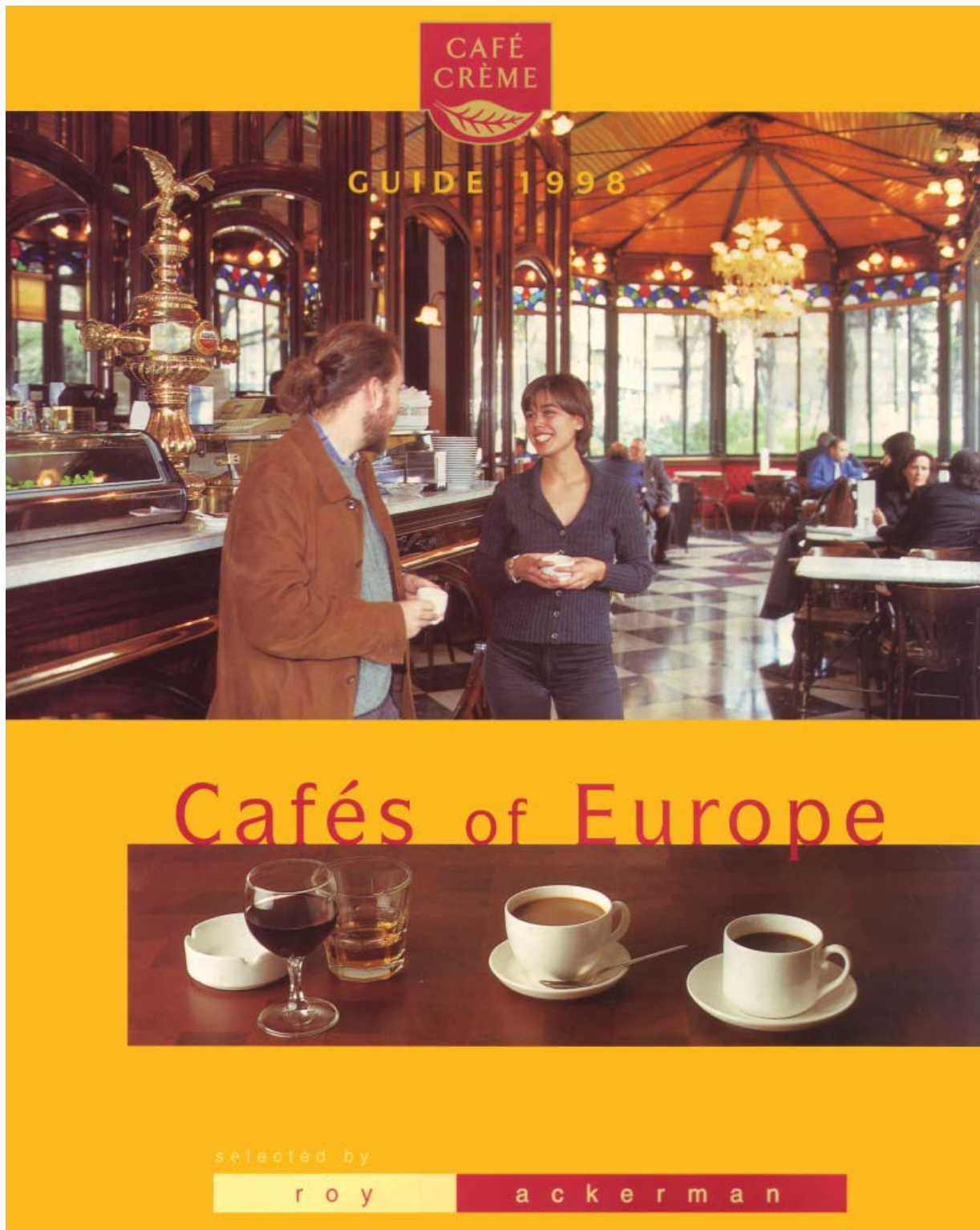


ENOTECA AL VOLTO

vasto assortimento di vini italiani ed esteri

Calle Cavalli 4081

S. Marco 30124 VENEZIA

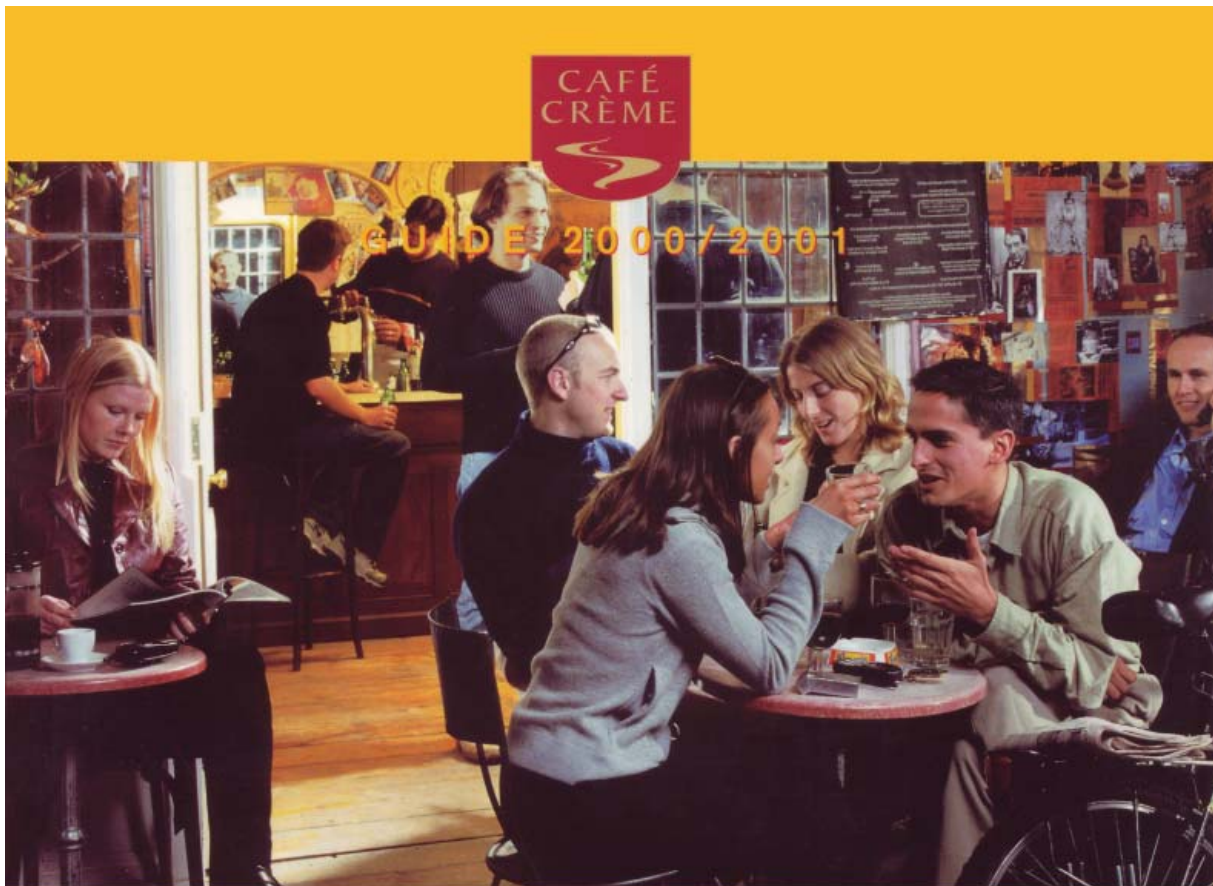


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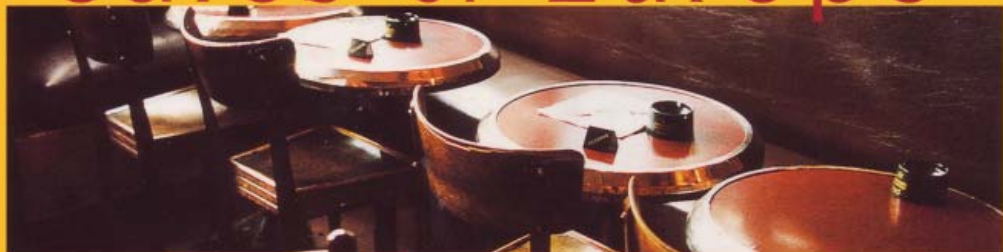
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ENOTECA AL VOLTO

vasto assortimento di vini italiani ed esteri

Calle Cavalli 4081

S. Marco 30124 VENEZIA

Enoteca "Al Volto"

Calle Cavalli, San Marco 4081

Tel: 41 5228945

Open: 10.00-14.30 & 17.00-22.30

Closed: Sun

No credit cards

A wonderful wine bar with an excellent stock of wines (some 1300!) and serving *tavola fredda*, such *tavola fredda*, such as pasta with anchovies, onions and parsley (see below for recipe). Inside, there are heavy oak tables, benches and stools, and the ceiling is covered in wine labels. The walls are decorated with bits of old black-iron door furniture, and there is a long piece of prose, politely requesting you not to smoke, which everyone ignores! Mostly Venetians come here, but they're very friendly and everyone talks to each other. *Pasta alle alici* (2 persons): take two large, finely-sliced red onions and cook very slowly in olive oil until soft. Finely cut up anchovies (or sardines) preserved in salt, add to the onions and mix in. Boil the *spaghetti No.5 integrati* until *al dente*, add to the sauce, cover and leave for two hours (or even until the next day if eaten cold!). This is a particular Venetian fisherman's dish, because (under oil) it keeps for up to ten days. Spaghetti is sometimes called *bigoli* in Venice, and this dish can also be served with finely-chopped black olives.