



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*

## Tortellini with cream and herring

shiitake mushroom caramel, herring caviar

## Mantis shrimp ceviche

seaweed, green tomato, grilled Gillardeau oyster

## Amberjack matured with burnt herbs

glazed prawn, daikon, amberjack bone juice

## Blue crab soup

lagoon shrimp, shrimp, cuttlefish, chimichurri

## All the scallop...

squid "cacciarolo" milk and yuzu kosho

## Pumpkin with hazelnut butter

sunflower seeds, mushroom broth, "carpione" gel, toasted hazelnuts

## Grilled scampi

sea truffle juice, chicory and raspberry kimchi

## Turnip tubes

potato and bean, banana and bean miso

## Spaghettone pasta with bread essence

brewer's yeast, clams, and mantis shrimp Venetian style

## From the market... aged 7-12 days and grilled

with reduced fish bones and Champagne, Kaluga Amur caviar, cauliflower and clam water

## Smoked Madagascar vanilla ice cream

Kaluga Amur caviar, Jerusalem artichoke milk

## Guanaja chocolate mousse

black garlic ice cream, raspberry vinegar granita, goat's milk foam

# I Classici

## Cold spaghetti, shellfish essence

lobster, prawn, bronte pistachio sauce,  
and pantelleria caper water

## The fried bite...

baby squid, anchovies, scampi, shrimp

## Lagoon risotto...

zotoli, cappeltonde, masanete,  
mantis shrimp, and shrimp

## Catalana

lobster, scampi, prawns, mantis shrimp,  
tomato, tropea onion, potatoes, celery,  
carrots, and pantelleria capers

## The pastry...

mascarpone cream and raspberry sauce

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

per person € 180,00

*...for the next proposals  
minimum two choices (with the exception of dessert) per person*

*Chia*

# Cold appetizers

**Cold spaghetti,  
essence of shellfish** € 48,00  
half-portion € 38,00  
red gurnard, prawn, Bronte pistachio sauce,  
Pantelleria caper water

**Colors of the sea...** € 60,00  
"8 raw courses"

**Amberjack matured  
with burnt herbs** € 48,00  
glazed prawn, daikon, amberjack bone juice

**Sea bass fillet** € 44,00  
tomato water, basil oil, and bread crust

**Raw scampi** per piece € 8,00  
with extra virgin olive oil, lemon, and chives

## Oysters à la carte

**Raw snacks...** recommended for 2 people € 160,00  
small plates to share

**Nature....**  
sea bass  
John Dory  
scampi  
purple prawn  
tuna  
amberjack  
cuttlefish  
scallop

**Seared on the grill**  
mantis shrimp  
tuna belly  
local turbot  
sea bass belly  
clams  
"cacciarolo" squid

# Warm appetizers

## All the scallop...

squid “cacciarolo” milk and yuzu kosho

€ 48,00

## Grilled scampi

sea truffle juice, chicory  
and raspberry kimchi

€ 52,00

## Steamed seafood salad

with shellfish, rockfish, garden vegetables,  
mayonnaise, and basil pesto

€ 60,00

## Catalana lobster

langoustines, prawns, mantis shrimp,  
tomato, Tropea onion, potatoes, celery,  
carrots, and Pantelleria capers

for 2 people € 160,00

for 1 people € 95,00

## Grilled “nature” scallops

with extra virgin olive oil and parsley

four pieces € 36,00

# Pasta and Risotto

## Lagoon risotto...

zotoli, cappeltonde, masanete,  
mantis shrimp, and shrimp

€ 48,00

## Half pacchero “Daniele” style

seafood, taggiasca olives, Pantelleria capers,  
tomato, basil, and oregano

€ 48,00

## Spaghettone pasta with bread essence

brewer's yeast, clams, and mantis shrimp  
Venetian style

€ 46,00

## 100% red mullet

red mullet tortelli, herb pesto,  
rhubarb, and escarole

€ 46,00

# Fish...

**John Dory meunière** € 52,00  
mashed potatoes and buttered spinach

**From the market...** € 58,00  
**aged 7-12 days**  
**and grilled**  
with reduced fish bones and Champagne,  
Kaluga Amur caviar, cauliflower  
and clam water

**Local sea bass** € 54,00  
**steamed with thyme**  
lemon aroma, and mashed potato

**Grilled “Cassopipa”...** € 52,00  
a typical cooking method of our valleys for fish,  
crustaceans, and shellfish

**The fried bite...** € 52,00  
baby squid, anchovies, langoustines, and shrimp

**“Coccia” scampi with salt** ettogram € 16,00

# Only vegetables dishes

## Grilled garden vegetables

parsnip, and dengaku rice

€ 42,00

## Pumpkin with hazelnut butter

sunflower seeds, mushroom broth,  
“carpione” gel, toasted hazelnuts

€ 42,00

## Castelmagno tortello

buttermilk with lovage oil

€ 42,00

## Grilled spring onion risotto

with capers and “cacio e pepe” sauce

€ 42,00

## Turnip tubes

potato and bean, banana and bean miso

€ 42,00



ANTICA OSTERIA

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[www.osteriacera.it](http://www.osteriacera.it)

