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3-Day Venice Food Tasting Itinerary

From our guide **Top 10 Best Foods to Try in Venice**. Print it or save it to your phone.



Day 1: Rialto, San Polo and Cannaregio

Start with cicchetti and an ombra at Cantina Do Mori after a walk through the Rialto market. Have a late lunch of baccalà mantecato and sarde in saor at a bacaro in San Polo, then cross to Cannaregio in the afternoon. Finish with bigoli in salsa or squid ink spaghetti at a traditional osteria, and take a slow walk along the quiet canals.

Day 2: Dorsoduro, Castello and the sweet side

Begin in Dorsoduro with a pastry at Tonolo, then visit Cantine del Vino già Schiavi for cicchetti. Have fritto misto for lunch, and in the afternoon cross towards Castello. For dinner, book a fish restaurant for fegato alla veneziana or the catch of the day, and finish with a walk along the Zattere.

Day 3: A lagoon day

Take a vaporetto to Burano for bussolà and a seafood lunch, with moeche in spring or autumn if you are lucky. Return to the main island in the afternoon, and finish with a farewell round of cicchetti. Check boat times before you leave, as the lagoon timetable changes with the season.

The 10 places at a glance

1. Cicchetti

How to get there: Walk from the Rialto vaporetto stop to the market area for Do Mori, or take a vaporetto to Zattere or Ca' Rezzonico for Schiavi.
How long to spend: Thirty to ninety minutes, depending on how many bacari you visit.
Best time to go: Late morning or early evening, when the counters are fully stocked.
Tip: Eat a few cicchetti at one bacaro, then move on, rather than ordering everything in one place.
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2. Baccalà mantecato

How to get there: Take a vaporetto to Accademia or Zattere for Estro, and walk to Castello from the San Zaccaria stop for Testiere.
How long to spend: Fifteen minutes as a bar snack, or a full hour at a table.
Best time to go: Lunchtime or early evening.
Tip: Ask for it on grilled polenta rather than bread for the traditional version.
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3. Sarde in saor

How to get there: Take the vaporetto to Madonna dell'Orto or Guglie for Cannaregio's canalside bars.
How long to spend: Twenty minutes for a plate, or longer as part of a bacaro crawl.
Best time to go: Lunchtime or early evening, when it has been freshly set out.
Tip: Order it with a small glass of white wine, which cuts through the sweetness.
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4. Spaghetti al nero di seppia

How to get there: Walk from the Guglie or Madonna dell'Orto vaporetto stops for Anice Stellato, or take a lagoon boat to Burano for Gatto Nero.
How long to spend: About an hour for a sit-down lunch or dinner.
Best time to go: Lunch, when kitchens use the morning's catch.
Tip: Book ahead and check before you go whether the dish is on that day's menu.
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5. Bigoli in salsa

How to get there: Take a vaporetto to Rialto for Bancogiro and Do Spade, which are both close to the market area.
How long to spend: About an hour for a full meal.
Best time to go: Lunch, as a main course, or dinner as a first course.
Tip: Share a plate of bigoli and a plate of cicchetti if you want to try several dishes in one sitting.
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6. Risi e bisi

How to get there: Ask your hotel for a trattoria in your area, as the dish is found across the city.
How long to spend: About an hour.
Best time to go: Spring, from April to early summer.
Tip: Ask whether the peas are fresh, because that makes the difference.
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7. Fegato alla veneziana

How to get there: Walk from the Rialto vaporetto stop through the San Polo streets to Antiche Carampane.
How long to spend: About an hour for a full meal.
Best time to go: Dinner, ideally on a cool evening.
Tip: Book ahead, and say if you want the liver cooked lightly.
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8. Moeche

How to get there: Take a vaporetto or a lagoon boat, depending on the restaurant; Chioggia is a longer trip from the main island.
How long to spend: About an hour for a starter and main course.
Best time to go: Spring and autumn, when the crabs moult.
Tip: Ask whether they are fresh from the lagoon or frozen.
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9. Fritto misto

How to get there: Walk or take a vaporetto to the Rialto area, where several traditional fried food places are found.
How long to spend: Twenty minutes for a cone, or an hour for a platter.
Best time to go: Lunch, when the fish is freshest.
Tip: Share a platter and order a squeeze of lemon, not a heavy sauce.
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10. Frittelle and bussolà

How to get there: Walk from the Ca' Rezzonico vaporetto stop for Tonolo, or from the San Silvestro stop for Rizzardini.
How long to spend: Ten to twenty minutes.
Best time to go: The weeks before Lent for frittelle, and any time for bussolà.
Tip: Buy a bag of bussolà to take home, because they travel well.
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Getting around Venice

Venice has no cars, so you travel on foot or by water. The public water buses, called vaporetti, run along the Grand Canal and out to the islands, and the ACTV public transport website has current routes, timetables and tickets. Most food stops in this guide are within a short walk of a vaporetto stop. Wear comfortable shoes, expect bridges with steps, and allow extra time, because a map can make distances look shorter than they feel. Water taxis are available but expensive.

Opening times, prices and transport change often, so check with each venue or operator before you go. For the full guide, photos and FAQs, see https://toptravelinsider.com/top-10-best-foods-to-try-in-venice/.