate layer cake
10 euro

Sweet cicchettata
Chocolate, hazelnut and coffee
Fizzy strawberry sorbetto
Babà al limoncello
15 euro

 Pastry cream, strawberries
and vanilla millefoglie
12 euro

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CICCHETTI

Typical Venetian bar snacks that can be ordered individually or as part of a cicchetti tasting

MAXIMA

Complete tasting of all our cicchetti to be shared or heroically faced alone

105 euro

CLASSIC

Meat and vegetable cicchetti tasting

55 euro

FISH

Fish cicchetti tasting

50 euro

SEASONAL CICCHETTO

Steamed focaccina with spiced pulled pork (dedicated to Marco Polo)

12 euro

MEAT CICCHETTI

Potato puree and meat ragù

9 euro

Breaded veal meatballs with sweet pepper sauce

8 euro

Venetian focaccia with beef tartare and black summer truffle

12 euro

VEGETABLE CICCHETTI

Buffalo milk mozzarella, capers and coffee powder

8 euro

Vegetable tartare with rice crisps and tartare sauce

8 euro

Fried baby artichoke with pistachio sauce and dill

7 euro

Fresh tomato soup and black olives

7 euro

FISH CICCHETTI

Sea bass tartare with green peppercorns and arugula

10 euro

Square beignet with whipped salt cod and crispy caviar

12 euro

Cuttlefish ink and seaweed rice ball

9 euro

Fried sardines and zucchini with Quadri sauce

10 euro

Hard-boiled egg with tuna belly sauce and mullet bottarga

10 euro

PIZZA



Margherita

Tomato, mozzarella, basil and oregano

20 euro

Vegana

Curry carrot puree and seasonal vegetables

22 euro

Quadri

Burrata, culaccia di Parma and dill essence

24 euro

CAVIAR



Alajmo caviar with blinis and pink vegan sour cream

30 gr	50 gr	100 gr	250 gr
95 euro	140 euro	270 euro	600 euro

CHAMPAGNE

Champagne Cuvée Réserve Brut Alajmo Collection

Glass | Bottle
16 euro | 96 euro

Champagne Cuvée Rosé Brut Alajmo Collection

18 euro | 103 euro

Champagne Cuvée Présidence V.V. 2013 R&L Legras

194 euro

Champagne Réserve Dom Pérignon 2013 Moët & Chandon

398 euro