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

Azzurro

Lagoon in a shell...
lagoon prawn, samphire, mussels, blue crab, Goro oyster and caviar

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

“Cacciarolo” squid and purple prawn
mint and parsley pesto, marinated lettuce, ocoo-cooked squid heads

Creamed spaghetto with mantis shrimp ceviche
cuttlefish, grilled mantis shrimp, lemon and fermented plum

Lacquered tuna belly with its brown stock
miso mayonnaise, black garlic, laurel, grilled focaccia

Pumpkin, beetroot
fermented pomegranate sorbet

Scallop, cabbage
dashi broth, razor clams

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

Spices kebab
white cabbage, oyster mushroom, sour yogurt

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

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

Barena honey ice cream
saffron sauce and salty lemon

Hazelnut Magnum ice cream
porcini mushroom and Guanaja chocolate

The menu is served the same
and only exclusively for the entire table

per person € 260,00

I Classici

Cold spaghetto, molluscs essence
gurnard, tiger prawn, Bronte pistachio sauce,
Pantelleria capers water

Fried fish...
baby squid, atherines, langoustine, shrimps

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

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

Mille-feuille…
mascarpone cheese cream and raspberry sauce

The menu is served the same
and only exclusively for the entire table

per person € 180,00

ANTICA OSTERIA

Antica Osteria da Cera s.r.l.

30010 Lughetto di Campagna Lupia (Ve)
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www.osteriacera.it