

DUCCA

DINNER MENU

CHICHETI

Pronounced “chee-keht-tee” are a selection of small starters traditional in Venice.

Alici Fritti – white Anchovies, oregano, lemon

Salt Cod Crostini – EVOO, lemon, sea salt

Olive Fritte – green Sicilian olives, sweet gorgonzola

Arancini – crispy risotto fritter, Sottocenere

ANTIPASTI

Rucola Salad – Arugula, Pecorino di Fossa, chili-orange vinaigrette

Spiced Brodetto di Pesce – manila clams, rock shrimp, cinnamon broth

Yellowtail Crudo – pine nut-currant agrodolce, mint

Prosciutto La Quercia Rossa – peach & sorrel panzanella

Lobster & Friulana Polenta Sformato – Brown butter-vanilla vinaigrette, Pepperpress

Watercress & Borlotti Bean Insalata – garlic-thyme vinaigrette, guanciale

Formaggio Plate – Selection of Artisanal Cheeses

Salumi Plate – Selection of Artisanal Cured Meats

PRIMI

Pasta e Fagioli Soup – borlotti beans, rosemary, parmigiano-prosciutto brodo

Ricotta Gnocchi – fava bean, tre funghi, chicken stracotto

Bigoli in Salsa – wheat bucatini pasta, fresh sardines, caramelized fennel

Risotto Risi-Bisi-Style – Vialone Nano rice-English Peas, Parmigiano-Reggiano

Sweet Corn Tortelloni – mascarpone custard, hazelnut brown butter

Pappardelle al Sugo – fresh egg pasta, house braised meat-tomato ragu

CONTORNI

Spice Glazed Fingerlings & Carrots

Polenta Semplice

Sweet Corn Farrotto

Ceci Stew with Mint & Black Polenta

SECONDI

Chicken Arrosto – polenta semplice, Chanterelle-English pea ragu

Pork Bollito – spice glazed cippolini & carrots, fingerlings, salsa verde

Bison Strip Loin – sweet corn Farrotto, Ubriaco, Spiced Zinfandel Sauce

Veal Chop Milanese – fennel pollen-breadcrumb crust, preserved lemon vinaigrette

Cod & Lobster Origanata – greens, herb-taralli crumb crust, lobster essence

Halibut Cheek Stracotto – Seppia & Ceci, mint & green chili marinara, black polenta

Pan-Seared King Salmon – manila clams, saffron brodetto, fregola