

- Arte, Bar e Cucina Zattere -

Our kitchen is ingredient-focused and works predominantly with small producers around Venice who care for the land. Our team believes in the value of properly farmed produce.

This ethos extends to our wine list, which highlights vineyards cultivated with the same principles, resulting in expressive bottles that naturally complement our dishes.

Influenced by diverse cultures, our seasonal menu draws inspiration from the creative energy of Scuola Piccola Zattere. Our space, designed by Fosbury Architecture, hosts events and artist collaborations, blurring boundaries between food and art.

At the heart of it all is conviviality.

Welcome to ABC Zattere

KITCHEN MENU

Pitina - Friulian sheep salami €8

Tuma dla pietra mango chutney €10 ₇

Bacon, plum and goat robiola skewers €10 ₇

Eggplant, goat yoghurt, fermented black garlic basil oil, hazelnuts €14_{5,12,15}

Cucumber roll, fermented cabbage,
wakame vegan mayonnaise, peanut butter €14_{5,12,15}

Toast - nduja, pastrami, local cheese, caponata, hummus €13_{6,7,9,15}

“Cortecce” pasta, datterini tomatoes, salted ricotta €16_{3,7,15}

Gnocchi, taleggio, nutmeg, pear €16_{3,7,15}

Fish lasagna, cream, spinach, chives, chili €19_{3,4,7,15}

Roasted tomato, sheep ricotta, forest fruit molasses, asiago stravecchio cheese €13 ₇

Beef tagliata, anchovies, green sauce €19 ₄

Tuna tartare, “tonnata” sauce, €23 ₄

Red Pizzetta €10₁₅

Pizzetta “alla Norma” €12 _{7,15}

Pizzetta onion, ricotta, Crusco peppers €14 _{7,15}

Pears with red wine €4

Tomino, berries, lavender honey, mint €8 ₇

Bonet with Venetian biscuits €7 _{3,7,15}

Cake of the day €7_{3,7,15}

*All the dishes often contain more ingredients than those on the menu,
please report any allergies or food intolerances while ordering.*

Kitchen hours 12-15 & 18-21

V: vegetarian, Ve: vegan - Allergens: 1: cereals; 2: crustaceans; 3: eggs; 4: fish; 5: peanuts; 6: soy; 7: milk; 8:nuts; 9: celery; 10: mustard; 11: sesame; 12: so2; 13: lupins; 14: shellfish; 15: gluten

A

B

Coffee

Drink list

C

A

B

- coffee -

Specialty coffee Taste Treviso, Single origin Indian Arabica
100%

Espresso €2

Caffè macchiato €2,50

Americano €4

Cappuccino €4

Caffè latte €5

Flat white €5

Shaken Iced coffee €6

Espresso tonic €7

Filter coffee €5/12 depending on the blends, Taste Treviso/
D612

Cold brew coffee €5/12 depending on the blends, Taste Treviso/
D612

+ plant based milk (almond, soy, oat) €1

C

- drinks -

Water carafe, natural or sparkling, 1 lt €2

Acqua brillante Recoaro, 20 cl €4

Ginger Beer Imperdibile, 20 cl €4

Molecola classica - 100% Italian cola , 33cl €4

Molecola sugar free - 100% Italian cola , 33cl €4

Fountain of youth - coconut water, 52cl €9

- tea -

Bancha green tea €4

English breakfast black tea €4

Ginger, mate, lemon tea €4

Rooibos €4

Yogi Chai €5

Chamomile €4

A

B

- Fruit juices - Marco Colzani 22 cl -

Orange €6

Apple €7

Pomegranate €7

ACE €7

- Fruit nectars - Marco Colzani 22 cl -

Passion Fruit €8

Pineapple €7

Yellow Peach €6

Apricot €6

C

- fermented drinks/zero alcohol options -

Kombucha black tea, citrus, Sichuan pepper 33 cl - Funky Fermenteria €6

Kombucha green tea, verbena, helicrysum 33 cl - Funky Fermenteria €6

Kombucha Santonico (marine wormseed from the Venice lagoon) 33 cl - Funky Fermenteria €6

Feral white n.1 75 cl - white beetroot, hops, Szechuan pepper Bio €22

Feral red n.4 75 cl - red beetroot, lavender, juniper berries Bio €22

Feral rosé n.5 75cl - Birch sap, verbena, yarrow Bio €25

IPA beer 0% alcohol 33 cl -Fripa €6

- beers/cider -

Miss P Pils 33 cl - Birrificio artigianale Veneziano €5

Femo Strike IPA 33 cl - Birrificio artigianale Veneziano €6

Alouette Blanche 33 cl - Birrificio artigianale Veneziano €6

Birra Amen American IPA Gluten Free 33 cl - Birrificio War €6

Birra Flow Italian Pale Lager 50 cl - Birrificio Agricolo Sorio €9

Birra Vanzega Belgian Pale Ale gluten free 50 cl - Birrificio Agricolo Sorio €9

Birra Gargan-Iga Gose IGA with Garganega must 50 cl - Birrificio Sorio €10

Apple cider 75 cl - Marco Colzani €17

- cocktails -

Spritz Select/Spritz Cynar €5

Spritz Vergano/Mulassano €6

Bellini €8

Americano €10

Negroni €12

Gin Tonic €12

Moscow Mule €12

Mezcal Mule €12

Laguna nord vodka tonic €12

- Spirits-

Amaro Laguna Nord, Veneto €5

Amaro Venesian, Veneto €6

Luli Barolo chinato - Vergano, Piemonte €7

Whisky Macallan 12 years Double Cask €12

Grappa di Bassano - Capovilla, Veneto €6

Garganica grappa di Passito 2017 - La Biancara/Capovilla, Veneto €7

Grappa di Prosecco 47° 2022 - Casa Coste Piane/Capovilla, Veneto €10

Grappa Mele Decio di Belfiore 2019 Slow Food Presidium - Capovilla, Veneto €14

A

B

Wine list

C

by the glass**zero alcohol**

Feral white n.1 75 cl - white beetroot, hops, Szechuan pepper €5

sparkling

Ciano Macia, Colli Berici - In Sordina, Veneto €6

Valdobbiadene Prosecco Superiore - Borgoluce, Veneto €5,50

Rosato frizzante - Samodia, Emilia Romagna €5

white

Bibby 2024 - Il Moralizzatore, Veneto €6

Paiele 2024 - Giovanni Menti, Veneto €5

macerated

Orange - Cirelli, Abruzzo €5

Inti, 2024 - Corte Sant'Alda, Veneto €6

rosé

Drago Rosa, Veneto IGT 2023 - Musella, Veneto €4

Rosato, Toscana IGT 2022 - Buondonno, Toscana €4,50

red

Paspartù 2023, Rosso Verona - Musella, Veneto €4,50

Bandinello IGT Toscana 2023 - Villa di Geggiano, Toscana €6

by the bottle**- sparkling -**

Valdobbiadene Prosecco Superiore Brut DOCG - Borgoluce, Veneto €30

Garg'n'go IGT 2024 - La Biancara Angiolino Maule, Veneto €30

Ciano Macia 2021, Colli Berici - In Sordina, Veneto €35

Vigneto Maria Rosa 2024, Colli Trevigiani IGT - Ca' dei Zago, Veneto €36

Rosato frizzante, Pinot Nero 2021 - Pedecastello, Alex della Vecchia, Veneto €34

Franciacorta Brut DOCG N.M.- Solouva, Lombardia €42

Samodia 2024 rosato frizzante- Emilia IGT - Emilia Romagna €29

Sollazzo 2023, Villa Calicantus, Veneto €30

- whites -

Paiele 2024 - Giovanni Menti, Veneto €28

Soave Castelserino 2024 - Filippi, Veneto €32

Bibby, IGT 2024 - Il Moralizzatore, Veneto €35

Bianco Riserva 2020 - Pedecastello Alex della Vecchia, Veneto
€37

Sasso carta forbice 2022, Colli Berici - In Sordina, Veneto €38

Soave Monteseroni 2023 - Filippi, Veneto €50

Sacrisassi Bianco, Colli Orientali del Friuli DOC 2022- Le Due
Terre, Friuli Venezia Giulia €61

Ribolla Gialla IGT Venezie 2019, Franco Terpin, Friuli Venezia
Giulia €66

Fontanasanta Manzoni Bianco, Dolomiti IGT, Foradori, Trenti-
no €38

Verdicchio Le Oche, Marche Bianco IGT 2023 - Fattoria San
Lorenzo, Marche €32

Aorivola Falanghina, Roccamonfina IGT 2022 - I Cacciagalli,
Campania €32

SP68, Bianco Terre Siciliane IGT 2024 - Arianna Occhipinti, Si-
cilia €37

- macerated -

Inti 2024, Verona IGT, Corte Sant'Alda, Veneto €37

Pico Tre Cru, Gargenega IGT 2022 - La Biancara Angiolino Mau-
le, Veneto €42

Slatnik, Venezia Giulia IGT 2022 - Radikon, Friuli Venezia Giulia €47

Quinto Quarto 2024 - Franco Terpin, Friuli Venezia Giulia €47

Orange, Cirelli, Abruzzo €30

- rosé -

Drago Rosa 2023, Veneto IGT - Musella, Veneto €30

Rosato 2022, Toscana IGT - Buondonno, Toscana €30

Podere Mastrilli 2024, Toscana IGT, Adriano Zago, Toscana €40

Pelle Rosa Aglianico 2019, Roccamonfina IGT- I Cacciagalli, Campania €38

Rosato, Terre Siciliane IGT 2023 - Bonavita, Sicilia €36

Cerasuolo d'Abruzzo Anfora 2022 - Cirelli, Abruzzo €44

- reds -

Rosso Masieri 2023, Veneto IGT - La Biancara, Veneto €28

Paspartù 2023, Rosso Verona IGT - 100 cl - Musella, Veneto €28

Saseti 2024, Valpolicella Classico DOCG - Monte dall'Ora, Veneto €33

Soracuna 2022, Bardolino DOC, Villa Calicantus, Veneto €36

Taitanic 2023, Colli Berici - In Sordina, Veneto €38

Groppero 2024, Il moralizzatore, Veneto €40

Ibis Pinot Nero 2024 - Vignesalse, Veneto €37

Amarone Valpolicella DOCG 2018 - Musella, Veneto €68

Camporengo 2022 Magnum Valpolicella Classico Superiore
DOCG - Monte dall'Ora, Veneto €99

Teroldego, Dolomiti IGT, Foradori, Trentino €38

Freisa del Monferrato 2024 - Tenuta Migliavacca, Piemonte €30

Langhe Nebbiolo DOC 2023 - Gian Luca Colombo, Piemonte
€49

Barbaresco Roncagliese DOCG 2022 - Olek Bondonio, Piemonte
€96

Bandinello IGT Toscana 2023 - Villa di Geggiano, Toscana €36

Chianti Classico DOCG 2022 - Villa di Geggiano, Toscana €46

Chianti Classico Riserva DOCG 2021 - Buondonno, Toscana
€52

Sogni e Follia, Rosso di Montalcino DOC 2020 - Le Ripi, Toscana
€47

A

B

Montepulciano d'Abruzzo DOC Anfora 2021 - Cirelli, Abruzzo
€47

SP68, Terre Siciliane Rosso IGT 2023 - Arianna Occhipinti, Si-
cilia €37

- **sweet wines 375 ml** -

White - Vin de Granaro Passito di Garganega 2016 - Giovanni
Menti, Veneto €80

Red - Sant'Ulderico Recioto della Valpolicella Classico 2016,
Monte dall'Ora, Veneto €70

C