



Celebrating 20 Years of 2 Veneti

In 2006, Simon Piovesan opened the doors of 2 Veneti, bringing the authentic flavours of the Veneto region to London.

In 2026, we proudly celebrate 20 years of passion, tradition, and dedication to Venetian cuisine.

To mark this anniversary, we present a monthly celebratory dish—recipes rarely seen on restaurant menus, chosen for their bold character, unique origins, and unmistakable Venetian soul.

These dishes reflect the depth, history, and eccentric charm of a cuisine that has grown to be recognised and loved on an international stage.

Verze sofegae

Braised cabbage with Northern Italian artisanal sausage.

Crostoli e crema pasticcera

Crispy fried Italian pastries served with Italian custard cream

For the second dish in our 20-year anniversary series, we return to the heart of Veneto with verze sofegae, a humble classic shaped by time, patience, and shared tables. Slowly braised, the cabbage becomes meltingly tender and richly savoury, its sweetness drawn out through gentle cooking—perfect for winter evenings.

In Veneto, verze sofegae has always been more than a side dish. Served with crusty bread and a bold red wine, it turns simple ingredients into comfort and celebration.

With Carnival on the horizon the table is completed with **crostoli**—the crisp, delicate sweets that have long marked Venetian festivities. Families may add their own touches, but the soul of these dishes remains unchanged: honest food, unhurried cooking, and the pleasure of lingering together.

Pino Nero, De Pra 2024 . Veneto

125 ml £9.20 | 175ml £13.20 | 500ml £32.30 | Bottle £46.00

Cantina de Pra Pinot Nero is a dry red wine from Veneto, distinguished by its bright ruby colour and aromas of cherry, wild berries, and subtle spice. On the palate it is fruity and elegant, with soft tannins and a fresh, balanced finish. Made from Pinot Nero grapes, it is vinified with skin contact and aged in stainless steel tanks to preserve its purity and vibrancy.