



osteria alle testiere venezia

This menù 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

Crudo of scampi	24,00
Marinated sword fish tartare	24,00
Traditional seafood mixed appetizer	28,00
Celeriac and beetroots cream soup with steamed prawns	24,00
Garden fresh salad with roman style "puntarelle" and grilled little octopus	24,00
Caprese salad with Andria smoked "burrata" and steamed prawns	24,00
Cod fish purée with polenta	22,00
Pilgrim scallops with lemon and peppermint	24,00
Mollusk mix with ginger	24,00
Steamed spider crab	22,00
Mussels "marinara" style	22,00
Scallops with orange and leeks	24,00

First courses

Pumpkin and ricotta ravioli with prawns "saor" style	25,00
Potato gnocchetti with small calamari "zotoi" and cinnamon scent	25,00
Spaghetti with "bevarasse" clams	25,00

Main courses

Spiny lobster "Bellavista" style	50,00
Turbot fillets with citrus, spices and fine herbs	29,00
Mediterranean red tuna steaks with Modena balsamic vinegar	29,00
Prawns in sweet & sour "busara" style	29,00
Squids 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

Spiny lobster	100 gr.	16,00
Scampi	100 gr.	14,00
Prawns	100 gr.	12,00
Sea bream	100 gr.	9,00
Sea bass	100 gr.	9,00
Monk fish	100 gr.	9,00
Sword fish	100 gr.	9,00
Sole	100 gr.	9,00

Parmigiano Reggiano from red cows milk 9,00

Home made desserts 9,00

Dark chocolate melting cake
Caramelized pear pie
Almond and ricotta cake
Mango sorbet
Crema rosada, Venetian crème caramel
Bonnet piedmontese style, chocolate, rhum and amaretti cookies pudding
Tiramisù
Panna cotta

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