

# The Daily Catch of Osteria alle Testiere VENEZIA

## FRESH SEAFOOD RESTAURANT ONLY

This menu depends on the availability of fresh fish at the market

FOR DINNER ARE SERVED AT LEAST 2 DISHES PER PERSON, STARTER + FIRST OR MAIN COURSE

The small size of the kitchen does not allow us to offer alternative dishes or variations to the dishes of the day

### Starters

Sword fish carpaccio	24,00
Mix steamed seafood appetizer from Adriatic sea	28,00
Caprese salad with Andria smoked burrata and steamed prawns	24,00
Grilled razor clams	24,00
Pilgrim scallops with lemon and peppermint	24,00
Steamed spider crab	22,00
Borlotti beans cream soup with steamed prawns	22,00
Cod fish purée with grilled polenta	22,00
Clams with ginger	24,00
Gazpacho with grilled little octopus	24,00
Mussels "cassopipa" style	22,00

### First courses

Aubergines and ricotta ravioli with scallops	25,00
Potato gnocchetti with small calamari and cinnamon scent	25,00
Spaghetti with "bevarasse" clams	25,00

### Main courses

Turbot fillet with citrus, spices and fine herbs sauce	29,00
Mediterranean red tuna steaks with fresh porcini mushrooms	29,00
Prawns with wild fennel, turmeric and lime	29,00
Squids in black ink sauce with grilled polenta	27,00
Grilled lagoon cuttle fish	27,00
Mixed grilled fish and crustaceans for 2 people	58,00

### Fish on BBQ by the weight

Prawns	100 gr.	12,00
Sea bass	100 gr.	9,00
Brill	100 gr.	9,00
Monk fish	100 gr.	9,00
Sword fish	100 gr.	9,00
Sea bream	100 gr.	9,00
Sole	100 gr.	9,00

Home made desserts	9,00
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Dark chocolate melting cake  
Bronte pistachio flour cake  
Caramelized peaches pie  
Bonet, chocolate, agricole rum and amaretti cookies pudding  
Crema rosada, venetian crème caramel,  
Tiramisù  
Panna cotta

*VENICE, FOOD & WINE, OUR COOKBOOK IN ENGLISH OR FRENCH, IS AVAILABLE HERE*