# Venice: Another Day to Explore

**Monday, December 14, 2026**

## OPTION 1: CASTELLO — Neighborhood Streets & Local Food

Walk east toward the Arsenale and continue into Castello around Via Garibaldi, where neighborhood shops, cafés and residential streets show a "local" side of Venice. Visit the small **Scuola Dalmata di San Giorgio degli Schiavoni**, known for its remarkable paintings by Vittore Carpaccio.

**Lunch nearby:** Nevodi, Via Garibaldi 1533 — seasonal Venetian dishes and homemade pasta; published Monday lunch service noon–3:30 PM.

**Ombra e Cicchetti** — Osteria Alla Rampa, Salizada S. Antonin, 3607 — A small, old-fashioned Venetian bacaro serving traditional cicchetti, local wines, and spritz. Monday: 8:00 AM–8:00 PM.

## OPTION 2: SAN POLO — Venetian History & Renaissance Art

Visit the Scuola Grande di San Rocco to see Tintoretto's paintings in the rooms for which they were created. Nearby, the Scuola Grande di San Giovanni Evangelista offers a special public opening on Monday, December 14. Founded in 1261, this historic confraternity has a Renaissance staircase by Mauro Codussi, richly decorated halls and a long association with a relic of the True Cross. Listed hours: 9:30 AM–1:00 PM and 2:00–5:30 PM; verify before visiting.

**Lunch nearby: Rosticceria Gislon,** Calle de la Bissa 5424 — A longtime Venetian favorite tucked behind Campo San Bartolomeo near the Rialto Bridge. Informal, cafeteria-style restaurant serves freshly prepared Venetian specialties, including its famous *mozzarella in carrozza* (fried mozzarella sandwiches - either the classic version with **acciuga** (anchovy) or **prosciutto**), seafood, pasta, and traditional hot dishes. Order at the counter then find seating upstairs. (Elaine's personal favorite.)

**Ombra y Cicchetti: Cantina Do Spade,** San Polo 859, Calle delle Do Spade**,** near the Rialto Bridge — Traditional Venetian dishes and cicchetti. Monday service from 10:00 AM–3:00 PM.

## OPTION 3: DORSODURO — Art, Local Life & the Zattere Waterfront

Visit the Peggy Guggenheim Collection for twentieth-century art, then explore Dorsoduro and walk along the Zattere waterfront. Those interested in historic interiors can also visit Ca' Rezzonico, a Grand Canal palace devoted to eighteenth-century Venetian life.

**Lunch nearby** — Trattoria ai Cugnai dal 1911, Calle Nuova Sant'Agnese, 857 — A longstanding Venetian trattoria near the Accademia, serving traditional pasta, seafood, and regional dishes. Comfortable indoor seating. **Monday:** 12:00–2:30 PM (lunch); 6:00–9:30 PM (dinner).

**Ombra y Cicchetti: Cantine del Vino già Schiavi**, Dorsoduro 992, Fondamenta Nani — A traditional Venetian bacaro serving a wide selection of cicchetti and wines. Primarily standing room, with guests often gathering outside along the canal. **Monday:** 8:30 AM–2:00 PM and 4:00–8:30 PM.

### Practical notes

Entrance fees vary by site. Allow extra time for bridges, uneven paving and navigation through narrow streets. Venice can be chilly and damp in December, and some streets and squares may have pooling water at high tide (aqua alta). Opening hours and restaurant service may change; check before setting out. The Rialto fish market is closed on Mondays.

### Useful websites

Scuola San Giovanni Evangelista: scuolasangiovanni.it • Scuola San Rocco: scuolagrandesanrocco.org • Scuola Dalmata: scuoladalmatavenezia.com • Guggenheim: guggenheim-venice.it • Ca' Rezzonico: carezzonico.visitmuve.it

## NON-ALCOHOLIC DRINKS IN VENETIAN BÀCARI

Visiting a Venetian bàcaro is as much about experiencing local culture as enjoying wine and cicchetti. If you prefer not to drink alcohol, there are plenty of traditional Italian alternatives that allow you to enjoy the food and atmosphere.

### Non-Alcoholic Aperitifs

- Crodino: A bright orange, bittersweet aperitif flavored with herbs and fruit.
- Sanbittèr (Rosso or Bianco): A classic non-alcoholic bitter aperitif, often served over ice with an orange slice.
- Gingerino: A small, bittersweet orange-red aperitif particularly popular in the Veneto region.
- Spritz Analcolico: A non-alcoholic spritz made with a zero-alcohol bitter aperitif and soda water. Availability varies by bar.

### Traditional Italian Soft Drinks

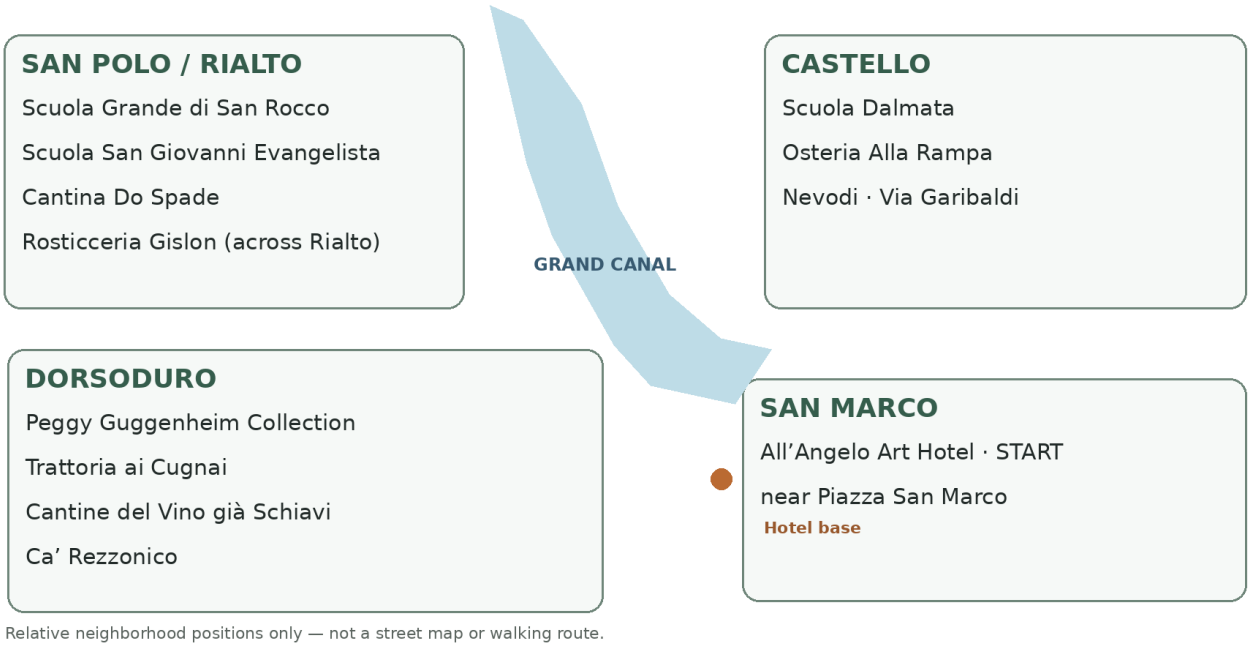
- Chinotto: A dark, bittersweet citrus soda made with flavoring from the chinotto fruit.
- Cedrata: A sweet, tangy citrus soda flavored with citron.
- Gazzosa: A refreshing, lightly sweetened lemon soda.
- Spuma: A traditional Italian soda with herbal, caramel, and mildly spicy notes.
- Aranciata Amara: A bitter orange soda, less sweet than conventional orange soft drinks.

Not every bàcaro will stock all these drinks, particularly smaller establishments. **Crodino, Sanbittèr, and Gingerino** are especially good choices for enjoying a traditional Italian aperitivo without alcohol.

CONSERVANCY TRAVEL

Map: Neighborhood Orientation

*Schematic orientation of the suggested options grouped by neighborhood. Be sure to download a local map to your phone for offline use.*




Relative neighborhood positions only — not a street map or walking route.

## Places to find on your map

| Area / landmark | Address or locator |
|---|---|
| Hotel | All'Angelo Art Hotel — San Marco 403 |
| Castello | Scuola Dalmata — Calle dei Furlani 3259; Osteria Alla Rampa — Salizada S. Antonin 3607; Nevodi — Via Garibaldi 1533 |
| San Polo / Rialto | Scuola San Rocco — San Polo 3052; Scuola San Giovanni Evangelista — San Polo 2454; Cantina Do Spade — San Polo 859; Rosticceria Gislon — Calle de la Bissa 5424 (across Rialto, San Marco) |
| Dorsoduro | Peggy Guggenheim — Dorsoduro 701; Ca' Rezzonico — Dorsoduro 3136; Trattoria ai Cugnai — Calle Nuova Sant'Agnese 857; Cantine Schiavi — Dorsoduro 992 |