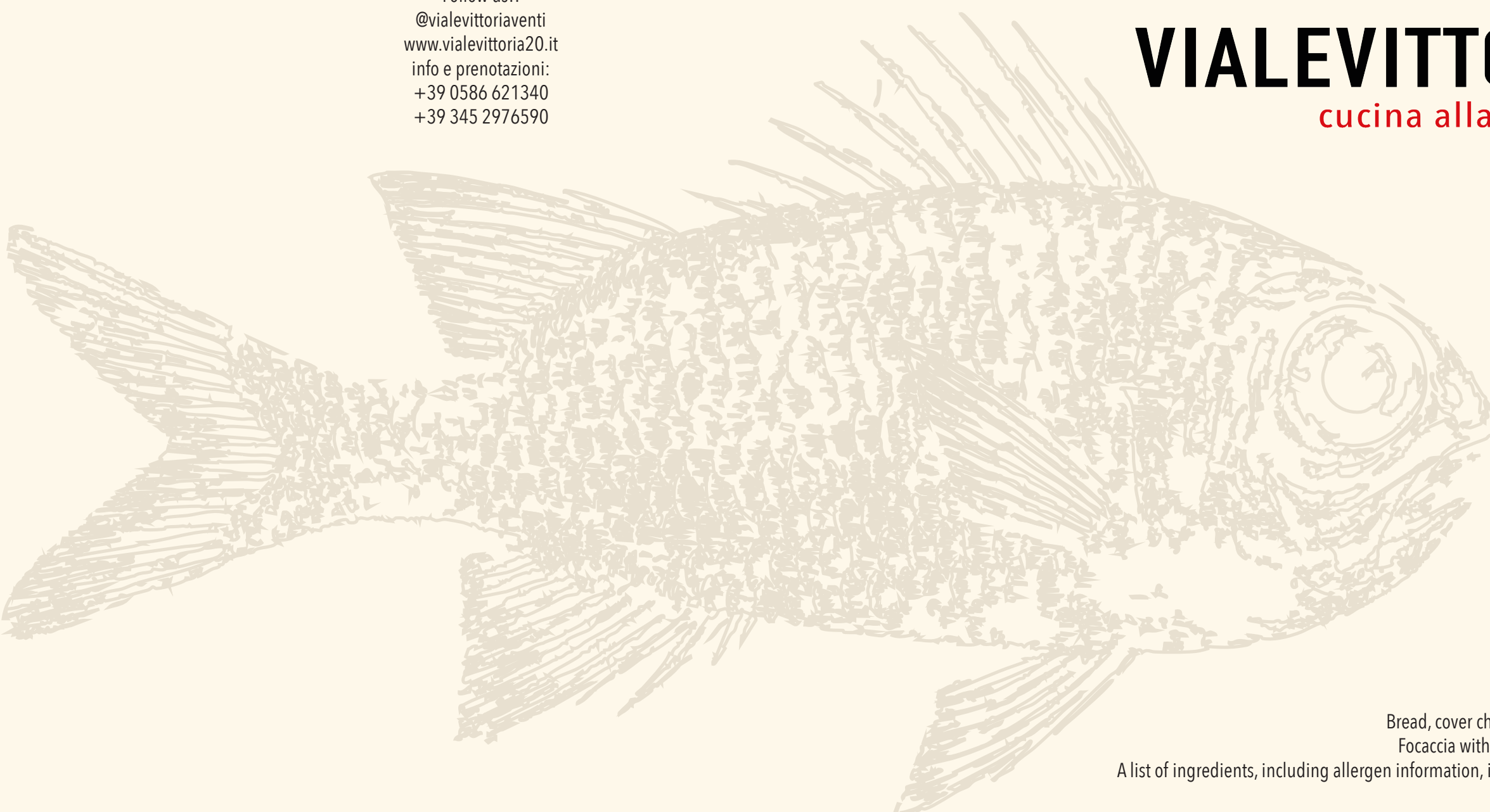


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VIALEVITTORIAVENTI

cucina alla livornese



Bread, cover charge, and service: €2.50
Focaccia with olive oil and salt: €5.00

A list of ingredients, including allergen information, is available upon request; please ask the waitstaff

APPETIZERS

POLPO SFIZIOSO

Steamed octopus on a bed of mashed potatoes, pesto, and chopped pistachios |14.7

DEGUSTAZIONE REGINA

Assorted appetizers: Tuna tartare, warm squid salad, grilled shrimp, and Livorno-style baby octopus |18.7

INSALATA TIEPIDA DI CALAMARI

Juliened squid with cherry tomatoes and a vinaigrette of oil, salt and pepper, served on a bed of iceberg lettuce |12.7

ESOTICA

Yellowfin tuna tartare dressed with oil, pepper, and salt, served on a bed of mango purée and a purée of strawberries and raspberries |13.7

IMPEPATA DI COZZE

Mussels, oil, pepper, herbs |12.7

GRAN TAGLIERE DEL GRANDUCATO

Tuscan prosciutto, Tuscan salami, finocchiona, capocollo, wild boar salami and sausage, roasted olives, fresh and aged Tuscan pecorino |18.7

GRIGLIATA DELL'ORTO IN CREMA

Eggplant, zucchini, bell peppers, red radicchio, and tomatoes, served with goat robiola and gorgonzola |16.7



FOCACCIA WITH OIL AND SALT |5
ADD BURRATA TO OUR MENU |5

PASTA DISHES

UN CLASSICO DEL MARE

Spaghetti with clams, olive oil, garlic, and herbs |16.7

LINGUINE ALLA CORSARA

Mussels, clams, squid, scampi, shrimp, and slipper lobster. Olive oil, garlic, chili pepper, and herbs |18.7

PACCHERI ALLA MEDITERRANEA

Fresh tomatoes, basil, shrimp, shellfish bisque, oil, garlic, chili pepper, and herbs |14.7

LO SCOGLIO, A MODO NOSTRO

Pasta with squid, mussels, clams, fresh tomatoes, olive oil, garlic, and herbs |14.7

RIGATONI ALLA NORMA

Tomato sauce, fried eggplant, and salted ricotta |12.7

PAPPARDELLE NONNA ELLY

With a ragù sauce made from a mixture of ground beef and pork, herbs, pepper, and tomato puree |13.7



The seafood and other ingredients used in our menu, along with the other ingredients, are processed and prepared by us using a method that, in accordance with legal requirements, includes a rapid-freezing process at a low temperature (-18°C) for preservation.

ALLA LIVORNESE

Even Pellegrino Artusi, in his 1891 work 'Science in the Kitchen and the Art of Eating Well', refers to certain dishes as "alla livornese." But what does that mean? Many well-known recipes are described this way, especially seafood dishes, such as red mullet or cacciucco, to name a few: all dishes that contribute to enriching the city's culinary heritage. What unites them all is garlic, olive oil, parsley, and tomato sauce in which the fish is cooked: if Cacciucco is the King of Livorno's culinary tradition, she is its undisputed Queen. History books tell us that the vegetable was introduced by the Sephardic Jewish community that settled in the city; yes, Livorno was a true seaport, a constant coming and going of different peoples and ethnic groups.



IL CACCIUCCO (with bony fish)

A distinctive and flavorful fish dish originating in Livorno, prepared with various types of rockfish, tomato sauce, and toasted garlic bread. The ingredients, in specific proportions and cooked in a particular way, blend together to create a unique balance of flavors.

The authentic recipe for "Cacciucco alla Livornese" |29



LE COZZE

Mussels, tomato sauce, garlic, oil, and parsley |12.7

I MOSCARDINI

Octopus, tomato sauce, garlic, oil, and parsley |12.7

LE LINGUINE

Shrimp, squid, tomato sauce, garlic, oil, and parsley |14.7

IL BACCALÀ

Salted cod, tomato sauce, garlic, oil, and parsley |18.7

LE TRIGLIE

Red mullet, tomato sauce, garlic, olive oil, and parsley |16.7

MAIN COURSES

MARE NOSTRUM

Assorted grilled seafood with vegetables: scampi, shrimp, swordfish steak, squid |22.7

AL FORNO

Baked sea bass/sea bream (300/400 g) with potatoes |20

Double up!



Baked sea bass/sea bream (600/800 g) with potatoes |34

IL PADELLINO DI MARE

The house specialty, featuring mussels, clams, scallops, langoustines, shrimp, and mantis shrimp, seasoned with red and yellow cherry tomatoes, garlic, olive oil, chili pepper, parsley, and herbs, all served with toasted bread |22.7

FRITTO DEL CAPITANO

Squid, shrimp, and vegetables in batter |16.7

TAGLIATA TRICOLORE

200g of sliced beef with arugula, Parmesan, and cherry tomatoes |16.7

TERRINA MEDITERRANEA AI DUE COLORI E CAPRINO FRESCO

Baked eggplant, bell peppers, and zucchini with fresh herbs, served with goat robiola | 14.7

MIXED SALAD | 5
FRENCH FRIES | 5

ROASTED POTATOES | 5
GRILLED VEGETABLES | 5

