ANTICA OSTERIA

Cera

“Respect for the raw material has been our creed since the beginning. From then on, we only ever followed our dreams.”

Famiglia Cera

Raw appetizers

Cold spaghetto, molluscs essence
€ 48,00
half-portion € 38,00
gurnard, tiger prawn, Bronte pistachio sauce, Pantelleria capers water

The colours of the sea...
€ 60,00
8-pieces tasting of marinated raw seafood

Dry-aged amberjack with smoked herbs
€ 48,00
seared tiger prawn, fermented daikon root, amberjack bone sauce, herbs jus and green apple

Raw seabass
€ 44,00
tomato water, basil oil and toasted crouton

Raw langoustine
per piece € 8,00
oil and lemon emulsion, chives

Daily oyster selection

Raw and seared “cicchetti”
recommended for 2 people € 180,00
EVO oil, tomato water, chives

Raw….
Seabass
Langoustine
Tuna
Amberjack
Scallop
John Dory, scorpion fish, white shrimp

Seared
Purple prawn
Mantis shrimp
Tuna with its brown stock
Cuttlefish
Venetian squid “cacciarolo”
Sautéed clams with toasted bread
Tuna taco with lobster, green tomato and miso mayonnaise

Warm appetizers

Scallop, cabbage
dashi broth, razor clams

€ 46,00

Seared langoustine, chestnuts and chickpeas hummus
langoustine ceviche, sweet and sour red chicory

€ 46,00

Steamed seafood salad
shellfish, rockfish, vegetables,
mayonnaise, basil pesto

€ 60,00

Catalana
lobster, langoustine, tiger prawns,
mantis shrimp, tomato, Tropea onion,
potatoes, celery, carrot, Pantelleria capers

for 2 people € 180,00
for 1 people € 110,00

Grilled scallops
flame-grilled with EVO oil and parsley

four pieces € 36,00

Pasta and Risotto

Lagoon risotto... € 46,00
goby, “zotoli” squid, “capetonde” clams,
“masenete” crab, mantis shrimps, prawns

Daniele's half pacchero € 46,00
seafood, Taggiasca olives, Pantelleria capers,
tomato sauce, basil, oregano

Durum wheat fettuccine pasta € 48,00
langoustine's fifth quarter

Fish broth filled tortello € 44,00
parsley, garlic, EVO oil and chili pepper

Fish...

John Dory,
mussels reduction
grilled leeks and its oil, bone jus
€ 52,00

From the market…
dry-aged for 7/14 days
and grilled
bone sauce, clams and their water, baby squid
€ 52,00

Steamed local seabass
thyme, lemon essence, mashed potatoes
€ 52,00

Grilled “cassopipa”
typical Venetian cooking method of fish,
crustaceous, shellfish
€ 52,00

Fried fish...
baby squid, atherines, langoustine, shrimps
€ 48,00

Salt-baked “coccia”
langoustines
ettogram € 16,00

Vegetarian dishes

Pumpkin, beetroot
€ 42,00
fermented pomegranate sorbet

Spices kebab
€ 42,00
white cabbage, oyster mushroom, sour yogurt

Artichoke ravioli
€ 42,00
coffee and artichoke caramel,
parmesan water

Grilled spring onion risotto
€ 42,00
capers, “cacio e pepe” sauce

ANTICA OSTERIA

Antica Osteria da Cera s.r.l.

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www.osteriacera.it