



ANTICA OSTERIA

*“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 spaghetti, molluscs essence

gurnard, tiger prawn, Bronte pistachio sauce,
Pantelleria capers water

€ 48,00

half-portion € 38,00

The colours of the sea...

8-pieces tasting of marinated raw seafood

€ 60,00

Dry-aged amberjack with smoked herbs

seared tiger prawn, fermented daikon root,
amberjack bone sauce, herbs jus and green apple

€ 48,00

Raw seabass

tomato water, basil oil and toasted crouton

€ 44,00

Raw langoustine

oil and lemon emulsion, chives

per piece € 8,00

Daily oyster selection

Raw and seared “cicchetti”

EVO oil, tomato water, chives

recommended for 2 people € 180,00

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...

goby, “zotoli” squid, “capetonde” clams,
“masenete” crab, mantis shrimps, prawns

€ 46,00

Daniele's half pacchero

seafood, Taggiasca olives, Pantelleria capers,
tomato sauce, basil, oregano

€ 46,00

Durum wheat fettuccine pasta

langoustine's fifth quarter

€ 48,00

Fish broth filled tortello

parsley, garlic, EVO oil and chili pepper

€ 44,00

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

fermented pomegranate sorbet

€ 42,00

Spices kebab

white cabbage, oyster mushroom, sour yogurt

€ 42,00

Artichoke ravioli

coffee and artichoke caramel,
parmesan water

€ 42,00

Grilled spring onion risotto

capers, “cacio e pepe” sauce

€ 42,00



ANTICA OSTERIA

Antica Osteria da Cera s.r.l.

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