





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*





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.

## 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

## Spaghettonne creamed with squid juice cooked in a cock

squid, claims and grilled curly salad

€ 38,00

## Tagliatella with mullet absolute

ragù, cevice, 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.  
30010 Lughetto di Campagna Lupia (Ve)  
via marghera, 24 - telefono 041.5185009

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