

ANTICA OSTERIA

Casa

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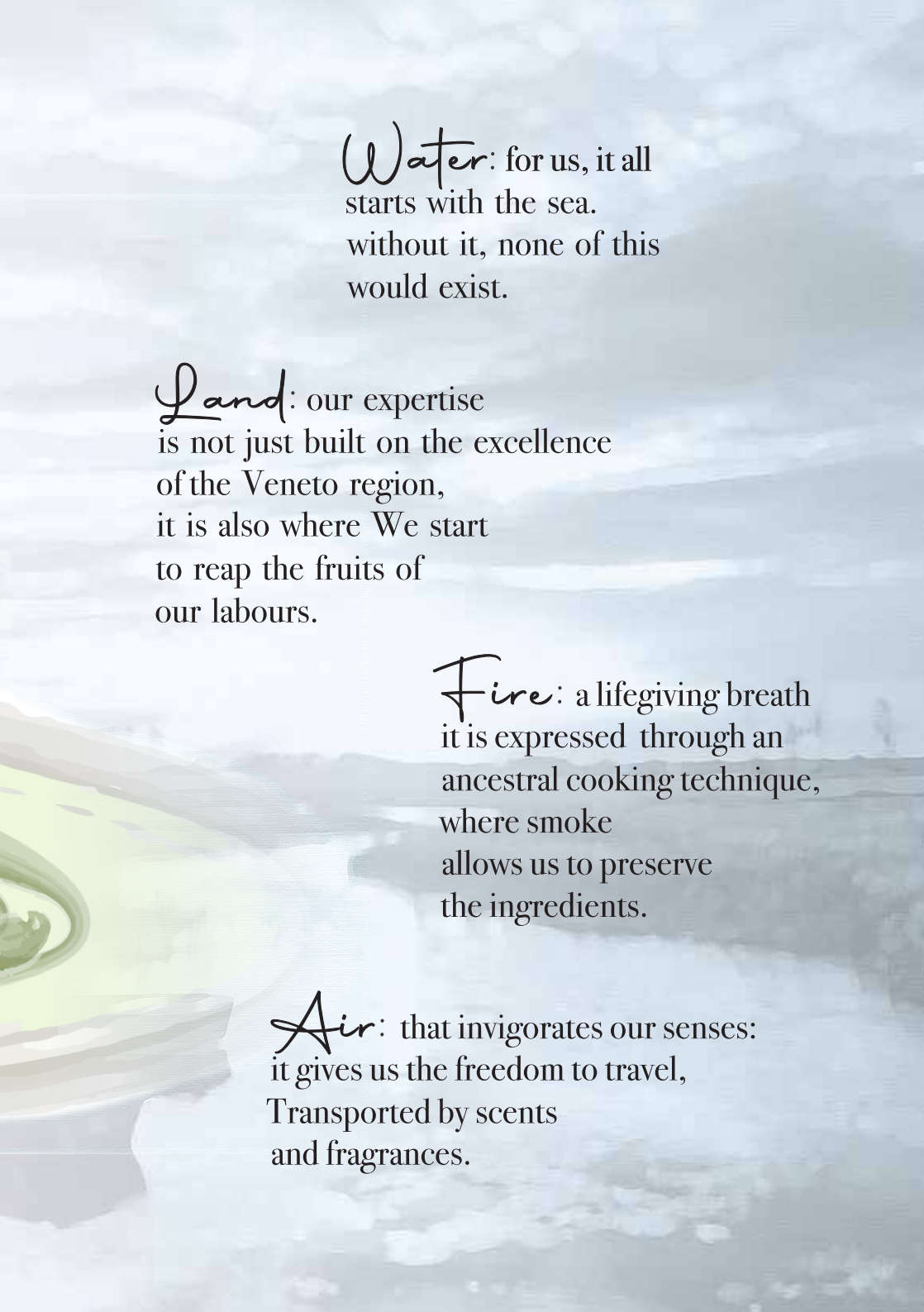
*“Respect for the
raw material has been
our creed since the
beginning.*

*From then
on, we only ever
followed our dreams.”*

Famiglia Cera



Spaghetti alla Chitarra



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.

Fusillone to smoke

Stracciatella di canocchia, cheese and herring pepper, caviar kaluga amur

Scarpetta...

juice of toasted squid and miso, capelunghe, squid, sea bass and clams with absinthe

Raw amberjack... on the grill

parsley pesto, smoked potato, plum vinegar and anchovy sauce

Lagoon shrimp cocktail

smoked eel milk and almonds, shrimp caramel, parsley water and capers

The prawn...

Dried morel sauce, cuttlefish lard, fermented morello cherries

Purebred broth

marinated rock fish, black bean humus, herb green curry, cuttlefish ragu, leaves with raspberry vinegar

Buttons of fish soup

sake clams, golden squid, kombu seaweed sauce

Linguina with masenette juice

canestrelli, crab ceviche, coconut and lim

Salad...

From the market...

kaluga amur caviar, white prawns with sage, mashed potatoes and Gillardeau oyster

Luca's spices...

Sara's aromatic herbs...

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

per person € 240,00

Cold “spaghettini”

with raw gurnard, prawns, Bronte pistachio sauce and capers

Sea colors

sampling of 8 types of raw fish

Sea storm... 9.23

prawns, grilled long-headed milk, octopus, anchovies, mullet, seaweed and almond salad

Risotto of white cuttlefish broth

Reduction to Gewürztraminer, raw scampi, scampi busara juice and marinated kiwi

Spaghetto guitar style

sardines pesto in saor, bigoli juice in sauce, grilled sardines

Salad...

Grilled turbot

port plum lacquering, reduction of turbot thorns, turbot beard risotto

Luca's spices...

Sara's aromatic herbs...

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per person € 240,00





Mareggiata 9.23



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

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www.osteriacera.it

