



## osteria alletestiere venezia

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

Tsarskaya oysters	24,00
Sword fish tartare with ligurian black olives and confit cherry tomatoes	24,00
Garden fresh salad with chicory hearts and grilled little octopus	24,00
Celeriac and fresh coriander cream soup with steamed prawns	24,00
Steamed spider crab	22,00
Scallops with Avola almonds	24,00
Clams with ginger	24,00
Warm salad of calamari and Treviso red chicory	24,00
Polenta with "schie" lagoon shrimps for 2 people	44,00
Steamed mantis shrimps	22,00
Mixed steamed traditional seafood appetizers from Adriatic sea	28,00
Cod fish purée with polenta	22,00
Mussels "marinara" style	22,00

### First courses

Treviso red chicory and ricotta ravioli with prawns	25,00
Potato gnocchetti with mantis shrimps and peppermint scent	25,00
Spaghetti with "bevarasse" clams	25,00

### Main courses

Little monk fish with Pantelleria capers and ligurian black olives	29,00
Prawns in sweet & sour "busara" style	29,00
Turbot fillet with citrus, spices and fine herbs sauce	29,00
Squid in black ink sauce with grilled polenta	27,00
Mixed grilled fish and crustaceans for 2 people	58,00

### Fish on BBQ by the weight

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

Home made desserts or Parmigiano Reggiano from red cow milk 32 months	9,00
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Dark chocolate melting cake  
Pistachio flour cake  
Caramelized pear pie  
Zabaione parfait  
Persimmon ice cream  
Crema rosada, Venetian crème caramel  
Tiramisù  
Panna cotta

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