

ON A PLATE

Veneto

Prosecco producer Sandro Bottega gives his tips on what to eat – and drink – in Venice, Treviso and beyond

Stretching from the Adriatic Sea to the Dolomites, Veneto is home to a cuisine that encompasses tradition, biodiversity and richness. Many ingredients have PDO (protected designation of origin) or PGI (protected geographical indication) status, and, in the hands of the region's famed chefs, are used to create unique flavours and original recipes. And let's not forget, Veneto is home to the king of drinks: Prosecco, the sparkling wine that has won over oenophiles around the world.



SANDRO BOTTEGA is a Veneto native and the managing director of Bottega SpA, which produces Prosecco, as well as other wines and spirits. bottegaspa.com

Tasting tip

When you open a bottle of Prosecco, allow it to oxygenate for five minutes and serve it chilled. Also, check the label — real Prosecco from Veneto should state either 'DOC Treviso' or DOCG on the bottle.

INSIDER'S VENETO
WHERE TO EAT
AND DRINK

SANSOVINO

Located inside Hotel CastelBrando in the Prosecco region, this luxurious spot serves a delicious mix of local and national dishes. hotelcastelbrando.com

VECIO BRAGASSO

This is the place to taste traditional Venetian seafood. Don't miss the spider crab, one of the most sought-after delicacies. alveciobragasso.com

TONI DEL SPIN

This cosy trattoria in Treviso serves a faithful interpretation of the local cuisine, using regional ingredients. ristorantetonidelspin.com

Three dishes

BACCALÀ MANTECATO

Venetian merchant Pietro Querini first imported dried cod from what's now Norway in the 15th century, and today the fish is pounded with olive oil to make a pate. It's eaten with discs of white or yellow polenta.

TIRAMISU

Various regions, including Veneto, Friuli Venezia Giulia and Piedmont, claim to have invented this dessert, but most people agree it was created in Treviso at Ristorante Le Beccherie in the 1960s, which still makes it today.

RADICI E FASIOI

This simple and nutritious dish is made from beans and bitter, magenta-coloured radicchio leaves. It's often accompanied by a glass of red wine, which can be poured and mixed into the dish to enhance the taste.

