



TASTY STREET FOOD

Yes, pasta is THE typical dish in Italy. No, it's not the only thing Italians eat! Venice is actually famous for having a very special kind of ritual: *magnar cicchetti*, a tradition in the street-food's spirit, similar to Spanish tapas. Cicchetti are small portions of food that you can enjoy for aperitivo in a bacaro (a typical Venetian bar), while sipping a Spritz and chatting by a canal. This guide will take you through the labyrinth of narrow streets to taste the best iconic cicchetti Venice has to offer. Buon appetito!

-Lucie.

1. ROSTICCERIA SAN BARTOLOMEO / MOZZARELLA IN CAROZZA

Two sliced of bread emprison mozzarella and ham before being deep-fried and served instantly. The best way to stand Venice's cold wet winters.

Calle de la Bissa, 5424/a, 30124 San Marco, Venezia
Opens: Mon-Sun 9 - 21h30.

2. OSTERIA LA BOTTEGA AI PROMESSI SPOSI / BACCALÀ MANTECATO

By the counter in a bacaro, you'll have it «mantecato», a creamy version, lying on a slice of bread or polenta.

Calle dell'Oca, 4367, 30121 Venezia
Opens: Mon-Sun 11h30-2h15 / 18h30-22h15

3. TRATTORIA CA D'ORO ALLA VEDOVA / POLPETTE

It's hard to agree on the best place for polpette (meatballs) but if your time is short, just go to the Vedova counter you won't regret it!

Cannaregio, 3912, 30121 Venezia
Opens: Mon-Wed, Fri-Sat: 11h30-14h30 -18h30-22h30
Sun: 18h30-22h30 Thu: Closed

4. CANTINA DO SPADE / FIORI DI ZUCCA

One of the oldest osterie in town, where you will try fior di zucca (yes, marrows have flowers, and yes, it's amazingly savoury). Filled with ricotta and an anchovy, it's a straight killer.

Calle del Scaleter, 859, 30125 Venezia
Open: Mon-Sun 10-15h / 18-22h

5. CANTINA DEL VINO GIÀ SCHIAVI / MORTADELLA & PEPPER

A cosy, crowded with people, eating, drinking and speaking loudly. The right place to taste mortadella with pepper and watch people talking. You'll definitely find out many secrets!

Fondamenta Nani, 992, 30123 Dorsoduro, Venezia
Open: Mon-Sat 8h30 - 20h30

6. OSTERIA AL PORTEGO / SARDE IN SAOR

Sardines, raisins and onions all together topping a piece of bread for a perfect cicchetto.

Calle De La Malvasia, 6014-6015, 30122 Venezia
Open: Mon-Sun 11h30-15h / 17h30-22h

7. AL MERCÀ / PANINETTI

Less typical, maybe they are not even cichetti, but the atmosphere of the campo in the afternoon & the prosciutto San Daniele are great reasons to go to and try the paninetti (small sandwiches).

Campo Bella Vienna, 213, 30125 Venezia
Open: Mon-Thr 10-14h30/18-20h / Sun: Closed
Fri-Sat 10-14h30/18-21h30



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