

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



Spaghettino Freddo

Water for us, it all
starts with the sea.
without it, none of this
would exist.

Land: our expertise
is not just built on the excellence
of the Veneto region,
it is also where We start
to reap the fruits of
our labours.

Fire a lifegiving breath
it is expressed through an
ancestral cooking technique,
where smoke
allows us to preserve
the ingredients.

Air that invigorates our senses:
it gives us the freedom to travel,
Transported by scents
and fragrances.

Tortelli with cream and herring

reduction of shitake mushrooms and herring caviar

Seaweed and seabass liver salad

dry-aged sea bass, prawns, turbot wings risotto, squid broth

Amberjack with herb smoke and white miso

green tomato juice, reduction of amberjack thones and saffron

Scallop...

Kaluga Amur caviar, tosazu, salted lemon, mussels with black pepper

Prawns with rosemary

champagne sauce, pasta juice with sardines

Lacquered eel with Gewürztraminer reduction and apple balsamic vinegar

venetian monkfish liver, golden onion and apple

Red rockfish and white prawn soup

potatoes spaghetti, quail eggs, clams, mussels, green curry with herbs and coconut

Spaghettone creamed with squid juice cooked in a cock

squid, clams and grilled frisee salad

Luca salad...

From the market...

mantis shrimp caramel, cuttlefish lard, black seaweed tartare and croaker thones gel

Oyster ice cream

Kaluga Amur caviar

Irish coffee

*Both menus are the same for all people
and are served for the full table only*

per person € 240,00

Cold spaghetti, mollusc essence

with raw gurnard, prawns, Bronte pistachio sauce and capers

Sea colors

sampling of 8 types of raw fish

Sea storm... 4.4.2024

red mullet, squid, prawns, queen scallops,
fermented seaweed, shellfish juice and sea foam

Lagoon risotto...

baby squid, capetonde, baby crab, mantis shrimp and shrimp

Tagliatella with mullet absolute

ragù, cevice, fifth quarter of red mullet

Sara salad...

John dory magnaia stile

potato risotto, artichokes, grain mustard with beer

Mint ice cream

garden salad, green chartreuse granita

Bread and cereals...

*Both menus are the same for all people
and are served for the full table only*

per person € 240,00

Cold spaghetti, mollusc essence

with raw gurnard, prawns, Bronte
pistachio sauce and capers

half portion € 44,00
€ 28,00

Sea colors

sampling of 8 types of raw fish

€ 52,00

Amberjack with herb smoke and white miso

green tomato juice, reduction of amberjack thones
and saffron

€ 48,00

Sea bass on natural way

with tomato water, basil oil
and bread crumbs

€ 44,00

Raw prawns

with olive oil, lemon and chives

each € 8,00

Choice of oysters

Sea storm... 4.4.2024

red mullet, squid, prawns, queen scallops,
fermented seaweed, shellfish juice and sea foam

€ 48,00

Scallop with hazelnut butter

scallop beard sauce, black truffle and anchovy

€ 46,00

Golden scope

caramelized brioche bread, Venetian liver, monkfish,
prawn and fermented plum cevice juice

€ 48,00

Red rockfish and white prawn soup

Potato spaghetti, quail eggs, clams, mussels,
green curry with herbs and coconut

€ 48,00

Steamed fantasy of fish

crustaceans, rock fish, vegetables from the garden,
mayonnaise and basil pest

€ 48,00

Warm Appetizers

Lagoon risotto...

baby squid, capetonde, baby crab , mantis shrimp and shrimp

€ 42,00

Spaghettone creamed with squid juice cooked in a cock

squid, claims and grilled curly salad

€ 38,00

Tagliatella with mullet absolute

ragù, ceviche, fifth quarter of red mullet

€ 38,00

Buttons of anchovies cooked on the grill

mantis shrimp, anchovies, polenta sauce and herring

€ 38,00

Half pacchero Daniele style

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

€ 40,00

John dory mugnaia stile

potato risotto, artichokes, grain mustard with beer

€ 48,00

Fish...

From the market...

mantis shrimp caramel, cuttlefish lard,
black seaweed tartare and croaker thones gel

€ 48,00

Monkfail cooked in its milk

seafood puttanesca, clam pil pil and kombu seaweed

€ 48,00

Steamed sea bass

with thyme scent of lemon, mashed potatoes

€ 48,00

Mixed fried fish...

baby squids, acquadelle, prawns, shrimps

€ 45,00

Catalana

lobster, shrimps, mantis shrimps,
scampi, tomatoes, Tropea onion,
potatoes, celery, carrots, capers from Pantelleria

€ 80,00

for 2 person € 140,00

Classic

Baked scallops

each € 8,00

Steamed spider crab

€ 34,00

“Cassopipa”

typical cooking of fish,
shellfish and crustaceans

€ 48,00

Prawns baked in rocksalt

ettogram € 22,00

“Il Broetto”

stewed fish, crustaceans and molluscs
with tomato sauce and herbs

€ 55,00

Red turnip salad

walnuts, roasted endive, courgette with rosemary

€ 40,00

Minestrone...

potato spaghetti, green curry of herbs and coconut, yeast broth and quail egg

€ 40,00

Artichoke cooked in the cock

bella di Cerignola green olive pesto and salted hazelnuts

€ 40,00

Grilled onion risotto

capers and cheese and pepper

€ 38,00

Green leek tortelli

toasted leek and miso base, Parmigiano Reggiano 24 months

€ 38,00

Only Vegetables dishes

Moscato Piemonte
(0,375 lt)
Piero Gatti

€ 20,00

Sauternes “Castelnau de Suduiraut”
Château Suduiraut

€ 15,00

Moscato rosa
Franz Haas

€ 15,00

I Capitelli
Anselmi

€ 12,00

Port Vintage
1992
Quinta de la Rosa

€ 25,00

Wine pairing

- Guanaya chocolate souffle** € 22,00
cooking 15 minutes
vanilla ice cream and amaretto
(gluten free)
- Acai and raspberry gaspacho** € 22,00
fluffy almond from noto, herb sorbet
(milk and gluten free)
- Smoked milk foam** € 22,00
cold citrus cream and seaweed cream
- Bread and cereals...** € 22,00
- Mango tartare,
white chocolate namelaka** € 22,00
tamarind, soy caramel ice cream
(gluten free)
- Blackberry sorbet** € 22,00
timut pepper cream, milk meringue
(gluten free)
- Cold sorrel cream** € 22,00
salted almond, coconut and lime praline
(milk and gluten free)
- Danube cake** € 28,00
cooking time 40 minutes, dessert to share
mascarpone cream, marsala cream





Colori del Mare

ANTICA OSTERIA



*“Matter is the body that
embodies our ideas.
Our search for the most
difficult concept to
interpret starts from here:
simplicity.”*

Famiglia Cera

Antica Osteria da Cera s.r.l.
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www.osteriacera.it

