



Typical Venetian food? Sure, there we go – cichéti.

Here in Venice, thanks to an ancient tradition of well over a thousand years, they continue to be called “cichéti”. But what are they? Let’s discover it together.

To begin with “cichéti” are food. Portions of food to be eaten with your hands. This way of eating quickly met the need to continue doing business without interrupting one’s activities for a long meal break.

In a city that owes its greatness to commerce, in the Rialto banking district and near the warehouses where goods from all across the known world were traded, the cichéti stalls offered to busy businessmen and merchants, not only an abundance of delicacies from the Venetian gastronomic tradition but also novelties coming from all over the Mediterranean region and faraway lands. Venice traded with the whole world, its ships sailed every sea... and so we have baccalà (the stockfish from Scandinavia), curry from India... as well as rare spices from the Orient. In Venice there once were the FONDACO, that is, large warehouses owned by the countries with which Venice conducted its commerce. A FONDACO was a full-blown commercial centre where the merchants from a certain country would find accommodation, offices in which to base themselves, interpreters, and warehouses to store their merchandise, etc. A famous example is Fondaco dei Turchi (Turks’ Fondaco) which was active and inhabited until around the mid-Nineteenth century. Fondaco dei Tedeschi (Germans’ Fondaco) is also very famous... “*Germans and Venetians, we are one and the same, because of the age-old bond of our commercial relationship*” wrote at the beginning of the Sixteenth century Gerolamo Priuli, spokesman for the Venetian aristocracy. Venice enjoyed a privileged relationship with Germany and there is written evidence of this dating back to as early as Charlemagne’s era. Inevitably, the culture of those countries had a significant influence on the food of this marvellous city, and this is why cichéti are part of the culture of Venice. Eating like that was a practical and fast way to taste familiar food, as well as new and exotic delicacies, interpreted with an abundance of vegetables from the islands of the Lagoon; and each tidbit was always accompanied by wine from Veneto and nearby Friuli.

Today we are presenting to you a selection of tasty and original cichéti, so that –for a few moments– you too can imagine being a Venetian merchant, like the famous Marco Polo, occupied on a typical business day between textiles from Ormuz, silk from China, spices from Lebanon, oil from Spain, and a visit to your bank!

Welcome and bon appetite...

.SAVOURY DISHES

Some Venetian dishes and foods arriving from abroad “corrupted” the Italian cuisine, while others adapted to local tastes: the taste of Venice, a city willing to discover new tastes but, at the same time, fond of wholesome home cooking. Inspired by this philosophy and attitude to tradition and genuineness we are now proud to present you with some of our historical dishes, some of them revisited:

.“PASTICCIO DI PASTA E RAGÙ”

(Baked pasta with meat sauce inspired by the famous Bolognese lasagna dish)

.BEAN SOUP

.MEATBALLS WITH TOMATO SAUCE

.VEGETABLE CROQUETTES

.HAM DEMI-GLACE

.FRIED RICE BALLS

.OVEN ROASTED POTATOES WITH ROSEMARY

.PILAF RICE

.OVEN ROASTED VEGETABLES

.CICHETI

“Cichéti” are the delicious savoury snacks found in the Venetian osteria that Venetians wash down with a glass of good wine in the company of friends, on their breaks from work.

.SPIEDINO CAPRESE

Bite-sized pieces of mozzarella and tomato, the tasty fresh main-stays of Italian cuisine.

.SPIEDINO CON OLIVA E POMODORINO

Olives from southern Italy and small tomatoes from the Veneto countryside on a skewer.

.CAPRESE ROLL WITH SHRIMPS

A mozzarella and tomato roll with a taste of the sea!

.HARDBOILED EGG WITH CHERRY TOMATO

Hard-boiled eggs are a faithful standby of Venetian osterias and are always washed down with a glass of good red wine. This version –one of many– is with cherry tomatoes.

.HARDBOILED EGG WITH ANCHOVY

For the Venetians “meso vovo co’ l’aciugheta”, half a hardboiled egg with an anchovy, is as sacred as the Basilica of St Mark’s itself. Any osteria worth its salt will offer you this delicious combination of bland and piquant flavours!

.HARDBOILED EGG WITH SWEET AND SOUR PICKLED ONION

Your “vovo”, egg, deserves to meet a more pronounced taste. Just another excuse for drinking the umpteenth glass of wine in a row!

.HARDBOILED EGG WITH SPRING SALAD

Eggs go very well with some vegetables in oil, it keeps them soft and adds a bit of taste!

.SPIEDINO CON OLIVA E POMODORINO

In Venice it is always the right time to eat a meatball with a taste of vegetables, a dish that has fed Venetians working on boats in Venice’s canals for centuries. They are always ready to stop by the closest osteria!

.DESSERTS

You must end your meal with something sweet! Venetians are gourmets and love to end their meal with biscuits from Burano or a lemon sorbet; it gives them an excuse to linger at the table and have a chat, or “*do ciacoe*”, with their fellow guests..

.VENETIAN DESSERTS

.SKEWERED PINEAPPLE PIECES

.COFFEE CREAMS

.CHOCOLATE CREAMS

.LEMON AND LIQUORICE SORBETS

.WINES

All our wines are locally produced by the Cantine San Martino and are one of the most popular brands in Venice, with Prosecco leading the way.

.CABERNET

Produced in the provinces of Venice, Treviso, Padua, Vicenza and Verona. Colour: ruby-red Bouquet: intensely vinous (herbaceous), palatable and distinctive. Taste: dry, full-bodied, acid and tannic, distinctive.

.PINOT GRIS

Produced in the provinces of Venice, Treviso and Verona. Often confused with Chardonnay which it resembles in many respects. Colour: from straw yellow to coppery-yellow Bouquet: fruity when young, then intense, distinctive. Taste: soft, dry or delicate, balanced.

.PROSECCO

Produced in the hills near Treviso. Pleasantly sparkling. The most famous and popular wine among Venetians who love to drink it during meals or while chatting with friends. It equals the top French champagnes in quality and elegance. Colour: straw yellow, more or less intense. Bouquet: distinctive, slightly fruity. Taste: pleasantly bitter; the dry type is not very full bodied; the sweet type is precisely sweet and fruity.