



VENICE

ABOUT

I've been living and working in Italy for most of my life. And I'm happy to say that food has been a big part of that. Not only do I love to cook, but I've been lucky enough to write about restaurants, shopping and travel for most of the big magazines like Food & Wine, Travel & Leisure, Bon Appetit and Town & Country. I admit it, I'm a foodie, for better or worse.

For years I've kept a personal list of my favorites (restaurants, hotels, stores, bakeries, etc.) that I was happy enough to give out to friends, editors, colleagues - and, well, anyone who asked. And a lot of what I discover makes its way to my blog, [Elizabeth Minchilli in Rome](#), where I write about all sorts of good stuff in Rome and beyond

I first launched EAT VENICE in 2012 to immediate [acclaim](#). It is the result of my years of eating and living and visiting Florence, all boiled down in one handy, nifty app. Don't go expecting exhaustive. If you want ALL the restaurants in Rome there are tons of guide books out there - in English and Italian. EAT VENICE is simply what I think is the best. In other words, these are all places that I go to, love and would send friends to. In addition to restaurants, I've also included things like wine bars, coffee bars, bakeries, and kitchen stores. I plan on adding more categories in the future, like butchers and picnic spots.

I am now relaunching EAT VENICE as part of my new suite of Apps: EAT ITALY. Not only does it have a new and improved and much needed re- design, it also has expanded and updated entries and an ever expanding list of cities and regions in Italy that are available as in-app purchases.

PRICES

Since this guide contains so many different categories, I've used abstract pricing. The prices are relative for each category.

€ inexpensive

€€ average

€€€ expensive

OPENING HOURS

I've tried my best to be as specific as possible regarding opening hours. Unfortunately many restaurants change their hours - and especially their vacation and holiday closures - at whim. Keep in mind that many places will be closed at some point during August, and even into September. Certain places (like chocolate stores) close during the hottest months. If you are in doubt, it's

always best to call ahead. Websites, which are often not updated for years, can be misleading

NAMING

When writing the entries for Venice, I've often chosen to shorten the official name. This is so you can find the restaurants and hotels more easily, in alphabetical order. For instance, most restaurants in Venice are called 'da' or 'alla' something or other. (example: Dalla Marisa, Alle Testiere). I've organized the entries, so that they can be found by their main name.

HOTELS

Even though this app is very food-centric, you've got to sleep somewhere, right? I've included a handful of my favorite hotels, in a few different categories. There has been a big surge in the use of [Airbnb](#) in Italy in the last few years, and if you'd like a kitchen to play in, then I'd strongly suggest going that route.

Thanks to the miracle of digital publishing, I'll be updating the content constantly. Once you purchase EAT FLORENCE you will automatically receive notices of new updates. And if you are out in the wild, and see a place you think I should include, please send me an [email](#)

MAPPING

A word about mapping, and an apology in advance of any problems you may have. Even though Venice isn't that big, it's a notoriously easy city to get lost in. In fact, sometimes, that's part of its charm. But when you're hungry, and trying to find a restaurant, the charm part gets real old real fast.

You'll see that **EAT VENICE** has a mapping feature that should be able to get you where you are going to. I say should, because unlike my other apps EAT ROME and **EAT FLORENCE**, Venice has an entirely different system for addresses. Rather than a 'normal' address, which has a number and a street name, in Venice buildings are given a number and a neighborhood as their address. The result is that this information doesn't play well with map software, which this app relies on.

65 PLACES

Aciugheta	Ai Cacciatori	Alaska	Alberto
All'Arco	Altanella	Anice Stellato	Antiche Carampane
Bancogiro	Bar Ai Artisti	Bifora	Bitta
Busa alle Torre	Caffe La Serra	Cantina	Cantinone gia Schiavi
Casa del Parmigiano	Corte Sconta	Covo	Da Romano
Didovich	Do Colonne	Do Mori	Do Spade
Eating My Way Through Italy (Venice)	Elle Elle	Eolo - Mauro Stoppa	Fish Market
Florian	Frasca	Gatto Nero	Grancaffè Quadri
Grom Campo San Barnaba	Grom Strada Nuova	La Corte	Locanda Cipriani
Madera	Madonna	Marisa	Market Boat Via Garibaldi
Market Stand Santa Maria Formosa	Mascaron	Merca	Nave de Oro

Osteria Al Ponte

Pitteri

Quadri

Testiere

Vecio Fritolin

Zucca

Osteria Ca D'Oro alla
Vedova

Portego

Refolo

Timon

Vini da Gigio

Pantagruelica

Promessi Sposi

Rialto Market

Torrefazione Marchi

Vizio Virtu

Pasticceria Garbo

Prosciutto e Parmigiano

Rigattieri

Trattoria La Rampa

Wildner

VENICE

+39.041.522.4292 

Aciugheta

<http://www.aciugheta.com/en/> 

Wine + Mini Anchovy Pizzas

Daily, 12-11pm 

ABOUT

It's not always easy to find a place to eat in the area around San Marco. Aciugheta is a sure bet. The modern restaurant/ wine bar bills itself as a pizzeria, but better to stick to the goodies on view at the bar. Besides the mini anchovy pizzas they are known for, they also have delicious crostini, meatballs and other cichetti.

But where Aciugheta stands out is in its selection of wines by the glass. They've always got an interesting bottle or two of prosecco open, as well as not only other whites, but also reds from the Veneto, Tuscany and Piedmonte as well.

Location: Campo Filippo e Giacomo

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Sestiere Castello 4357 Campo SS. Filippo e Giacomo](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/aciugheta/>

GALLERY



VENICE

+39.041.528.5849



Ai Cacciatori

<http://www.aicacciatori.it>



Giudecca Trattoria With Great View

Tues-Sun 12-Midnight



ABOUT

I have to admit that I first went into Trattoria ai Cacciatori out of laziness. I was staying on the Giudecca, it was 8pm and after a long day of touring around I just didn't feel like heading back across the Canale della Giudecca for dinner. I must have walked by ai Cacciatori about million times, on my walk home from the Palanca vaporetto stop.

Walk past, and just kept going. Somehow it just looked too touristy to me.

But I'm glad that laziness finally won out, because ai Cacciatori is very good. And in an AMAZING location. It's located right on the Fondamenta Sant'Eufemia, which borders the Canale della Giudecca and so enjoys a drop dead view of Venice. The water laps up next to the table and you feel as if you might as well be on a ship.

While everything we ordered was prepared with care, the attention to fresh vegetables was outstanding. An inventive pasta dish combined fresh crab meat with thin slices of barely cooked green bell pepper. And the saute of peppers, onions and eggplant was a very welcome, and un-Venetian, side dish.

We went classic for our choice of main courses. Both Fegato alla Veneziana and Seppie in Ink were perfectly prepared.

One of the great things about Trattoria ai Cacciatori (besides the view and food) is that it is open all day long. They open at 11am and don't close until midnight. So if you're looking for a very late lunch or a early dinner, this is the perfect choice.

Fondamenta San't Eufemia

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Outdoor Seating

ADDRESS

 [Fondamenta Ponte Piccolo 320, Venezia](#)

COST

\$\$\$

GALLERY





VENICE

+39.041.715.211



Alaska



Best Gelato In Venice

Daily, 11am-10pm



ABOUT

I'm assuming that once upon a time, many years ago, there used to be at least a few good ice cream places in Venice. Sadly, this is no longer the case. Old stand byes like Da Nico and Paolin have obviously been bought up by new owners and are churning out the same industrially based frozen junk that is available all over Italy these days.

All of which makes Alaska such a sweet find. Carlo Pistacchi (yes, that's really his name. Charlie Pistachio) the owner, not only handcrafts all the gelato himself, but also runs the store alone. His small ice cream shop is a bit hard to find, in a small street in the Santa Croce neighborhood, but worth the effort.

His passion comes through in all of the flavors, and he is always experimenting and trying new combinations. So while you're sure to find chocolate, cafe and hazelnut, you also run into flavors like celery, artichoke and basil. If you're a bit wary of digging into a full cone of blue cheese and pear, don't worry. Carlo is more than happy - even eager - to let you taste.

Location: Calle Larga dei Bari. Just off off of Campo Nazario Sauro

ADDITIONAL INFORMATION

Gelato


ADDRESS

 [santa croce, calle dei bari 1159](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Gelateria-Alaska-1556332354655160/>

GALLERY





Alberto

Cozy Relaxed Restaurant

<http://www.osteriadaalberto.it/?lang=en>

Daily, Lunch & Dinner



ABOUT

Alberto is an unassuming, relaxed restaurant located between Campo San Giovanni e Paolo and my favorite church in Venice, the Santa Maria dei Miracoli.

The small, cozy, wood paneled rooms are warm and inviting. The glass case at the entrance displays a large and tempting assortment of cichetti: polpette di manzo (meat balls), fried vegetables and fish; bacala manticato (pureed bacala) and - in the winter - museto (cooked sausage).

You can stand up at the counter and enjoy these with a glass of wine. Or else arrive at lunch or dinner for a full meal. Primi include Spaghetti alle Seppie Nere (Black Squid); Spaghetti alla Busara (Scampi) as well as daily specials. Secondi: bacala three ways: mantecato, alla vinentina and in umido. If you don't feel like fish, their Fegato alla Veneziana (Veal Liver with Onions) is excellent.

My recent meal started with a classic: Sardine in Saor. Lightly fried sardines smothered in a sweet and sour mix of onions and raisins. The second course, spaghetti alla Busara was a tangle of spaghetti piled high with plump scampi.

If you stop by for lunch, there shouldn't be much of a wait for a table. But make sure you reserve for dinner, since the place fills up.

ADDITIONAL INFORMATION

Restaurant, Wine, Open Monday, Open Sunday

ADDRESS

[Calle Larga Giacinto Gallina, 5401, 30121 Venezia](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/Osteria-da-Alberto-248272815210246/> <https://twitter.com/OsteriadaAlbert>

GALLERY





VENICE

+39.041.520.5666



All'Arco



Wine + Snacks Near Rialto Market

Mon-Sat 8am-3:30pm



ABOUT

If you find yourself getting hungry after a trip to the nearby Rialto market, do what most Venetians do: stop by All'Arco for a glass of wine and nibble.

Choose from one of the house wines (all good) and then decide just how hungry you are. The sandwiches and tramezzini look ordinary, but are anything but. They are filled with smoked fish, artisan cured meats and fresh produce and are some of the best in Venice.

This is also the place to get a bit more adventurous, with things like headcheese, tripe and other meaty innards.

The place is tiny, and somewhat chaotic, but everyone always seems happy. Wait in line (well, more of a crowd, than a line) patiently, then head outside to one of the tables in the alley.

Open from 8am to 3pm, so make sure you stop by early, for a morning snack or lunch.

ADDITIONAL INFORMATION

Wine, Open Monday

ADDRESS

 [Sestiere San Polo, 436 30125 Venezia](#)

COST

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GALLERY





Altanella



Trattoria On The Giudecca

Wed-Sun Lunch & Dinner



ABOUT

Sometimes it's nice to get out of the hustle and bustle of the center of Venice. A trip across the canal to the Giudecca is one way to take a 'mini vacation.' At least it always feels that way to me. From the minute you step off the vaporetto it feels like you are in another city. Less people, mostly families.

While there are a few churches to visit, it's kind of nice to just head over for a walk and lunch. Altanella is one of the oldest restaurants on the island. A family place, currently run by the fourth generation, it's reached by heading down the narrow Calle delle Erbe, just before the Ponte Lungo.

The best time to go is when you can sit outside. The small and cozy rooms open out onto a large gravel-covered terrace that borders the small canal to the back. The views towards and past the Ponte Lungo stretch over the Canal della Giudecca all the way to San Marco. It's a very traditional menu and home style cooking, and changes with the season. Tagliolini neri scampi, zucchini e pacchino (pasta with shrimp, zucchini and tomatoes), gnocchi di patate alle Seppie (potato gnocchi with cuttlefish) and Spaghetti alla vongole veraci (spaghetti with clams) are all good.

Make sure you ask for the daily specials. During a recent meal I loved the Bigoli in salsa, an old fashioned Venetian specialty of pasta tossed with slow cooked onions, anchovies and a bit of white wine and vinegar. At the end of the meal the owner brought us a plate of grapes which had been picked earlier in the day from the vines covering the terrace. How cool is that?

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Outdoor Seating

ADDRESS

[Calle delle Erbe 268, Giudecca, Venice](#)

COST

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GALLERY



Anice Stellato

<https://www.osterianicestellato.com>

Creative Fish In Cozy Setting

Wed-Sun Lunch & Dinner

ABOUT

Whenever anyone talks about l'Anice Stellato they first mention how out of the way it is. As if that's a bad thing. It's actually one of the things I love about this restaurant, that it's located way off in a corner of Venice that most tourists don't bother with. the northern reaches of Cannaregio.

The cozy wood-paneled interior opens right out onto the super quiet Fondamenta della Sensa. There are a handful of tables right on the canal, but the inside is so charming you will probably choose to sit there.

Fish is the star here, but transformed into creative interpretations of Venetian classics. Instead of the same old sardine in saor, we enjoyed scampi in saor profumati allo zenzero e al pepe rosa: little balls of barely cooked scampi, covered in sweet and sour onions, perfumed with ginger and pink peppercorns. Tuna was barely cooked, in a crust of hazelnuts and served with a tart red cabbage salad.

It was hard to choose our second courses, so we followed the waitresse's advice: "We are very well known for our risotto and fritti" The risotto di pesce con scampi, vongole veraci e cozze was one of the best dishes of our trip, and certainly the best risotto we had in Venice. Full of fresh, plump seafood and cooked until just al dente in a rich fish broth.

By the time our Frittura Mista di pesce con le vedurine came we knew what to expect. Since absolutely every other table in the place had ordered it. A massive - yet at the same time incredibly delicate - tangle of baby shrimp, squid and fish, with thin slivers of zucchini, peppers and onions. All coated in batter that was fried perfectly crisp and light.

It's a favorite place of Venetians for Sunday lunch, since it's one of the few places that is actually open that day. Make sure you reserve.

Location:

Fondamenta della Sensa, Cannaregio

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday

ADDRESS

[Fondamenta de la Sensa Cannaregio, 3272, Venice](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/Osteria-Anice-Stellato-549628431750534/>

GALLERY







Antiche Carampane

<http://www.antichecarampane.com/en/>

Favorite Fish Restaurant

Tues-Sat Lunch and Dinner



ABOUT

When I started planning to write Eat Venice, I asked friends and colleagues for 'top five' Venice lists. Almost every single one of them named Antiche Carampane as their number one choice. And once you've been there, it's probably going to be yours too.

Why? Easy. Great, great food, in a relaxed and unpretentious setting.

Fish is the thing here, just about the freshest you can imagine. In fact, while I was there recently the owner had to interrupt taking my order to chat with a fisherman who had just arrived. They were discussing what he was likely to catch the following day, and if so, how much Carampane would order. That's right. They were talking about fish so fresh it was still swimming around in the ocean.

Feel free to look at the menu, but it's mostly just for show. The menu changes daily based on - as I've explained - the catch of the day.

One of the best ways to enjoy fish this fresh is - at least in my humble opinion - raw. I felt as if my platter of crudi was about to swim away. I didn't even touch the lemon, but did drizzle a bit of the fruity olive oil over all. A light sprinkling of crunchy sea salt, and it was heaven.

The pasta of the day was freshly made tagliatelle tossed with barely cooked sea scallops and a fresh herb pesto. The pesto just light enough to let the scallops be the star.

Location: Antiche Carampane is really hidden away, deep in the heart of San Polo. This means that it's sort of hard to find. But it also means it's not over run with tourists. The restaurant is located on Rio Terra delle Carampane. Make sure you bring a map, and if possible, map out your route before hand.

Location: Rio Terra delle Carampane

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating


ADDRESS

 [San Polo 1911 Rio Tera delle Carampane, Rialto](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Antiche-Carampane-174912542611714/>

GALLERY







Bancogiro

Trendy + Modern With A View

<https://www.osteriabancogiro.it/en/>



Tues-Sun Lunch and Dinner



ABOUT

Bancogiro is one of the newer, and definitely trendier places to enjoy a glass of wine and cicheti. Located about a minute walk from the Rialto Market it opens on one side to the covered porticoes around Campo San Giacometo and the other to a wide terrace right on the Grand Canal.

The small bar inside is the place where locals go, to grab a glass of wine and one of the incredibly well made cicheti. Not content with the more common bacala mantecato Bancogiro combines all sorts of tastes and textures atop their crostini. Pancetta toscana was topped with a roasted red pepper puree, and thin slices of smoked speck were topped with blue goat cheese and a spicy quince chutney. Even the bacala mantecato was given a new twist, served atop a bed of squid ink polenta.

Bancogiro is actually a full restaurant, and if the weather doesn't permit a canal side seat, the upstairs rooms, located beneath the brick arches of the old bank which used to be here, a happy second choice. The menu takes a creative spin on fish dishes with things like Scallop Strudel, Cuttle fish stuffed with cumin scented Ricotta, and Gnocchi with Curry Vegetable Ragu. It's not all fish, and they always have at least a few interesting meat dishes, often with duck and lamb.

ADDITIONAL INFORMATION

Wine, Restaurant, Open Sunday

ADDRESS

 [Campo San Giacometto 122, Rialto](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/bancogiro/>

GALLERY



VENICE

+39.041.523.8994



Bar Ai Artisti



Casual Bar With Outdoor Seating

Daily, 8am-midnight



ABOUT

One of my favorite places to hang out in Venice is Campo San Barnaba. It's not the most gorgeous square in town, nor are there any famous monuments or views. But somehow it's just the right size to feel intimate yet not claustrophobic. Also, I love the fact that one entire side borders a canal.

Bar degli Artisti is located on one corner and while the space inside beckons during the winter, it's their tables scattered outside that are the real draw. They're open all day long, so it's a great place to linger over a cappuccino to begin your day, or else stop by for a late night after dinner drink. The sandwiches are made with attention, and they also have a few pasta dishes every day if you need something more.

It's also one of my favorite places to stop for a pre-dinner spritz. Not only are the olives that come to the table very good, there is usually some sort of impromptu performance going on in the square.

ADDITIONAL INFORMATION

Coffee, Drinks, Open Sunday, Open Monday

ADDRESS

 [Calle Lunga S. Barnaba, 2771, Venice](#)

COST

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GALLERY



VENICE

+39.041.523.6119



Bifora



Candle Lit Bar & Restaurant

Daily, Lunch & Dinner



ABOUT

I know a lot of people love hanging out in Campo Santa Margherita. But these days it seems more over run with places that cater to students who want to grab a beer or a spritz while hanging out in the square. Which is fine. But sometimes you want a bit more, right?

Alla Bifora is the elegant exception to the rule on more unruly Campo Santa Margherita. The interiors, especially in the evening, are warm and inviting, lit by the flickering lights of candles. Mismatched antique wooden tables and chairs make it feel more like a private home than a restaurant.

It's a good place to stop by for a glass of prosecco and a plate of cicheti, which are displayed in a glass case. They also have an excellent selection of cured meats and cheeses. Have a seat at one of the tables, or else hang out at the long marble bar which stretches the length of the restaurant.

ADDITIONAL INFORMATION

Wine, Restaurant, Open Sunday, Open Monday

ADDRESS

 [Campo santa margherita, Venice](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pg/Osteria.alla.Bifora>

GALLERY





Bitta



Cozy No Fish Restaurant

Mon-Sat, Dinner only



ABOUT

I know fish is supposed to be the only thing you eat while in Venice, but given the fact that much of the seafood is actually shipped in from afar, it's only natural that there should be some good meaty places to go, right?

La Bitta is a cozy little restaurant that not only specializes in meat, they don't do fish at all. The restaurant is tiny, with only about a dozen tables in two rooms. In the summer the small courtyard in the back holds a few extra tables.

The meat is all sourced very carefully, coming from a small farm inland. The menu is market-driven, and so changes seasonally, with lots of interesting vegetables as well.

A recent fall meal started with a Pear, Cheese and Walnut salad. Simple, fresh and delicious. If you're going to try Fegato alla Veneziana (Veal Liver with Onions) this is one of the best places to order it. Cooked until just tender, but still pink inside, the liver was smothered with sweet caramelized onions, and served on a bed of creamy white polenta. So many other restaurants serve pre-cooked slabs of polenta, it's nice to have it all creamy and rich once in a while.

The wine list, overseen by the owner Deborah, is impressive for such a casual place. And if you can't make a choice, Deborah is happy to advise.

Since the place is tiny, make sure you reserve. Also, they don't accept credit cards.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Calle Lunga de San Barnaba 2753/a, Venice](#)

COST


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GALLERY



Busa alle Torre

Trattoria On Murano

Daily, Lunch only. 

ABOUT

A trip out to eat at Busa alla Torre is as much about the experience of heading out onto the lagoon as it is about the restaurant itself. The restaurant is located on Murano, the island dedicated to glass making. Located off in the middle of the lagoon, the concentration of glass maker's furnaces were placed on this island for centuries to minimize the risk of fire spreading in town.

Today's glass factories continue to attract tourists, and a visit to the island makes a fun day trip. Capped, of course, by lunch at Lele's, at Busa alla Torre is known by locals.

Take the vaporetto out and it's a short walk down the main Fondamenta del Vetrai to end up at the open Campo Santo Stefano. The white umbrellas shading the tables spill out into the piazza and host as many locals as tourists. Kids run around chasing pigeons, extended families linger over lunch, and Lele the robust and gregarious owner table hops.

Fish is the thing here, and the antipasto della casa includes a bit of everything: cannochie, bacala mantecato on polenta, smoked swordfish and graseola. The primi change daily and are all good, especially the home made ravioli stuffed with things like sea bass or gorgonzola and mushrooms.

Most people head straight for the fritti for the main course. Calamari and small fish, of course, but also excellent moeche (soft shelled crabs) when in season.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Campo Santo Stefano 3, Murano](#)

COST

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GALLERY





VENICE

+39.041.296.0360



Caffe La Serra

<http://www.serradeigiardini.org/en/>



Cute Cafe Near Giardini

Tues-Sun 10am-8pm



ABOUT

Serra dei Giardini is a very new arrival in Venice. Well, actually, like everything else in Venice, it's very old. But it does have a new use.

The Serra, or Greenhouse, was built in 1894, just around the corner from the Biennale gardens. It was used (like greenhouses are) to store delicate plants. In the 1990's it was abandoned and it started to slowly decay. Until the city of Venice realized what it was losing, restored it, and has rented out to various activities.

Including a very cute little cafe!

A dozen tables are scattered in the garden, and a few more are inside, within the sun soaked greenhouse itself. A limited - but healthy - menu features natural juices, organic salads and sandwiches as well as tarts (both savory and sweet). They even have a list of organic wines.

It's not a typical Venetian experience, but it is pretty magical. Either in the shade of the garden, or within the antique greenhouse.

Check out their web site for their [schedule of botanical workshops](#) as well as exhibitions.

Viale Giuseppe Garibaldi
(get off at the Giardini stop)

ADDITIONAL INFORMATION

Restaurant, Coffee, Outdoor Seating, Open Sunday


ADDRESS

 [Viale Giuseppe Garibaldi 1254, Venice](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/serra.deigiardini>

GALLERY



VENICE

+39.041.5228258



Cantina



Best Crostini In Venice

Mon-Sat, 11:30am-10:30pm



ABOUT

There are certainly lots of places to enjoy a glass or wine or a spritz, along with cicchetti. But rarely to the small nibbles come prepared with such care as they do at La Cantina.

Working with top notch ingredients like organic quail eggs, artisanally cured meats and perfectly aged cheeses each hand crafted crostini becomes a work of art. They have nothing in common with the pre-made crostini you see in every other bar.

The place is usually crowded, and if you'd like to get a plate of the crostini make sure you get there before dinner service starts, around 7:30 or 8. They also brew their own beer - Morgana - which pairs perfectly with a few thickly cut slices of mortadella.

Location: Strada Nuova

ADDITIONAL INFORMATION

Wine, Outdoor Seating, Restaurant, Open Monday


ADDRESS

 [Cannaregio 3689, Venice](#)

COST

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SOCIAL MEDIA


 <https://www.facebook.com/cantinavenezia/>

GALLERY



Cantinone gia Schiavi

Wine Store And Cicchetti

<http://www.cantinaschiavi.com/en/> Mon-Sat, 8:30am- 8:30pm. 

ABOUT

Cantinone -Gia Schiavi is more of a wine shop with food, than a restaurant. The walls are lined floor to ceiling with bottles, and the counter which runs the length of the shop is where the cichetti happen.

It's one of the best places to taste your way through wines of the region, since they usually have about 10 bottles open at any one time.

The cichetti are simple, but good. And at 1 euro a piece, certainly affordable. Crostini with variations of bacala are a favorite. More exotic combos include asparagus with smoked salmon and hard boiled egg.

Either enjoy your wine and nibbles inside (in which case you get a real glass goblet) or take things outside (with a plastic cup) where most of the Venetians hang out. Art history and architecture students from the university mingle with Venetians stopping by for an ombre on their way home.

Make sure you get there on the early side. Since this is primarily a wine shop, the food side of things runs out around 8, with the doors closing at 8:30.

Location: Fondamenta Nani, at Ponte San Trovaso.

ADDITIONAL INFORMATION

Wine, Open Monday


ADDRESS

 [Dorsoduro 992 fondamenta Nani, Venice](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pages/Cantinone-Già-Schiavi/106355369428638>

GALLERY



VENICE

+39.041.520.6525



Casa del Parmigiano

<http://www.aliani-casadelparmigiano.it>



Best Cheese Store

Mon-Wed 8-1:30; Thur-Sat 8-7:30.



ABOUT

If it's cheese you're craving, then do what most Venetians do, and head to Casa del Parmigiano. Located right next to the Rialto Market, it is - hands down - the best cheese store in Venice.

In business for over 70 years, this family run shop is now in it's third generation. This is the place to get a wedge of 24 month old parmigiano or Tuscan pecorino. They have Northern cow milk cheeses like Castelmagno, Fontina and Gorgonzola as well as central Italian sheeps milk cheeses like Fiore Sardo, Pecorino Romano and Percorino Toscano.

They are also happy to ship.

ADDITIONAL INFORMATION

Food Stores, Open Monday


ADDRESS

 [San Polo 214, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Casa-del-Parmigiano-Venezia-207199329360024/>

GALLERY



Corte Sconta

<http://www.cortescontavenezia.com>

Amazing Fish Antipasto

Tues-Sat, Lunch and Dinner

ABOUT

Corte Sconta is many people's favorite restaurant in Venice. And with good reason. The understated elegant interiors, on a narrow out of the way alley, play host to one of the most delicious fish-centric menus in Venice.

Do what everyone else does, and start out with the house antipasto. At 27 Euros per person it is pricey, but it is also a huge amount of extraordinarily good food. First up a carpaccio of ombrina (a local fish) lightly seasoned with fresh herbs, a carpaccio of tuna dressed with balsamic vinegar and crab pate served with a basket of home made bread. A big bowl of steaming vongole verace, made with fresh ginger, will make you want to sop up every last drop of the zesty broth. Gracevola al vapore comes nestled in it's own shell and studded with bright crimson roe. The Piatto misto di antipasto includes cicale, uova di seppia, gamberetti and poplipetti - all gently steamed - as well as a hefty dollop of baccala mantecato.

See, I told you it was a lot of food.

But that didn't stop us from ordering one of their tempting primi, which change daily. Spaghetti al nero di seppie came tossed with a sauce of fresh sea scallops.

The simplest of side dishes - round disks of artichoke hearts, steamed and served in a lemony sauce - were a revelation. I kept seeing them raw, in the market, but this was the first time I'd had them prepared so well.

Whatever you do, don't leave without trying their zabaione. Made to order, and served warm, it comes accompanied by various cookies you can either dunk in to the eggy custard, or eat on their own.

The menu changes daily, and depends on the catch of the day. In the summer a charming hidden courtyard (from which the restaurant gets its name) allows outdoor seating.

Location: Calle del Pestrin

ADDITIONAL INFORMATION

Restaurant

ADDRESS

[Calle del Pestrin, Venice](#)

COST

\$\$\$

GALLERY





VENICE

+39.041.522.3812



Covo

<https://ristorantealcovo.com>



Elegant Seafood

Fri-Tues, Lunch & Dinner



ABOUT

Il Covo is no hidden secret. It's been a favorite with Americans - and especially American food and travel writers - for ages. This is due mostly to the food, but also to the warm welcome from American Diane Rankin, who comes from Texas and is the co-owner with her husband, Cesare.

While Diane is in charge of the desert menu - featuring her fabulous chocolate cake - it's Cesare who will tell the fish stories. He is an expert on the fish of the lagoon and you won't find any farmed fish from afar here. Everything is just caught and often served raw or perfectly grilled. But they are also passionate at resurrecting forgotten Venetian recipes.

Do have a look at the printed menu, but you'll be more likely to order something from the daily menu which Diane or Cesare will explain to you. If there are a lot of words you don't understand, they are likely to be names of local fish that only exist in the lagoon. The side dishes all feature seasonal vegetables from the nearby island of San Erasmus.

Don't worry if fish isn't your thing. They have excellent meat dishes as well

Their is no 'fixed' menu, but the "Formula Hosteria" allows you to choose an antipasto, a primo, a secondo and a dessert for 58 Euros, which is a great deal. A slightly smaller lunch menu is also available for 44 Euros.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

[Castello 3968, Venezia](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/ristorantealcovo/>

GALLERY





Da Romano

<https://www.daromano.it/en/trattoria-da-romano/> 

Trattoria On Burano

Wed-Mon lunch and dinner. Sun lunch only 

ABOUT

My main aim in exploring the islands in the Venetian lagoon is a way to get away from the massive amount of tourists that clog the alleyways of the main part of the city. Heading out to [Mazzorbo](#), [Torcello](#), [Burano](#) and [beyond](#) is my idea of getting off the beaten track. This usually works very well. But like anything, timing is essential.

While an island like Mazzorbo remains pretty much empty all day long, Burano is another story. The island used to be home to famous lacemakers, and up until recently most tourists came here to visit workshops and bring home a doily or two. These days I have a feeling that most of the lace is probably coming from Asia. But the island continues to draw its share of tourists because of its unique [kaleidoscopic technicolor buildings](#). The two and three story homes are each painted a distinct and bright color. My understanding is that the locals – who were fishermen – painted their homes so distinctively so that they could see their homes from far out at sea. The tradition still continues (as does the fishing) but in these days of social media sharing, they also provide the perfect backdrop for one-of-a-kind selfies.

It was actually kind of fun to watch people posing. My daughter Emma and I followed a few groups of tourists around as they posed in front of almost 20 different buildings. One after the other. In those completely ridiculous selfie poses.

Avoiding the tourists is pretty easy though. Either head to Burano after 4pm (for some reason they all head home in the evening) or else duck into one of the oldest restaurants on the Island: Da Romano.

Even though it was about 100 degrees outside, most of the tourists opted to sit on the blazing outdoor terrace. Instead Emma and I headed in to the main dining room. Not only was it blissfully cool, it still preserved the ambiance of the original osteria.

The crazy marble terrazzo floors and central columns dated to the last century and the walls are filled with the artwork of the artists who used to exchange their work for meals. Yes, there were tables filled with tourists inside too, but the bar located at the back was populated by locals stopping by for a pre-lunch ombra.

The kitchen is still very much overseen by a nonna and the dishes haven't changed for decades. Their most famous dish is one that comes from the fishing tradition of the island: Risotto di Pesce. Made from a local, boney fish called go, the broth is delicate and takes a special skill to result in a clear, strong base for the risotto. Don't be deceived by the blah looking plate of white rice: it is packed with a delicate fishy flavor unlike any other risotto I've had.

For my main course I chose the Frittura di Nonna Gigia: a mix of calamari, shrimp and a few little sardines. The lovely idea that made it different was the addition of strips of fried pepper and carrots.

Back outside the tourists were still taking selfies in the by now brutal midday heat. Risotto di pesce doesn't get as many 'likes' I guess. Their loss.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

 [Via San Martino Destra 221, Burano](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/trattdaromano>



VENICE

+39.041.523.0017



Didovich



Scrumptious Pastries

Mon-Sat, 7am-7:30pm



ABOUT

If those dried Venetian cookies called Esse (because they are in the shape of an 's') just aren't doing it for you anymore, and you're craving something completely decadent like a huge slice of rich, dark Sacher torte, then Didovich is where you should go.

The elegant pastry shop is located in quite Campo Santa Marina. You can settle in at one of the tables in the square, or else join the Venetians at the counter inside. Huge slices of cream-filled cakes, chocolate-filled cream puffs and fruit tarts fill the cases.

They also have an excellent selection of savory take out items, like roasted hens baked in pastry crust and stuffed crepes.

Location: Campo Santa Marina (not far from Campo Santa Maria del Formosa)

ADDITIONAL INFORMATION

Bakery, Open Monday

ADDRESS

 [Sestiere Castello 5909, Venice](#)

COST

\$\$\$

GALLERY



VENICE

Do Colonne

Cicchetti And Wine

+39.041.524.0453



<http://www.docolonne.it/>



Daily, 10am-10pm



ABOUT

ADDITIONAL INFORMATION

Outdoor Seating, Wine, Open Monday, Open Sunday

ADDRESS

[Rio Terà del Cristo, 1814/C, Venice](#)

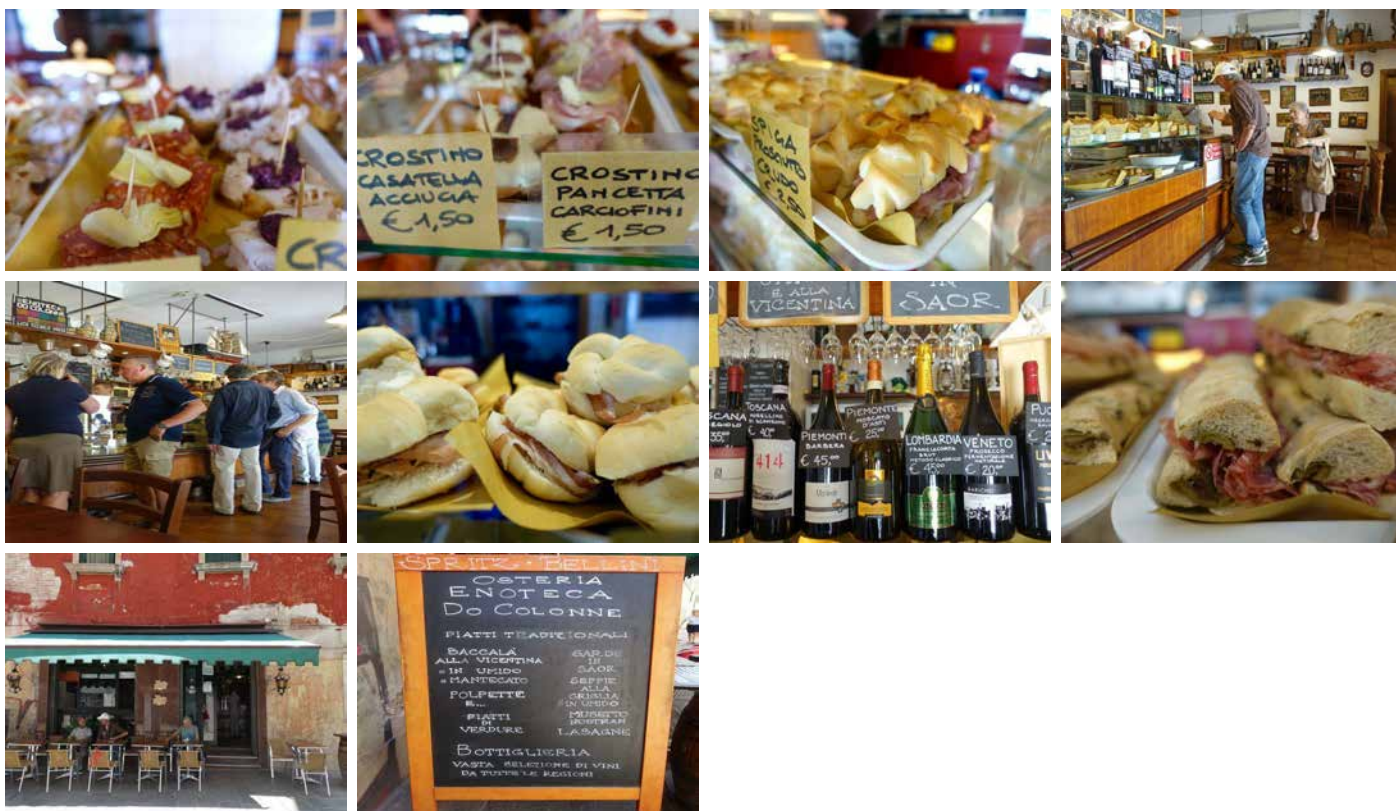
COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/pages/Enoteca-Do-Colonne/158163430875532>

GALLERY



VENICE

+39.041.522.5401



Do Mori



Oldest Wine Bar In Venice

Mon-Sat, 8am-7:30pm. Sat closes at 5pm



ABOUT

Do Mori is definitely a Venetian institution. And if you decide to just hit one bar for the ritual giro di ombre (snack and a glass of wine) then this should be it.

It's not that they have the very best cichetti. or even the most extraordinary selection of wines. But they do have a one of a kind atmosphere that dates back centuries. In fact, this is said to be the oldest osteria in Venice. The wooden counter top is worn with age, and copper water pots hang from the ceiling.

Head to the counter and choose from an array of cichetti. Lard covered crostini, stewed octopus, bacala mantecato and polenta and my favorite: picked onions speared with salty anchovies. Stick to their house prosecco and you'll be fine.

Very near the Rialto Market. Stop by All'Arco, All Merca and Do Spade for the complete giro d'ombre

ADDITIONAL INFORMATION

Wine, Open Monday

ADDRESS

 [Sestiere San Polo 429, Venice](#)

COST

\$\$\$

GALLERY



VENICE

+39.041.5210.583



Do Spade

<https://www.cantinadospade.com>



Old Fashioned Cicheti And Restaurant

Daily, 10am - 3pm; 6pm - 10pm. Tue afternoon only



ABOUT

Do Spade opens its doors at 10:00 am. And if you think that may be a bit early to have your first glass of wine of the day, don't worry. You'll have company. Whenever I've stopped by here for a mid morning snack after getting hungry touring the nearby Rialto market, I've had at least a few older Venetian men to keep me company.

It's that kind of place. The place where Venetian men just go to hang out. Maybe over a glass of wine, but it's the company and the chatting that's more of the point.

For me? It's all about the delicious cichetti.

Do Spade - along with Do Mori down the street - is one of the oldest 'osteria' in Venice. Today the cozy front room, with wooden tables, centers on the counter that is laden down with an amazing array of cichetti. All manner of fried fish, sarde in saor, grilled shrimp and steamed shrimp. On a cold winter day you're likely to find a such seasonal specialities as musetto, a type of cooked salami. They also serve Castradina, a seasonal specialty in November.

The two brightly painted back rooms serve a restaurant style menu with delicious - and well priced - first and second courses. The 16 Euro tasting menu is a real deal.

Location: Calle delle Do Spade, 19

ADDITIONAL INFORMATION

Restaurant, Wine, Open Sunday, Open Monday


ADDRESS

 [Calle delle Do Spade 19, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/CantinaDoSpade/>

GALLERY





Eating My Way Through Italy (Venice) <https://read.macmillan.com/lp/eating-way-italy/>

Book By Elizabeth Minchilli

ABOUT

After a lifetime of living and eating in Rome, Elizabeth Minchilli is an expert on the city's cuisine. While she's proud to share everything she knows about Rome, she now wants to show her devoted readers that the rest of Italy is a culinary treasure trove just waiting to be explored. Far from being a monolithic gastronomic culture, each region of Italy offers its own specialties. While fava beans mean one thing in Rome, they mean an entirely different thing in Puglia. Risotto in a Roman trattoria? Don't even consider it. Visit Venice and not eat cichetti? Unthinkable. *Eating My Way Through Italy*, celebrates the differences in the world's favorite cuisine.

Divided geographically, *Eating My Way Through Italy* looks at all the different aspects of Italian food culture. Whether it's pizza in Naples, deep fried calamari in Venice, anchovies in Amalfi, an elegant dinner in Milan, gathering and cooking capers on Pantelleria, or hunting for truffles in Umbria each chapter includes, not just anecdotes, personal stories and practical advice, but also recipes that explore the cultural and historical references that make these subjects timeless.

For anyone who follows Elizabeth on her blog *Elizabeth Minchilli in Rome*, read her previous book *Eating Rome*, or used her brilliant phone app *Eat Italy* to dine well, *Eating My Way Through Italy*, is a must.

ADDITIONAL INFORMATION

ADDRESS

[Piazza San Marco, Venezia](#)
[Venezia, Venezia, Città Metropolitana di Venezia, Veneto, Italy](#)

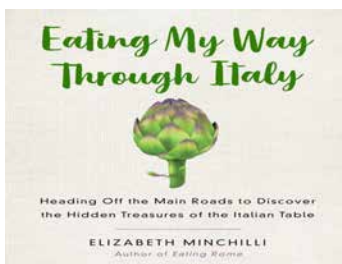
COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/EatingMyWayThroughItaly/>
 <https://twitter.com/eminchilli>

GALLERY



VENICE

+39.041.527.4866



Elle Elle

<http://www.elleellemurano.com/en/>



Modern Glassware

Daily, 10:30am-1pm & 2pm-6pm



ABOUT

If you've ever been to Venice - and especially Murano - then you know how much effort goes in to making really complicated, expensive, horrifically ugly glass objects. If one more person tells me about how much skill it takes to make one of those scary multi-colored clowns I think I'll puke. And while I'm as seduced as the next person by feats of skill such as blowing a glass octopus the size of a fingernail, I really don't think there need to be hundreds of stores selling them.

All of which is why I was so happily shocked to discover this little gem of a store on Murano. Beautiful designs paired with brilliant colors. Glasses, bowls, goblets. And not a clown or otherwise useless objet d'art to be seen.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores

ADDRESS

 [Fondamenta Manin 52, Murano](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/elleellemurano/>

Eolo - Mauro Stoppa

<http://www.cruisingvenice.com/> 

Tour And Meal On A Private Boat

Call in advance 

ABOUT

As much as I love Venice there is a flip side to its charms. Yes, the watery city is impossibly romantic and the beauty can bring you to tears. But you know what else can bring you to tears? The crowds. As tourism all over the world reaches new and dizzying heights, Venice is almost always held up as the poster child of how a city can be transformed by the descent of millions of visitors from all over the world.

I have my own ways of avoiding the crowds. I tend to avoid Venice in high season, preferring the relatively sleepy period between [November](#) and February. And at any time of year I rarely venture anywhere near Piazza San Marco, if I can help it.

But this year I broke all my rules. I hopped off the train in Venice on July 1, the most crowded time I could possibly choose. Actually, I didn't choose to be there then, my daughter Emma did. She had a break from university and wanted to see the [Biennale](#). So I said yes, as long as we could balance what my friend [Gillian](#) refers to as the Death March of Art (there is an awful lot of art to get through) with a huge dose of the far away islands of the Venetian lagoon.

While many tourists take the vaporetto as far as Murano to visit the glass works, few make it further afield. My game plan this trip was to head out over the water, as far as I could get from the July hoards.

One of my favorite islands is Mazzorbo, which you've probably never heard of, which is the entire point of staying there. Venissa is the beyond charming inn that the Bisol family runs, set amid a vineyard. I've stayed there [before](#), and the thought of waking up to the sound of lapping water and birds instead of tourists dragging suitcases sounded just about right.

But my first evening there I went even further out into the wilds of the lagoon. Mauro Stoppa sailed over to pick me up, along with some friends, for dinner on the Eolo, his traditional Venetian bragozzo. This flat bottomed fishing boat, has been lovingly restored and Mauro has been taking guests out for last 15 years or so, exploring the lagoon, and the surrounding areas. The flat bottom allows it to travel across shallow waters, escaping the more trafficked canals.

We left Mazzorbo and headed off past Burano and Torcello and into the wild northern part of the lagoon that most people never see. Fishermen were bringing in their nets, birds were coming into roost and we finally anchored far from almost any sign of civilization. As we sipped prosecco, Mauro got to work in the galley preparing our dinner. Because, besides owning this fabulous boat, Mauro is also a fabulous chef, using the wooden galley below decks to transform the bounty of the lagoon

into stellar meals.

As the sun set, and the moon rose, we sipped our way through many bottles of prosecco while nibbling on delightful appetizers. Eventually a pristine table was set up mid-deck, complete with crystal, silver and twinkling candles. The main course was an incredibly fresh spigola that Mauro bought from a fisherman who pulled up along side our boat. The rest of the dinner combined fish as well as fresh herbs from the surrounding islands and produce.

Rather than continue describing, I'll share this [video](#). I think it captures the purely magical experience. Far away fr

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday, Outdoor Seating,
Culinary Tours Or Classes

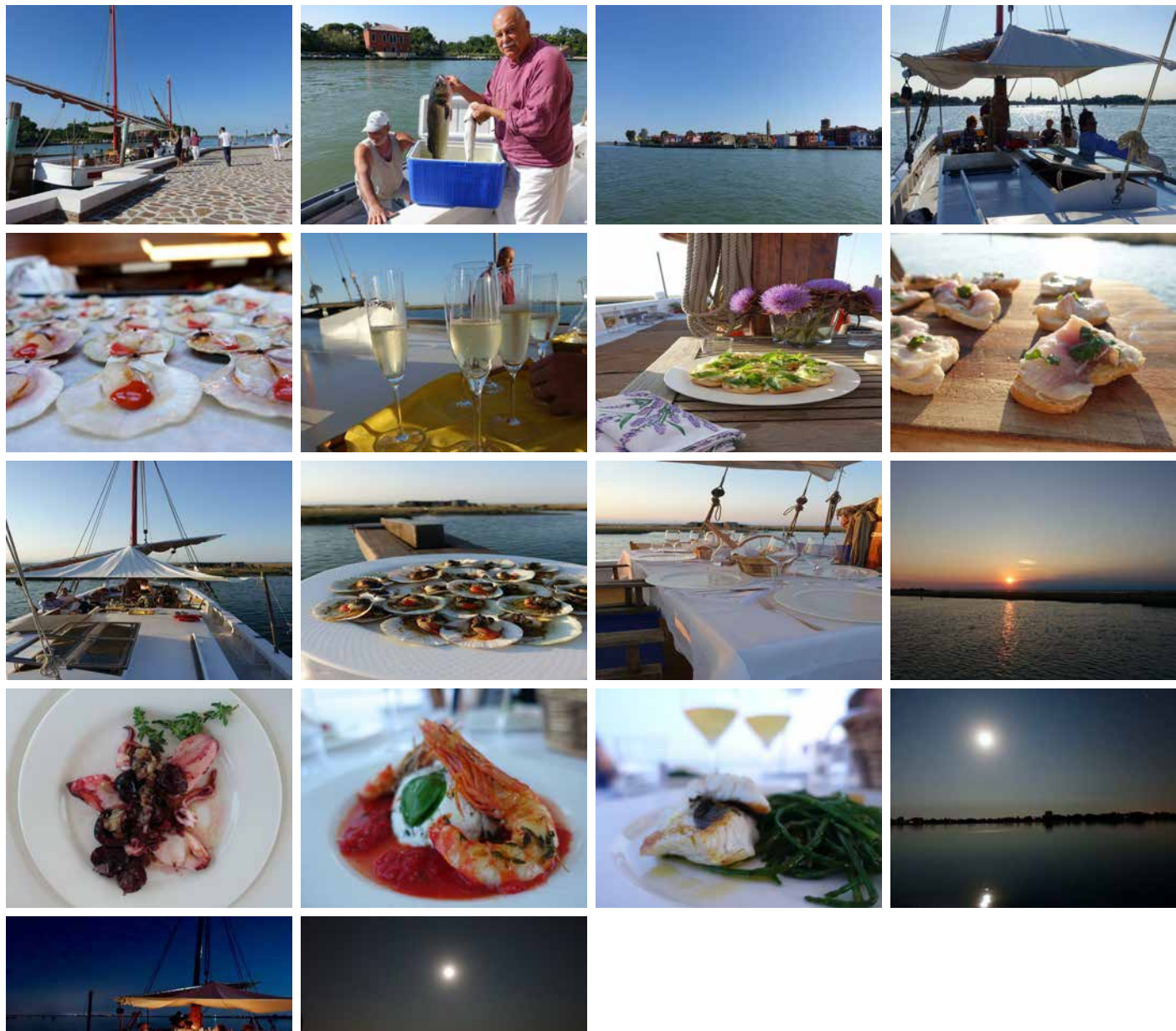
ADDRESS

 [Venice](#)

COST

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GALLERY





VENICE

Fish Market

Main Fish Market

Monday - Saturday, 7am - 2pm.



ABOUT

Located at one end of the Rialto market, the fish on display include local specialities like go, cannochie and scallops. But these days they are also full of fish that come from far, far away. But still, this is where most Venetians come to buy their fish, and you can get their early in the morning to see patrician Venetian women haggling with the merchants over the freshness of the fish

Location: Campo della Pescheria

ADDITIONAL INFORMATION

Markets, Open Monday

ADDRESS

 [Campo della Pescaria, Venice](#)

COST

\$\$\$

GALLERY



ABOUT

Like many people, I have a love / hate relationship with Venice. Of course the love part is way stronger than the hate part. And the hate part really more like an annoyed part, and only has to do with a few streets and squares in Venice that feel more like Times Square with its crowds, than the magical watery city that I love.

The epicenter of the Venice that I make a point of avoiding is, of course, Piazza San Marco. I know, I know. It's supposed to be one of the great wonders of Italy. "The drawing room of Italy" according to Napoleon. And even if it is the size of, oh - I don't know, 12? - foot ball fields, the fields are today overrun by the worst kind of tourists. I hate to say they seem like they all just stepped off a cruise ship for 3 hours to see the city, but they all seem like they just stepped off a cruise ship for three hours to see the city.

But there here are things that draw me to the square. And no, they're not St. Mark's Cathedral or the Doge's palace.

The things I love about San Marco are the ancient cafes that hide beneath the sixteenth century porticoes that wrap around the square. Cafe culture has always been a big deal in Venice, ever since coffee was discovered in Turkey in the 16th century. Imported by traders, the novelty drink began to be sold commercially in the early 17th century. Coffee houses - the first ones in Europe - began to spring up all over the city. An example is [Grancaffe Quadri](#), and its recent introduction of impeccable cocktails to the square.

But it is Florian, the oldest coffee house not only in Venice, but probably in Europe, that steals my heart.

From the outside you'd never suspect the crumbly, peeling facade houses one of the city's most elegant interiors. And while the exterior boasts a classical orchestra, wood and leather furniture and a drop dead view of the Cathedral, it's the cozy rooms inside that beckon.

Although today the place is obviously frequented mostly by tourists, it played a huge role in the cultural life of Venice. Founded in 1720 it became the place to stop for coffee. People like Carlo Goldoni, Casanova, and Goethe mention coming here. Later it became a literary haunt with Marcel Proust, Lord Byron and Charles Dickens sipping away while they read the newspaper.

The original rooms where these notables hung out were restored and redecorated in the 19th century in the completely over the top, sumptuous style that survives - untouched - today.

Each of the four main rooms are decorated in a completely different style and boast different themes. Each is furnished with original marble topped tables, chairs and velvet covered banquets. All boast original oil paintings framed in sparkling gold, brilliant light fixtures and details including bronze statues, wooden paneling and worn marble floors.

Yet for all its sparkling splendor, the rooms are beyond cozy. Low ceilings, intimate scale and soft lighting make this a place I want to hang out in forever.

While the setting and history would be plenty to draw me in, there is, of course, coffee to be drunk. Even if you can have a straightforward espresso, cappuccino or tea, it's kind of impossible not to fall hard for one of Florian's special hot drinks. On a cold and wet Venetian day what can be better than having a white-coated waiter arrive at your table bearing a shining silver tray with a steaming cup of freshly brewed coffee laced with zabaione and whipped cream? The muses perched on clouds that surround you only make everything taste better.

Coffee, Drinks, Outdoor Seating, Open Sunday, Open Monday  [Piazza San Marco, Venice](#)

COST

\$\$\$

SOCIAL MEDIA



<https://www.facebook.com/caffeflorianvenezia>

GALLERY





Frasca



Casual Hidden Trattoria

Mon-Tue Dinner only, Thurs-Sun Lunch & Dinner



ABOUT

One of the challenges of eating in Venice is often just finding the restaurant. Venice is notoriously hard to navigate and some of the best places to eat are so far off any beaten track that it's a wonder people find them.

So don't be discouraged if you get lost a few times trying to find Alla Frasca. Once you stumble on the charming little square with only the restaurant in it, it's like you've stepped back in time.

The restaurant is teeny tiny, with only a handful of tables inside, and another 8 set up in the square. In the colder months the plastic curtains come down and the heaters go on, so you can sit 'outside' almost all year long.

The food is simple, straightforward and incredibly fresh fish. Classics like Saor di sarde, baccala mantecato and frittino di alici as well as daily specials like capesante al brandy. (scallops with brandy)

Primi are delicious and change with the season. The Spaghetti alla Frasca is a huge plate of pasta, with mussels, clams and other seafood - big enough to divide in two.

The mains change according to the catch of the day. If moeche (soft shelled crabs) are in season, this is the place to order them. They come to the table hot, crispy and fried to perfection.

Location: Corte della Carita

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Monday

ADDRESS

[Cannaregio 5176, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/osteriiallafrasca/>

GALLERY



ABOUT

So many people make the mistake of never heading out on the lagoon while they are in Venice. While I understand that there is a lot to do, see and eat in the main part of town, taking a trip out to one of the surrounding islands really gives you a completely different perspective on things. Think of it as a day out in the country. With water.

Burano is easy to reach, and once you're there the brightly colored houses should keep you and your camera busy for a while. The island is known for lace making, but I have a feeling a lot of the stuff for sale is coming from China these days. There are a few cute little stores to visit, including a delicious [bakery](#) and [a lovely bead store](#).

There are about a dozen places to eat, but the best by far is Gatto Nero. It was opened in 1965, when Ruggero Bovo took over one of the oldest osterias on the island and turned it into a more formal restaurant.

A few of the tables hug the canal outside, but the interiors are just as charming, with the walls covered in framed paintings and prints, the tables topped with starched white cloths and the food served on custom made plates.

But the food is what you go for, obviously. The seafood centric menu focuses on specialties of the lagoon. Capesante (Sea Scallops) barely grilled and served in their shell; tiny shrimp nestled in a bed of soft white polenta; canocchie and granseola drizzed with a bit of olive oil.

And this is the place to have Risotto di Go, a risotto made with a local tiny fish. The broth from the small fish, which results in an extremely delicate base. To see how this risotto is made, here's a [video](#) from Anthony Bourdain's visit to another restaurant nearby.

Although you can fill up, try to save room for desert. One of the best tiramisu I've ever had. Classic, rich and dusted with bitter cacao. And of course the classic 'esse', 's' shaped cookies that are dipped in a glass of sweet wine to end the meal.

Location: Fondamenta Giudecca 88, Burano

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Outdoor Seating

ADDRESS

 [Via Giudecca 88, Burano](#)

COST

\$\$\$

GALLERY





ABOUT

I never arrive in Venice with any cocktail misconceptions. I know I'm usually in for mostly spritzes, Bellinis and many glasses of wine to wash down cichetti. And I do do all of that, and then some.

But one of the highlights of a recent trip, oddly, turned out to be a purely cocktailian experience. Who knew that some of Italy's the most exciting and delicious martinis are currently being made in St. Mark's Square?

Grancaffè Quadri has a history going back to 1638, when it first opened its doors as Il Rimedio (yes, alcohol was considered a remedy back then too.) The place changed owner and name in the 18th century, becoming one of the chicest coffee houses in town, Grancaffè Quadri.

But it's the recent history that I'm excited about. The Alajmo family has taken over and turned it into three separate spaces: the fancy Ristorante Quadri upstairs, the more casual ABC downstairs and the dramatically situated Grancaffè Quadri out in St. Mark's Square.

Now, I have to admit right now, St. Mark's Square isn't my favorite spot in Venice. I much prefer the hidden alleys and empty canals that you can discover by simply getting lost in Venice. St. Marks is Venetian tourism at its most addled. But you can't really come to Venice and not make it to St. Marks, right? The architecture is timeless, and you still get a sense of history despite the carnival like atmosphere. And who doesn't love those old fashioned bands that play a continuous loop of music making you feel as if you are starring in your own private Irving Berlin-scored film?

But I'm pretty sure I'll be visiting Piazza San Marco more regularly in the future. If only to sip the miraculous martinis I enjoyed at the Grancaffè Quadri. It was hard to choose from the 'Collection Martini' page, but since we were in four, we got to try quite a few.

And to all you martini purist out there, yes, they do have a Classic Dry Martini. I did not order that. You can if you go there. Me, I went for the gold. Literally.

The J Martini combines gin, dry vermouth, saffron and licorice powder. The garnish? Gold leaf. I think gin and licorice is my new favorite flavor combo. And the bits of gold leaf that clung to my lips? I believe I may have started a new fashion trend.

Don't worry, the Laguna Martini does not involve any water from the lagoon. Instead vodka and vermouth are infused with wakame and oyster. And the teeny spoonful of beluga brings the whole sea thing together perfectly.

The Pinzimonio was the vegetarian martini. Cucumber infused vodka is garnished happily with chunks of fennel, tomato, celery and carrot.

The most decadent, and perhaps the strangest, drink we tried was a Dirty Black Truffle martini. Vodka and vermouth, with a dash of truffle juice. Earthy and bright at the same time.

And back to you Martini purist. Yes, I know a true Martini is made with gin. But sometimes I like vodka. At Quadri they not only give you your choice, but also a choice of about 30 of the best gins and vodkas around.

While I focussed on the Martini side of the menu, I know I'll be going back to try some of their other cocktails. A Bloody Mary with freshly made tomato juice? Yes, I think I can fit that in between one spritz and another.

Although I was there for cocktails, Gran Caffè Quadri is open all day long, from Breakfast through evening. So you can stop by for fresh pastries, juice and coffee in the morning, or snacks and sandwiches all day long.

ADDITIONAL INFORMATION

Drinks, Outdoor Seating, Open Sunday, Open Monday

COST

\$\$\$

ADDRESS

 [Piazza San Marco 121, Venice](#)

SOCIAL MEDIA

 <https://www.facebook.com/rafemaxalajmo>

GALLERY




VENICE

+39.041.241.3531 

Grom Campo San Barnaba

<http://www.grom.it/gelateria-venezia.html> 

Gelato

Daily, noon-9pm 

ABOUT

I've included the gelato chain Grom in both Eat Rome and Eat Florence as 'extras' in terms of finding the best ice cream. In both those cities there are other, better, places to get interesting, delicious truly artisanal gelato.

Not so in Venice.

With the exception of Alaska, all of the many gelaterie scattered throughout the city are truly awful. Which is why it was such a relief to see that there are at least two Groms, centrally located, for your gelato pleasure.

I know Grom is a chain. But its a very good chain that happens to make delicious gelato from fresh ingredients. It's hard to single out any one flavor, especially since they change every month. But the day I went I had their famous Crema di una Volta, which was just what it sounded like: old fashioned vanilla. Rich and creamy and perfect.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Campo San Barnaba, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <http://www.facebook.com/gromgelati>

 https://twitter.com/Grom_gelato

GALLERY



VENICE

+39.041.260.2349 

Grom Strada Nuova

<http://www.grom.it/gelateria-venezia.html> 

Gelato

Daily, 11am-10pm 

ABOUT

I've included the gelato chain Grom in both Eat Rome and Eat Florence as 'extras' in terms of finding the best ice cream. In both those cities there are other, better, places to get interesting, delicious truly artisanal gelato.

Not so in Venice.

With the exception of Alaska, all of the many gelaterie scattered throughout the city are truly awful. Which is why it was such a relief to see that there are at least two Groms, centrally located, for your gelato pleasure. I know Grom is a chain.

But its a very good chain that happens to make delicious gelato from fresh ingredients. It's hard to single out any one flavor, especially since they change every month. But the day I went I had their famous Crema di una Volta, which was just what it sounded like: old fashioned vanilla. Rich and creamy and perfect.

Location: Strada Nuova

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday


ADDRESS

 [Cannaregio, 3844 Strada Nuova \(Cà d'Oro\)](#)

COST

\$\$\$

SOCIAL MEDIA

 <http://www.facebook.com/gromgelati>

 https://twitter.com/Grom_gelato

GALLERY



VENICE

La Corte

Pizza And Beer

+39.041.275.0570



<http://birrarialacorte.it>



Daily, 10am-Midnight



ABOUT

Sometimes you just want to find a place where you can have pizza and a beer, right? Even if you're in Venice. Birreria La Corte is one of those places.

Located on the spacious Campo San Polo you're just as likely to find large Venetian families here, as tourists. It's a great place to head to if you're a large group or if you have kids in tow. In colder months the huge rooms inside are never cramped and in the summer the tables take over one corner of the square.

What to order? Pizza, certo. But they also have an extensive menu of other options, including delicious homemade pastas. Be forewarned, the menu is meat centric, not fishy, with Angus beef showing up as well as Buffalo meat from Campania.

And then there's the beer. On tap there is Kulmbacher-Monschof-Eku-Kapuziner and Kummert, two great beers from Germany. The beer list also includes all the greatest hits of the Italian craft beer scene including Birra del Borgo and Balladin

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday, Outdoor Seating


ADDRESS

 [Campo San Polo, 2168, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/birraria.lacorte/>

GALLERY



Locanda Cipriani

Idyllic Fancy Restaurant

<https://www.locandacipriani.com/en/>

Wed-Mon, Lunch and Dinner

ABOUT

Dining at Locanda Cipriani is not really all about the food. It's got no hot young chef, nor does it do much on the creative side. But having a meal here can be one of the most magical Venetian experiences, even if it's a bit on the touristy side.

The Locanda Cipriani was opened by Arrigo Cipriani in 1934. That would be the same guy who brought you Harry's Bar and the Hotel Cipriani. Legend has it that he fell in love with the Island of Torcello (who doesn't?) and decided to open a small restaurant and hotel. The place is today owned by Arrigo's nephew.

Locanda Cipriani shot to fame through Hemmingway who loved the place, and wrote one of his novels while staying in one of their six rooms. After the war, partly due to his influence, it started to become a hot stop for stars and the dolce vita.

While stars still may come here, you're more likely to find high end tourists from American, Russia and Germany.

And the food? Really very very good. Not cheap, but not silly expensive either. The service is impeccable and the entire experience of a trip out to Torcella to see the Romanesque church, have a walk along the pathways that bisect the fields and having lunch in the Cipriani's garden is unique.

What to order? Start off with a [Bellini](#). Please. Remember, it was Arrigo Cipriani who invented this heavenly concoction of peach puree and prosecco. While every bar and restaurant serves them now in Venice, rarely to you get one so good. Made with only fresh peaches, of course.

This is the place to stick to Venetian classics. Moeche (soft shelled crabs) if they are in season. Small, baby artichokes grown on the nearby island of San Erasmus are gently sauteed with wild mint. All of their seafood pastas and risottos are pitch perfect. And I have to say that the cannochie (a type of local crayfish) were the best I've had in Venice.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

[Piazza Santa Fosca 29, Torcello](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/locandacipriani/>

<https://twitter.com/locandacipriani>

GALLERY





VENICE

+39.041.522.4181



Madera

Designer Houseware

<http://www.maderavenezia.it/home.html>



Mon-Sat, 10-1; 3:30-7:30



ABOUT

I first discovered Madera about ten years ago, while writing an article for Bon Appetit magazine on where to shop in Italy. At the time, Madera had just opened, and was one of only a handful of shops in Venice to offer well designed, once of a kind modern house ware.

Today Madera remains a touchstone in town for beautifully crafted objects. Olive wood, glass and porcelain are use to produce glasses, plates, bowls and more. The store was started by Francesca Meratti, when she had just finished her architecture degree. Her aim was to open a store that brought together good design and artisan craftsmanship to produce useful, beautiful objects for the home.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Campo San Barnaba, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/maderavenezia.it/>

GALLERY



VENICE

+39.041.522.3824



Madonna

Old Fashioned Restaurant

<http://www.ristoranteallamadonna.com>



Thurs-Tues, Lunch & Dinner.



ABOUT

Trattoria alla Madonna is one of my favorite restaurants in Venice. It's not that it has the best food, or the most sophisticated menu. But it's warm, inviting, and charmingly old fashioned. And the food is very very good.

Alla Madonna is located off a small alleyway, not far from the Rialto Market. The restaurant stretches out over five large rooms. This means that even if you haven't reserved, chances are you won't have to wait long for a table. Service - by professional waiters in white coats - is fast, courteous and welcoming.

What to eat? Just about all the Venetian specialties. Many of them are on display in the large front room. If you don't know what to order, just point and one of the waiters will gladly explain what fills each of the large crocks or pans. What Trattoria alla Madonna excels at are the great Venetian classics like Squid Stewed in Black Ink, Bacala alla Vincentina and Fish Soup. But they also do excellent meat dishes, like tripe, liver and vitello milanese (hard to find these days!).

Save room for Tiramisu. And afterwards, take a walk down the small alleyway, and poke your nose in the kitchen windows to see mountains of shrimp or squid being prepped.

ADDITIONAL INFORMATION

Restaurant, Open Monday, Open Sunday

ADDRESS

 [Calle della Madona, 594 30125 Venezia](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/pg/Trattoria-alla-Madonna-1120678817949141>

GALLERY






Marisa



Rustic Trattoria

Tues, Thurs, Fri, Sat Lunch & dinner. Sun, Mon and Wed lunch only 

ABOUT

A typical equation when choosing where to eat in Italy - especially for tourists - is food + view. The 'where can we eat well with a great view' question is one that I get very often. And by view, most people mean dining on some idyllic roof top or piazza, looking out over [Florence](#) or [Rome](#), while the sun sets and your [first glass of prosecco](#) is poured. The answer to these questions, if there is one, is usually one of the fancy, upscale places that are located in hotels.

Even though I'm happy to give advice on where to find this combo, these are not usually the kind of places you will find me. First of all there is the cost (expensive) and secondly there is the atmosphere (dress up and fancy). I'm ok with stopping by for a pre-dinner aperitivo (and am willing to pay that extra bit for the real estate I'm taking up for the drop dead sunset) but when it comes to the food side of things I'm more likely to be found at a much simpler locale.

In Venice I recently made it to my own personal holy grail of restaurants: great view plus down to earth simple, affordable and delicious food. Located on the wide and quiet Canale di Canareggio, Dalla Marisa has all these things.

Dalla Marisa is no earth-shattering discovery on my part. I'd been reading about this place for ages. But its location, off in the farthest reaches of Canareggio, meant that I'd never quite made the effort to eat there. Don't get me wrong. Venice is not that big, and nothing is that far from anything else. But at the end of a long day of sightseeing, the thought of walking (because it's always about walking in Venice) another 20 minutes to half hour to sit down to dinner is often just too tiring to think about.

This time around, though, I had a couple of hours to kill in the neighborhood. I had just arrived on the train from Rome and my hotel room on the island of [Mazzorbo](#) wasn't going to be ready for a couple of hours. So I checked my luggage (very easy to do at the Venice train station) and headed into Canareggio to explore. After a walk through the Jewish Ghetto and a stop in a bacaro (more to come on that later) I finally made it to Dalla Marisa.

I'd done my research, so was expecting a rough and tumble place where there was a good chance I wasn't going to find anything fishy on the menu. I'm not sure if things have changed, or the fact that it was Friday, but the entire menu (a handful of dishes quickly told to me by the waitress) was as fishy as not.

Even though there were a couple of tourists here, the majority of clients were Venetians. I peeked inside, which was full and lively, with a huge table full of what looked like construction workers, and then grabbed one of the tables under the shade of the big umbrellas outside. Luckily the heatwave hadn't quite hit yet, so there was a cool breeze and - even though I wasn't anywhere near a fancy hotel - a great view.

So many people think they want to sit right at the edge of the Grand Canal. But for me, the Grand Canal is kind of like sitting right on the busiest street in town. Boats, gondolas, vaporetti - to me it's kind of like Times Square. I much prefer to perch myself on the quieter canals, and watch the world gently drift by. Dalla Marisa, located on the Canale di Canareggio, is the perfect perch. While there is the occasional vaporetto (the 4.1 and 4.2 go right by in case you're not up for the walk) most boats were smaller, and manned by people who greeted the people eating in the restaurant as they motored by. It was like being in a small village, except with water.

My lunch was simple, and fishy. First up a ragu of pesce spada. The penne were cooked al dente, and the portion abundant. Second course were a pair of stewed folpetti - mini octopi - their intensely flavored sauce bleeding into the white, creamy polenta. Did I mention the quartino of prosecco? This, and a coffee, came to 15 Euros.

Although I wasn't rushed at all, the entire meal was served pretty quickly, because this isn't the type of place you linger in. It's where working Venetians go to get a quick, hearty and well made meal that doesn't cost an arm and a leg. And while the

Venetians may have been paying slightly less than me (that's something that happens in Venice. Consider it a tourist tax and then just forget about it) I was more than happy to hand over my 15 euros. For the food, of course. But also for

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

 [Cannaregio 652 B, Venice](#)

COST

\$\$\$

GALLERY



Market Boat Via Garibaldi

Floating Market

Mon-Sat 7am-2pm

ABOUT

The biggest outdoor market in Venice is located near the Rialto bridge. It's very famous, and rightly so. But each neighborhood used to have at least a small outdoor market, with a handful of stands. Sadly many of these have disappeared over the years, giving way to the influx of grocery store chains (yes, even in Venice).

One of the most charming of this dying breed of shopping were the market boats that set up in some of the most frequented canals. Loaded with fresh produce, these boats were literally floating markets.

One of my favorites survives at the end of the busy Via Garibaldi. Located in what is still a neighborhood very much populated by locals, the large barge is docked right outside of Trattoria La Rampa.

Line up with the local ladies who wheel their shopping carts up to the railings, then haggle over the days produce.

Location: Fondamenta Sant' Anna

ADDITIONAL INFORMATION

Markets

ADDRESS



COST

\$\$\$

GALLERY





Market Stand Santa Maria Formosa



Fresh Fruit And Vegetables

Closed Sunday.



ABOUT

Ok. This isn't really a market. It's just a beautiful produce stand in the middle of a gorgeous square. But these days such stands are rare, and this one is particularly well stocked with fresh and seasonal fruits and vegetables.

Location: Campo Santa Maria Formosa

ADDITIONAL INFORMATION

Markets

ADDRESS



COST

\$\$\$

GALLERY



VENICE

+39.041.522.5995



Mascaron

<http://www.osteriamascaron.it>



Old Fashioned Cozy Restaurant

Mon-Sat Lunch & Dinner



ABOUT

Although this cozy, welcoming osteria is no longer the workers restaurant it used to be, it still serves up good, honest hearty Venetian specialties. The atmosphere is charming, with paper topped wooden tables filled with as many locals as tourists

Make sure you have a look at the hand written daily menu, as well as what's on display on the counter. My great discovery from my latest meal there was deep fried radicchio di treviso, which I never would have found had I not been nosing around. Deep fried curly cues of bitter vegetable encased in a crunchy crust.

As tempting as all the tidbits at the counter are, leave room for pasta. Huge portions of seafood dishes like spaghetti al nero di seppie and spaghetti con frutti di mare are perfectly executed.

Location: Calle Lunga (right off Campo Santa Maria Formosa)

ADDITIONAL INFORMATION

Restaurant, Open Monday, Wine


ADDRESS

 [Calle Lunga Santa Maria Formosa, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/osteriamascaron/>

GALLERY





Merca



Nibbles Near The Rialto Market

Mon-Sat 10am-2:30pm & 6pm-8pm



ABOUT

This is one of the newer places to grab a quick snack around the Rialto market. It is no more than a counter, which give out right onto the campo, so don't expect to sit down.

Small sandwiches are their main thing, with fillings like home made sopressa, Gorgonzola and anchovy, and San Daniele prosciutto topped with truffled robiola. And if you're curious about cured horse meat, they've got that too.

I love the selection of polpette - small balls of fried goodness. While they always have the standard meat filling, they usually have a few others including tuna and a vegetarian cheese and spinach combo.

But don't feel you have to eat anything, since most people are actually just stopping by for a glass of wine, prosecco or a spritz. They usually have at least 20 bottles open and ready to sample by the glass.

Location: Campo Cesare Battisti

ADDITIONAL INFORMATION

Wine, Open Monday

ADDRESS

 [Campo Bella Vienna 213, Venice](#)

COST

\$\$\$

GALLERY





Nave de Oro



Bulk Wine/ Vino Sfuso

Mon-Sat 9am-12:30pm & 4:30pm-7:30pm



ABOUT

It always amazes me to stumble upon authentic places in Venice. So much has been transformed by tourism in the last few decades, that places where real Venetians still shop for food and drink are few and far between. This also has to do with the fact that there are far fewer Venetians actually living in Venice. And when it comes to food shopping, supermarkets have made inroads here as well.

Which is why I'm including Nave de Oro in this guide. This old fashioned place sells bulk wine. Yes. BYOB. And then they fill it up and you're on your way.

There are about six wines to choose from, including some prosecco. None of which cost more than 2.10 Euros a liter. Which is why I had to wait in line behind several Venetian housewives as they were stocking up.

Make sure you bring your own bottle!

Location: Calle del Mondo Novo

ADDITIONAL INFORMATION

Food Stores

ADDRESS

 [Cannaregio, 1370, Venice](#)

COST

\$\$\$

GALLERY



VENICE

+39.041.528.6157



Osteria Al Ponte

Cicheti, Food And Wine



Daily, 9:30am-9:30pm



ABOUT

This tiny baccaro is not far from Campo San Giovanni e Paolo, just at the foot of the bridge from which it gets its name. Very much frequented by locals, who come here not just for a glass of the local wine, but for the rustic, yet carefully made, cichetti.

You won't find anything frozen here. Or anything too elaborate. Just straight forward, hearty crostini. You can get either slices of bread, or slabs of polenta, topped with sardines, herring or stewed octopus. If you can manage to nab one of the handful of wooden tables, they also have a few hot dishes in the evening.

The night I stopped by absolutely every table was enjoying a wooden board heaped with hand cut cured meats. Served with crusty bread, it was either a hearty antipasto or else a meal in itself.

ADDITIONAL INFORMATION

Wine, Restaurant, Open Sunday, Open Monday


ADDRESS

 [Cannaregio, 6378 30121 Venezia](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/ostariaalponte/>

GALLERY



VENICE

+39.041.528.5324



Osteria Ca D'Oro alla Vedova



Traditional Trattoria

Fri-Wed, lunch and dinner. Sun dinner only



ABOUT

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Ramo Cà D'Oro, 3912, Venice](#)

COST

\$\$\$

GALLERY



VENICE

+39.041.523.6766



Pantagruelica



Food Store

Mon-Sat 9:30am-8pm



ABOUT

I can't tell you how many emails I get from people traveling to Italy which begin "Where can I get (fill in the blank)." Whether it's olive oil, balsamic vinegar or pasta or biscotti. Everyone wants to bring something home with them.

You'd think it would be easy to find these every day items. And it is. Just walk into any supermarket. But of course, the things you find in an Italian supermarket may be the the exact same things back on the shelf in New Jersey. And don't even get me started on the myriad 'food souvenir' stores which are sprouting up everywhere. You know what I'm talking about, right? The ones with violin shaped bottles of pink limoncello and colored pasta in anatomically correct shapes.

Which makes me so glad when I can recommend small food stores that stock only a handful of items, but ones that are the best of best. Pantagruelica is a sure bet for trustworthy foodie items. The owner, Maurizio Gasparello sources each and every item in the store, from rice and pasta to cured meats and cheeses. He also has a respectable selection of grappa and carries enough craft beers to satisfy anyone.

Location: Campo San Barnaba

ADDITIONAL INFORMATION

Food Stores, Open Monday


ADDRESS

 [Calle Lunga S. Barnaba, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Pantagruelica-intelligenze-enogastronomiche-1103843199680830/>

GALLERY



Pasticceria Garbo



Old Fashioned Cookie Shop

Daily, 9am-6pm 

ABOUT

During my last visit to Burano I was drawn into a little bakery, its windows full of cookies. Mind you, there were lots of other bakeries around, with huge signs saying “Real Venetian Cookies” or “Old Fashioned Venetian Bakery”. But this one wasn’t making such claims. There were just tiny hand written signs, stuck into piles of biscotti. This was an old fashioned Venetian bakery selling real Venetian cookies. Without the quotation marks.

I managed to spend a half hour with Giorgio Garga, the baker and owner. The bakery was started by his grandfather and he himself had taken over the business from his own father. While there were cakes available, it was mostly cookies that took up the most real estate on his shelves. The famous s-shaped “Essi” of course, but also spicy “Pescatore” that are a specialty of the Burano.

As I started nosing around with my camera, he told me that of course I could head in the back and take photographs of anything I wanted to. “You’re lucky that today it’s pretty quiet, there’s no one there.” I thought I had misunderstood him, since first of all there were people in and out of the shop the entire time we were talking. But he meant in the back, or so I thought. Why would there be people in the back?

“Yes, today’s a quiet day” he insisted. Then pointed to the calendar on the wall, that was filled in with names and quantities. Maria 10 kg. Teresa 20kg. Benedetta 50kg. As the date got closer to Easter, the names came fast and furious

“The ladies bring in their ingredients,” Giorgio explained with a smile, “Butter, eggs, flour and sugar. And I make their cookies for them. While they watch. And do they watch! They want to make sure that their ingredients go into their cookies. Sometimes it gets pretty crazy back there, with just me baking and all those ladies talking away!”

While this goes on all year, Easter is definitely the busiest time. What does one do with kilos of cookies? Gifts. So, not only are the ladies assured of high quality (even though he uses good quality all the time anyway) the real reason is that not only is it easier, it ends up costing them less. “I charge 6 euros a kilo to make their cookies. When they bring in 10 kilos of flour, they end up with double that in weight of cookies.”

In the back room it did indeed look as if he had just taken a break from the baking frenzy. Flour dusted almost every surface, a pot of chocolate was slowly melting by the massive oven, and trays of cookies were cooling on their trays.

Back in the front room tourists continued to stream in and out, Giorgio selling them cookies in every language but Italian. But I was comforted by the fact that Italian and local traditions were what was keeping this place alive. Not economically (the tourists were doing their part), but culturally. As it turned out Burano was indeed a small village, and I had just stumbled into its sweet, beating heart.

ADDITIONAL INFORMATION

Bakery, Open Sunday, Open Monday

ADDRESS

 [Fondamenta degli Assassini, 335, Burano](#)

COST

\$\$\$

GALLERY



VENICE

+39.041.522.2687



Pitteri



Lemon And Pistacchio Cake

Daily 7:30am-7:45pm



ABOUT

I'm not sure why I have such a soft spot for Pitteri. It's just an ordinary bakery that sells every day Venetian sweets. And maybe that's why I like it. Because it doesn't try very hard. In fact, the service here is so gruff, that you'd think that selling cookies and cakes is the last thing they are interested in.

Located on Strada Nuova, this old fashioned bakery makes a couple of things that I love. They have a kind of pound cake (which also comes in a sort of cookie form) made from either lemons or pistachios. Maybe they sell it other places in town, but I've never seen it. The just moist enough but not too rich consistency is just right for breakfast. So I usually make sure I pick up a chunk, to dip in my morning cappuccino

Location: Strada Nuova

ADDITIONAL INFORMATION

Bakery, Open Sunday, Open Monday

ADDRESS

[Strada Nova 3843a, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/PasticceriaPitteri/>

GALLERY



VENICE

+39.041.522.9038



Portego

Bacaro + Restaurant

<https://www.osteriaalportego.org>



Daily, Lunch & Dinner



ABOUT

This little baccaro is a good stop for both cichetti (of which they have a lot of) or else a real sit down meal. Like a real baccaro the place opens in the morning, at 10:30. If you just need your first ombra of the day, that's fine. But if you're feeling in need of a snack, the selection is terrific. Go up to the counter, and choose yourself. The top shelf is taken over mostly with thick crostini topped with things like bacala, sardines, anchovies, tuna and salami.

Big ceramic dishes below hold things like bacala alla vincentina, meatballs, stuffed squid, stewed octopus, grilled eggplant and - of course - huge chunks of polenta.

Throughout the day piping hot platters of freshly fried squid and croquettes are brought out.

If you're feeling like more of a meal, there are a handful of tables in the back. Fish is the star, with Insalata di Piovra (Octopus Salad), Spaghetti alla Seppie in Nero and Bacala con Polenta. But there are also meaty choices, like Tripe,

Location:

Castello San Lio, 6014, 30122 Venice

ADDITIONAL INFORMATION

Wine, Restaurant, Open Sunday, Open Monday


ADDRESS

 [Calle De La Malvasia 6014, Venice](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/alportegovenezia/>

GALLERY





Promessi Sposi

Traditional And Friendly

Daily, Lunch & Dinner. Mon Dinner only



ABOUT

Although you can stop by the bar and just have a cicheti or two with your glass of wine at Promessi Sposi, I'd suggest you make reservations at this small, intimate restaurant and stay for dinner. Don't walk in hoping for a table, since it's always booked. With as many locals as tourists.

Located in a tiny alley off of the much busier Strada Nuova, this two room restaurant is filled with simple wooden tables. The hand written menu changes daily and features as many meat dishes as fish. The night we were there, we chose a bit of both.

For starters a plate of canestrelli, local baby sea scallops. Cooked in the shell, with the coral still attached, they were drizzled with just enough oil to form a little sea flavored sauce that we dipped up with our bread.

Since I was completely fished out, I ordered fegato alla veneziana. The veal liver was cooked just enough in a tangle of sweet onions. Served with polenta of course. Domenico's seppie in umido, cuttlefish in a tomato sauce, was tender and perfect.

The food is all traditional, straightforward, delicious and served with a smile. Pretty rare these days in Venice.

Location: Calle dell'Oca

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Calle dell'Oca 4367, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Osteria-ai-Promessi-Sposi-181819751868585/>

GALLERY



VENICE

+39.338.312.0284



Prosciutto e Parmigiano

<http://www.prosciuttoeparmigiano.it/homeen.html>



Aged Cheese And Prosciutto

Mon-Sat, 7:30-2pm; 3:30-7:30pm



ABOUT

A jewel of a shop located near Campo Santa Maria Formosa. If you're hoping to pick up some pasta, cheese or cured meats, Prosciutto e Parmigiano is a treasure trove. The small store has been here since 1940, when it was the local latteria, where milk and cheese was sold.

Searching out the best artisans and small scale producers, this little store today goes way beyond being a simple latteria. They carries such brands as Verrigni Pasta, aged (real!) balsamic vinegars from Modena and 24 month old Parmigiano cheese. They also get daily shipments of Buffalo milk mozzarella from Campania and if you insist on buying limoncello at least buy it here, so you'll be assured it's not just a bunch of food coloring and fake additives. Theirs comes from Sorrento.

ADDITIONAL INFORMATION

Food Stores, Open Monday

ADDRESS

 [Calle del Mondo Novo, Castello 5793/A, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Prosciuttoeparmigiano/>



ABOUT

I'm usually not one for fancy restaurants. You're more likely to find me in a local trattoria hanging out with the trash collectors, instead of putting on my heels and heading to a Michelin starred restaurant.

But that's what I did the last time I was in Venice. And with good reason.

One of Italy's top chefs - [Massimiliano Alajmo](#) - has taken over one of Venice's historic coffee houses on Piazza San Marco and established what may be the best restaurant in town.

Quadri, the restaurant, is located on the second floor of this ancient cafe and the decor has remained untouched. (Actually, they didn't have much choice in the matter since it's considered an historic monument.)

The menu, created by Max, is based on modern interpretations of Venetian classics. There are three tasting menus to choose from, as well as al la carte.

When food is more down to Earth I don't have a very hard time describing it. But when the dishes are as ethereal and otherworldly as here at Quadri, words tend to fail me. Tastes and textures, shapes and colors all come together to create a one of a kind experience.

Every dish was outstanding. The highlights that haunt me include how seemingly simple sounding dishes resulted in some of the most intensely concentrated tastes. The Cold Summer Soup, brought to the table as a bright red puddle in a white dish, was like biting into the best, most flavorful tomato I had ever had in my life. The cold spaghettoni sounded odd, but was a brilliant pulling together of tastes and textures. Cold noodles, still firm with bite, were tossed with a pesto made of seaweed. On top a tumble of caviar, and below a pool of oyster reduction. The entire dish was like jumping into the sea, with salt, savory and just pure unadulterated fishiness creating one of the all time best dishes I've ever had.

I could go on. About the caramelized foie gras, the steamed lobster or the spectacle that was the Venetian style fried fish. It was all extraordinary.

And extraordinarily served as well. They didn't earn their first Michelin star within a year of opening for nothing. Perfect service, gorgeous setting with a view out over one of the world's greatest spaces, St. Mark's Square.

I admit, Quadri is not for every day dining. It is extraordinarily expensive (tasting menus go from 165 Euros to 220 Euros). But, if you've decided you want a completely wonderful delicious and Venetian experience, then Quadri is that restaurant.

ADDITIONAL INFORMATION

Restaurant, Open Sunday

ADDRESS

[Piazza San Marco, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/rafemaxalajmo>



VENICE

+39.344.163.6759



Refolo

http://www.elrefolo.it/?utm_source=tripadvisor&utm_medium=referral



Wine And Panini

Tues-Sun noon-Midnight



ABOUT

I love Via Garibaldi. It's one of the widest 'streets' in Venice, and so is never that crowded. Which makes it the perfect place for a passeggiata.

El Refola is the perfect place to stop for a glass of wine and one of their excellent panini. This tiny spot usually has about 20 bottles open at any one time. And to pair, their sandwiches which change daily and are true works of art. Speck con Pate di Noci combines smoked prosciutto with walnut pate. Provola e Melanzane combined provola cheese with grilled eggplant for a vegetarian option. The meats and cheeses are all specially sourced, crafted by artisans in small quantities.

And if you feel like a spritz, this is the place to have one since they are one of the few places that still use the local and very hard to find Select bitter, instead of the more modern Aperol or Campari.

Address: (Via Garibaldi)

Castello, 1580, 30122 Venice, Italy

ADDITIONAL INFORMATION

Wine, Open Sunday


ADDRESS

 [Via Garibaldi, 30122 Venice, Italy](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/El-Refolo-351613458192266/>

GALLERY



Rialto Market

Produce Market

Mon-Sat, 7:30-1:30

ABOUT

If you're like me, and your trips revolve around food (and I'm assuming you are, since you bought this app) then chances are you're going to want to visit a local market. While other Italian cities may have a few to choose from, in Venice it's the Rialto market that is the place to go.

The area around the Rialto bridge may be just about the most touristy and tacky few blocks in Venice. Since everyone who heads to Venice makes a trip to see the famous bridge, the alleys leading up to the Grand Canal are full of the worst kind of tourist schlock.

But if you make your way through this, towards the area just north west, you'll be rewarded with small streets still lined with food shops, butchers and some of the oldest baccari in town. (including Do Mori and Do Spade)

And, of course, the market. The stands of the Rialto market run right up to the Canal Grande, along the Fondamenta Castello. This makes sense, when you realize that produce still makes its way to Venice by water.

While there may be a lot of tourists milling around, you'll also be bumping into Venetians, who roll their shopping carts here to stock up on fresh vegetables and fruit.

And if you're wondering, no, these are not farmers who are bringing their produce to market. And no, it's not organic. But much of what is on display is local, and browsing the stands will give you a pretty good idea of what's in season, so you'll have some idea of what to look for in restaurants.

While produce is for sale at the stands, the butchers shops line the buildings along the side of the piazza. And the [fish market](#) is located at one end, under two covered porticoes.

ADDITIONAL INFORMATION

Markets, Open Monday

ADDRESS

[San Polo, Campo de la Pescaria, Venice](#)

COST

\$\$\$

GALLERY



Rigattieri

Food Shaped Ceramics

ABOUT

I first discovered Rigattieri when I was working on a article for Bon Appetit. It was one of those “Italy” themed issues, and I was in charge of finding foodie shopping sources in Florence, Venice and Rome.

Rome and Florence were no problem. Venice was a completely different animal. While the other two cities are definitely touristy, they are also real, thriving cities where Romans and Florentines actually continue to live. Venice has, sadly, pretty much given itself over to the tourist trade. As any Venetian will tell you, they are an endangered species.

Which makes finding the authentic - be it food or anything more permanent - a real challenge.

Most of the stores are filled with schlock that has obviously been designed for tourists. Even when it's a craft that has a solid tradition in the Lagoon - like glass making - the objects that stand out are downright scary. I mean really, who buys those frightening glass clowns?

Rigattieri is different though. The tiny store is filled with one thing, and one thing only: ceramics from nearby Nove in Bassano. While the small town's 100 or so ceramic producers make all sorts of thing, Rigattieri features one genre: food-shaped objects.

When you first walk into this tiny shop you may be overwhelmed, and even think that the piles of brightly colored ceramics are on the, well, tacky, side. But if you take the time to look at each and every one separately you soon realize that each is a little work of art.

I, of course, want everything. The only thing that holds me back is size. Size of my apartment back in Rome (small) and size of my suitcase (smaller). What I've always coveted is a full set of bright green lettuce-shaped bowls. And the only reason I haven't gotten a tureen yet (besides the fact that I never use tureens) is that I can't decide which variety of pumpkin is prettiest. And don't even get me started on the artichoke-shaped tureen.

So I make myself ignore the humongous gorgeous egg and grape centerpieces, and focus on the small. Spoon rests - which only cost 6 euros each! - come in everything from artichoke to fennel. I usually pick up a half dozen (yes, they become Christmas presents).

The only reason I didn't buy a boar-topped butter dish for my friend Laura (who has a boar thing going on) is because it seemed too delicate to tote back. And I can't believe I didn't get an asparagus dish or two.

But I did manage to buy at least one totally useless yet completely charming object. Or objects. A pair of pea pod salt and pepper shakers. Why useless? Because like everyone else I know, my salt comes in every shape and size, but the huge, crunchy flakes will never fit in a shaker. Ditto for the pepper.

But they are cute, aren't they? How could I resist? I have come to realize that when it comes to shopping I am my mother's child. Her rationalization for impulse purchases is that she can always sell it later in a tag sale. Mine? They will always make a nice gift for someone.

Location: On the small street that connects Campo Sant'Angelo and Campo Santo Stefano

ADDITIONAL INFORMATION

Kitchen And Table Top Stores

ADDRESS

 [3535 S. MARCO, Venezia](#)

COST

\$\$\$

GALLERY



ABOUT

Osteria alla Testiere is usually at the very top of almost every list of Venetian restaurants. And with good reason.

The extremely casual atmosphere (butcher paper covered wooden tables) and laid back service pair with inventive dishes that use local ingredients and extremely fresh fish to prepare ancient Venetian recipes with creative twists. The menu changes daily (and sometimes within the same day, depending on the catch).

Reservations are notoriously hard to get. They accept reservations online only, and have two seatings at 7pm and 9pm. On a recent trip to Venice I had nabbed a 9pm reservation but in the end had to cancel. Rather than try to phone them, I stopped by at 12:30, just when they opened, to let them know. And was able to grab a table for lunch. Which seemed to be a much more relaxed affair than dinner.

We started out with scallops broiled in the shell. But Testiere put their own spin on them, dressing them with black beans and a light tomato sauce that followed the Mexican them with cumin and coriander. The gazpacho di moscardini grilliati was just that: a tepid gazpacho topped with perfectly grilled baby octopus. I was with Evan, and she can never pass up gnocchi, and so ordered the Gnocchetti di patate ai calamaretti al profumo di cannella. Again, they gave a classic their own twist, with just the right hint of unexpected - but perfectly delicious - cinnamon.

Our favorite dish was Ravioli agli agrumi, ricotta e cape sante, light as air ravioli filled with citrus scented ricotta and topped with scallops.

Testiere is as known for its out of the ordinary wine list as their creative food. They have a pretty big list of small producers from all over Italy, many of them natural or biodynamic.

Location: Calle del Mondo Novo

ADDITIONAL INFORMATION

Restaurant

ADDRESS

[Calle del Mondo Novo , Castello 5801](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/pages/Alle-Testiere/144995628877785>

GALLERY





VENICE

+39.041.524.6066



Timon

<http://www.altimon.it>



Laid Back Cicheti

Daily, 5pm-1am



ABOUT

Timon started out as a place to get a glass of wine, and enjoy some very well made cicheti at the wooden bar. It's grown a bit over the last few years, and now has a few other dishes as well, if you manage to grab one of the wooden tables inside or - if the weather permits - a place by the canal.

But most locals stick to a glass of wine or a spritz, and some of the delicious cichetti. Crostini included grilled radicchio topped with gorgonzola; grilled zucchini with pecorino; liver pate'; and of course standards like bacala, anchovies and other fishy things.

They're only open in the evenings most of the week, but Sunday it's one of the most lively places in this neighborhood, with locals stopping by all day long. Many show up by boat, and tie up right outside the restaurant. Or you can just take a seat on the owner's boat, which is permanently tied up along the fondamenta.

Local: Fondamenta degli Ormessini

ADDITIONAL INFORMATION

Wine, Open Sunday, Open Monday

ADDRESS

 [Fondamenta dei Ormesini, 2754, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/timonbragozzo/>

GALLERY





Torrefazione Marchi

Only Coffee Roaster In Venice

<http://www.torrefazionemarchi.it/catalogo.aspx>



Mon-Sat 7:30am - 7:30pm; Sun 9:30 - 1; 2-6:30



ABOUT

This pocket sized 1930s coffee shop is the only one in Venice that has permission to roast it's own beans. Which of course you realize the moment you get near it. The smell of roasting coffee is like a magnet, and once inside, jute bags full of raw beans take up most of the cramped quarters

Elbow your way to the antique wooden counter for one of the best cups of coffee in the city. The house blend, *caffè della sposa* (coffee of the bride) is still considered the best. If you can't make your way there, you can order the coffee online [here](#). And lots of coffee history and recipes on their [blog](#).

ADDITIONAL INFORMATION

Coffee


ADDRESS

 [Rio Terra Leonardo, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Torrefazione-Marchi-492115227595917/>

GALLERY





Trattoria La Rampa

Working Class Trattoria



Mon-Sat, 9am-midnight



ABOUT

The holy grail in Venice - at least for foodies - is finding that little hidden away place where locals go. In a city like Venice - which makes its living from the hoards of tourist who come here each year - these simple places are a dying breed.

But Trattoria alla Rampa is the exception. The small restaurant, with a hand painted sign outside, is located in an area of Venice where few tourists venture. Just north of the Biennale gardens, the small streets leading off of the wide Via Garibaldi are hung with laundry belonging to the mostly working class families that live here.

La Rampa opens its doors at 5am. Yes. You read that right They open that early because that is when the men who live in this neighborhood - police men, firemen, garbage men and other workers - head off for the day. They stop by La Rampa for a quick breakfast and the place remains open for the rest of the day until just after lunch.

A ramp (where the place get's it's name) leads into the restaurant. There's usually a few men lined up at the bancone, enjoying a coffee or a glass of wine, and maybe a sandwich. A low doorway at the back leads to the dining room, where a dozen tables are set for lunch.

The menu changes daily. The day we were there most people were ordering spaghetti all' nero di seppie, thick strands of spaghetti coated in inky sauce. A real treat was the [castradina](#), a special smoked meat soup only made during the week of the Venetian holiday celebrating the Madonna delle Salute.

The house wine is decanted from wooden casks and the deserts are all homemade.

Remember this place is only open at lunch. And don't worry if there isn't a table available, the wait won't be long.

Location: Fondamenta Sant' Anna, at the end of Via Garibaldi. Right in front of the [Market Boat](#)

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[Castello, 1135, Venice](#)

COST

\$\$\$

GALLERY







Vecio Fritolin

Classic Setting, Creative Food

<http://www.veciofritolin.it/en/homepage>

Thurs-Mon Lunch & Dinner. Wed Dinner only



ABOUT

There used to be fritolins all over Venice. These were small shops that served paper cones full of fried seafood to go. Most have either closed, or else transformed themselves into real restaurants.

Vecio Fritolin has certainly transformed itself, but has also - charmingly and deliciously - kept up the tradition of offering scartosso di pesse, a paper cone full of hot, freshly fried fish. For only 10 Euros to go.

Yet while they have stuck to this rustic tradition, the restaurant itself is anything but. Crisp white tablecloths and bright red glasses top the tables that are set formally at this old fashioned feeling restaurant.


I usually make a point of avoiding the bread in restaurants, especially in Venice where I find it kind of dry and tasteless. But here the bread - including a kind of crispy cracker - is all home made and impossible to resist.

As their name would suggest, they do fried fish very well, and since soft shelled crabs were in season, we ordered those on our most recent visit. Small and tender, and served with thin slices of crispy artichokes.

While they do have the classics, most of the menu heads towards the creative. We had a delicious creme caramel di zucca e fegatini di pollo al timo, a pumpkin flan with chicken liver sauce which was scattered with pumpkin seeds and managed to walk the fine line of sweet and salty. Home made beet gnocchi were pink and plump and blanketed with a thin slice of gorgonzola cheese.

Location: Calle della Regina

ADDITIONAL INFORMATION

Restaurant, Street Food / Snacks, Open Sunday, Open Monday  [Calle Regina, 2262, Venice](#)

ADDRESS

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/VecioFritolin/><https://twitter.com/VecioFritolin>

GALLERY





Vini da Gigio

Cozy And Traditional

Wed-Sun Lunch & Dinner

ABOUT

From the outside Vini da Gigio looks like a hidden, off the beaten track, kind of place that no one else has discovered yet. No such luck. Everyone has discovered it, which means that you have to make sure you make a reservation well ahead of time at this warm and friendly restaurant with great food.

The service is un rushed, and the interiors are cozy and comfortable, so be prepared to take your time and enjoy yourself. The menu is old school, with traditional Venetian dishes all the way. Graseola, crab, prepared perfectly with plenty of row atop a bed of micro greens.

A special treat the night we were there recently were razor clams. Steamed just until they opened, then quickly run under the grill with a dusting of bread crumbs, olive oil and parsley. The fried moscardini were whole baby cuttlefish, lightly battered so that they were tender on the inside, but crispy crunchy out.

If you're not feeling like fish (and in Venice you may end up feeling that way after a few days?) their fegato alla veneziana is tender slices of veal liver smothered in sweet onions. With polenta of course.

And can I admit right here that I actually love the fact that many of the dishes come to the table with a white paper doily beneath the plate. I know it's kitsch, but it's the kind of kitsch that actually is a symbol of that extra added something the restaurant puts into both the service (which is beyond friendly) as well as the food.

Location: Fondamenta San Felice
Just off the Strada Nuova

ADDITIONAL INFORMATION

Restaurant, Open Sunday

ADDRESS

[Sestiere, Calle Stua Cannaregio, 3628A, Venice](#)

COST

\$\$\$

GALLERY





VENICE

+39.041.275.0149



Vizio Virtu

<http://www.viziovirtu.com>



Best Chocolate Shop

Daily 10am-7pm



ABOUT

There's only one way to describe Vizio Virtu: the best chocolate shop in Venice. Mariangela is the chocolate artist behind every creation which is made in the open kitchen at the back of the store. The offerings include classic bars in every flavor and nut combination imaginable. Her pralines work in exotic ingredients like truffles and Barolo wine, as well as spices like black pepper, cumin and cardamon.

My favorites are the chocolate covered fruits. Big chunks of candied mandarin dipped in dark chocolate are my downfall. I also make a point of stopping by in the summer, since Mariangela has a small - but excellent - selection of gelati. And in winter, the richest, thickest hot chocolate imaginable.

ADDITIONAL INFORMATION

Chocolates, Open Sunday, Open Monday


ADDRESS

 [Castello 5988, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/VizioVirtù-Cioccolateria-298148910197748>

GALLERY





ABOUT

This has got to be the most oddly located good restaurant in Venice. No, it's not on some hidden alleyway next to a small canal like most of the other great restaurants. Instead, it's located on the ground floor of a 3 star pensione on one of the most touristy stretches of the super touristy Riva degli Schiavoni.

But Luca Fullin, whose family runs the Pensione, has decided to turn the restaurant into one of the best in Venice. Focussing his attention on fresh local produce the menu features many ingredients from Slow Food's Ark of Taste. The dishes are straightforward, and prepared simply to highlight the incredible attention to quality

During a recent visit we started with something that looked extremely simple, but was brilliant. The best anchovies imaginable, served two ways. Simply in olive oil and tossed in spicy hot sauce. In between the two a slab of butter and thin crispy slices of toasted bread.

The rest of the dinner was incredibly fresh fish, prepared to bring out the best qualities. Sardines were butterflied, breaded and fried, with a side dish of spicy sauce. Gamberi rossi - the freshest I've ever had - were served raw and nearly crawled off the plate.

The spaghetti with bottarga was a combination of chewy al dente spaghetti, with salty bottarga and the crunch of fresh bread crumbs. And finally grilled eel, which I'd never had before, was rich and moist, with the fatty skin crisp, salty and crunchy.

Since Luca's main passion is wine, the list is full of surprises that you won't find elsewhere in town. Lots of small producers, including natural and biodynamic wines.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Castello, 4161, Venice](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/hotelwildner>

 <https://twitter.com/localvenezia>

GALLERY





ABOUT

During a recent trip to Venice I had two objectives. The first was to explore the lagoon, getting out of the main city of Venice to visit some of the lesser known islands far from the hoards of tourists: Mazzorbo, Torcello and Burano.

My second objective was in some senses easier, but in other ways more difficult. I wanted to finally visit some of the restaurants that for whatever reason I'd been avoiding. I always have a working list of places that will most likely eventually make it into my apps or blog. These are places that I've read about on various forums and/or that friends and locals have recommended. The places on my list this time around were the leftovers. That for various reasons never got ticked off my list year after year.

Trattoria La Zucca, situated in the centrally located Santa Croce neighborhood had been at the top of my 'to do' list for years. I'd even gone so far as to reserve there, and then cancel at the last minute. Why? Even though it makes the list of top recommended restaurants by a lot of people, every time I read a description of the food it sounded just a bit too.....heavy? Which is strange since one of the main things it has going for it is its focus on vegetables. Yet almost all the reviews mentioned dishes that were baked, and it all just sounded too late 1970's Vegetarian Restauranty for my tastes. Even the photos I'd seen of the wood paneled interiors looked a little chalet-like for my idea of a Venetian restaurant.

This time around though I finally made it there. My daughter Emma and I found refuge from a summer's heatwave for lunch one day, eschewing the charming (but way too hot) canal side tables for the dimly lit (and welcomingly air conditioned) back room.

As it turns out I was right about most of my preconceptions. The food does feel a bit dated, as if one of their main sources of inspiration was the original Moosewood cookbook. And the interiors do feel a bit like I should be drinking spiced wine after a particularly vigorous downhill run. But despite all of this? The food was really good.

Although they weren't serving their signature Pumpkin Ravioli that day, we stuck with the zucca theme and ordered both the Saor di Zucca e Melanzane and the Flan di Zucca con Ricotta Stagionata .

The Saor di Zucca was a welcome change from the usual fishy saor that I was used to. Slices of pumpkin and eggplant were fried, drained and then dressed with a sweet and sour dressing, that included lots of pine nuts and raisins. The Flan di Zucca was fluffy and light, and topped with an abundant dusting of ricotta salata which offset the natural sweetness of the pumpkin perfectly. The toasted pumpkin seeds provided a bit of crunch.

Since there was a heat wave going on we just ordered a couple of side dishes to complete our meal. Braised artichoke hearts were done perfectly and a plate full of frigitelli peppers were pan fried and then drizzled with a yogurt hummus dressing. Not at all Venetian, or even Italian, but very good none-the-less.

Somehow Emma convinced me that we needed dessert, so there was tiramisu as well.

If you're looking for a typical Venetian trattoria this is not it. While they have a few meat dishes, there is no fish in sight. But if you're looking for a change of pace, and a lot of vegetables, then La Zucca hits all the right buttons. Even if those buttons are from 1979.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Monday

ADDRESS

 [Santa Croce, 1762 Venice](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/Osteria-La-Zucca-Venezia-1840252729568221/>

GALLERY

