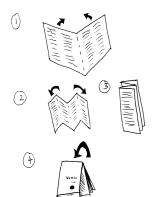


DININCENIDE

NENICE

- 1. FOLD PAGE IN HALF.
- 2. FOLD EACH HALF IN HALF AGAIN.
- 3. CLOSE ACCORDIAN STYLE.
- 4. FOLD OVER SO THAT VENICE
 CITYGUIDE COVER FACES YOU.



GOURMET SHOPPING IS

ALSO A MUST WHEN IN VEN-ICE. HERE ARE A FEW OF OUR FAVOURITE SHOPS TO PICK UP SOME DELICIOUS AND DE-LECTABLE TREATS.

MASCARI

Venice and its outlaying areas produce some of the very best wines in Italy. The two best regional producers, in our opinion, are Quintarelli and Romano Dal Forno. These two cult wineries produce some of the very best red wines on the planet. Especially prized and astronomically priced are their Amarones. Amarones are slightly-sweet, fruity, full-bodied and luscious wines; the grapes are semi-dried in the sun to concentrate the wine's flavours. The slightly more moderately priced Valpolicellas from both wineries are also worth collecting. The problem with cult wines, though, is that no wine stores ever stock them. Mascari, however, does. Don't be fooled by the frontage - you'll think you've walked into a candy store. Ask the very knowledgable manager to recommend some wines for you and he'll introduce you to the best-stocked wine store in the city. Mascari also stocks other super-yummy things like dried porcinis.

Mascari

tel: 041 52 29 762

381 Ruga dei Spezieri, San Polo D: Cross Rialto Bridge into San Polo. Walk straight. Ruga dei Orefici turns into Ruga dei

Spezieri. Mascari will be on your left.

ALIANI GASTRONOMICA

Just minutes from Mascari, and also in San Polo, is Aliani. This lovely and high-end gourmet shop stocks some truly spectacular hams, other meats, cheeses and other amazing produce.

Aliani Gastronomica

tel: 041 522 4913

654 Ruga Vecchia San Giovanni, San Polo D: Cross Rialto Bridge into San Polo. Walk straight and then take the first left, which is Ruga Vecchia San Giovanni. Aliani will be on your left.

RIALTO PRODUCE MARKETS

Just over the Rialto Bridge and in San Polo are some of the best food / produce markets in town. Once over the bridge, turn right and walk straight, keeping the water on your right. You'll see some great open-air stalls and end up at the fish and meat market.

TWO MORE VERY COOL STORES TO CHECK OUT IF YOU HAVE SOME TIME.

GIANNI BASSO

If you want handprinted cards and other stationery, lovingly produced by a master, go here. Gianni uses an old Gutenberg press, handblends his inks, and takes his time to print the most beautiful stationery around. He only takes cash, so make sure you bring your Euros.

Gianni Basso

tel: 041 523 4681

5306 Calle del Fumo, Cannaregio

D: Refer to directions for Ostaria Boccadoro, Calle del Fumo starts at Campo Wildman.

OTTICA VASCELLARI

We're big fans of the hand-made acetate spectacle frames sold at this family-owned store. Very sexy frames and classic designs.

Ottica Vascellari

tel: 041 522 9388

1030 Ruga Rialto, San Polo

D: Just a bit further down the road from Aliani Gastronomica.

LΑ

SERENISSIMA CAN BE A GOURMAND'S PARADISE, IF YOU KNOW WHERE TO EAT. GET PAST THE RIDICULOUS-LY OVERPRICED TRATTORIAS THAT TOUT TOURIST MENUS AND SERVE FOOD SO BAD YOU WOULDN'T FEED IT TO YOUR BOOG, AND YOU'LL DISCOVER SOME WONDERFUL CAFES AND RESTAURANTS THAT WILL MAKE YOUR STAY IN VENICE AS DELICIOUS AS IT IS ROMANTIC.

THIS LITTLE GUIDE LISTS OUR FAVOURITE PLACES TO DINE IN THE WORLD'S MOST BEAUTIFUL CITY. WE HOPE YOU ENJOY THEM AS MUCH AS WE DO. AND WHILE YOU MAY NOT SEE THAT MANY OTHER TOURISTS IN THESE ESTABLISHMENTS, YOU WILL FIND THEM CROWDED WITH LOCALS. SO MAKE SURE YOU MAKE RESERVATIONS.

super-casual place for a very, very local dinner. The last time we visited, the trattoria wasn't accepting reservations, so try to go a little early. The antipasti here are lovely. So too are the fresh seafood. The spanner crabmeat, served in a crab shell, is especially nice and refreshing.

Trattoria Alla Madonna tel: 041 522 3824 594 Calle della Madonna, San Polo D: Cross Rialto Bridge and turn left on Fondamenta del Vin; walk along the water. Turn right onto Calle della Madonna; it will be your second right. The restaurant is on your left.

chocolate cake. a slice of Lemon Meringue pie or the delicious have a wonderful meal. End your dinner with the best-prepared Venetian food in town and best Bellinis on the planet. Then order some of dining room. Start your meal with a round of the the Bellini cocktail. Book a table in the upstairs cio was invented. It was also the birth place of Europe. Harry's Bar was where Beef Carpac-Marlene Dietrich, and almost every royal in here (many times). So too did Ava Gardner, visit. It's a classic. Hemingway ate and drank expensive restaurant. That said, it is a must-Harry's Bar. It also may be the city's most No other restaurant in Venice is as iconic as HARRY'S BAR

Harry's Bar tel: O41 528 5777
1322 Calle Vallaresso, San Marco
D: Either take a vaparetto directly to Vallaresso.
Mark's Square at its westernmost exit and walk straight down Salizzada San Moise. Then turn left down Calle Vallaresso.

D: Ei Harry Mark straig left d

Venice. In an ideal world, I'd have a plate of just the softshell crabs, but that would be pretty darned expensive. This is a good place for a fun family dinner.

Fiascheterria Toscana tel: 041 528 5281 5719 S Giovanni Grisistomo, Cannaregio D: Get to Campo San Bartolomeo, which is north of St Mark's Square and just in front of the Rialto Bridge. Go up Salizzada San Giovanni Grisostomo. Fiascheterria Toscana is on your left.

ENOTECA SAN MARCO
This place is a total revelation: a chic and casual restaurant minutes from St Mark's Square that serves delicious food, is moderately priced, and has an amazing wine list (plus some into here to escape the rain. We had passed it serveral times but because it was in the heart of touristville, we never went in. Thank the gods for the rain. The food was gorgeous and the wines delicious. The enoteca has a lovely warm and friendly atmosphere, perfect for a fun, loud meal with friends and family.

Enoteca San Marco tel: O41 528 5242
1610 Frezzeria, San Marco
D: Leave St Mark's Square at its westernmost exit (the basilica will be at your back). You will end up on either Bocca di Piazza or Salizzada San Moise. Turn left on Frezzeria.

There are dozens of restaurants lining the Grand Canal near the Rialto Bridge. Almost all of them, however, are over-priced tourist traps that serve mediocre food. This old-world trat-

ANNOGAM ALLA AIROTTART

just steps away from the bridge. This is a nice,

to La Serenissima, is tucked away in an alley

toria, a favourite of locals and regular visitors

Ostaria Boccadora tel: O41 521 1021 5405/a Campo Wildman, Cannaregio D: Get to Campo San Bartolomeo, which is north of St Mark's Square and just in front of the Rialto Bridge. Go up Salizzada San Giovanni Grisostomo. Tum right at Salizzada San Vanni Grisostomo. Tum right at Salizzada San Canciano. Follow this and you will come into Campo Wildman.

VINI IDA ARTURO
This tiny, little restaurant is a haunt of the city's elite. You'd probably never walk in if you didn't already know that Vini Da Arturo serves some of the best food in Venice... plus the city's very best Tiramisu. Unlike most restaurants in town that specialize in seafood — and seem to offer the exact same menu — this hidden and treasured secret place specializes in grilled meats and other classic meat dishes. Also worth ordering is the pasta with artichokes. And don't forget to order the super creamy, out of this forget to order the super creamy, out of this

Vini Da Arturo tel: 041 528 6974 San Marco 3656, Calle degli Assassini D: Get to Campo San Fantin, northwest of St Marks Square. Go north on Calle della Verona. Calle degli Assassini is the third right.

world Tiramisu to end a great meal.

FIASCHETERRIA | 05CANA Fiascheterria Toscana is one of the city's most well-known seafood restaurants. It is a tad touristy but several of the dishes are fantastic. Their fritto misto (mixed fry-up of cuttlefish, softshell fritto misto (mixed fry-up of cuttlefish, softshell

of daily specials. Also be sure to order the fritto misto here. This batter-dipped seafood fry-up is heaven on a plate. It is, in my opinion, the best fritto misto I have ever eaten. If it is a great day, have a lovely lunch outside. Or visit for a terrifically satisfying dinner.

Prosecco. pastas. Wash this down with some well-chilled waiter what's fresh. Then have some lovely meal with a shared plate of appetizers; ask your amazing things for most of your life. Start your just may have been missing out on some pretty first experiences that makes you realize you In other words, it's one of those life-changing is another thing you should do when in Venice). or that first sip of a Quintarelli Amarone (which ever taste of top quality toro sushi or sashimi; Desmoiselles D'Avignon in person; the first-Princess Bride for the first time; finally seeing Club Band for the very first time; reading The Akin to listening to Sgt Pepper's Lonely Hearts me, discovering Corte Sconta was a revelation. touristy city does offer some amazing food. To proves beyond a doubt that this often toocourtyard. The food here redeems Venice and sit out in the green, lush and semi-covered for lunch. When it is beautiful, you'll want to most little known restaurants. I love this place

This may be one of Venice's very best and

CORTE SCONTA

Corte Sconta tel: O41 522 7024

Castello, 3886 Calle del Pestrin

D: Get off at the Arsenale vaparetto stop. Walk straight ahead towards the buildings. Facing the building, with your back to the water, the first street on your right will be Calle de Forni. Go down it, then take your first left at Calle de Pegola. Walk towards the water. The road turns right at the water; it becomes Fond. d. Piovan. Walk to the end of this street; it will take you scross the water. Turn left on Calle de Pestrin.

0 S T A R I A B O C C A D 0 R 0

This is another one of the best, unknown restaurants in Venice. It is about a 20-25 minute walk from St Mark's Square or about 5-10 minutes from Rialto Bridge. It's a small, supercasual and friendly restaurant. It serves beautifully prepared local seafood, pastas and other fully prepared local seafood, pastas and other fully prepared local seafood.