



## Starters

Mixed seafood appetizers from Adriatic Sea	26,00
Cod fish purée with Biancoperla corn polenta	20,00
Caprese salad with Andria smoked burrata and steamed prawns	24,00
Octopus, avocado and potato salad	24,00
Warm salad of calamari and green beans from the garden*	24,00
Grilled razor clams	24,00
Pellestrina mussels, feta cheese and Calabrian origan	22,00
Scallops with orange and summer leeks	24,00
Steamed spider crab	22,00

## First courses

Potato gnocchetti with small calamari and cinnamon scent	24,00
Spaghetti with carpet shell clams	24,00
Garden* eggplant and ricotta ravioli with sword fish ragout	24,00

## Main courses

Turbot fillet with Ligurian black olives and Pantelleria capers	28,00
John Dory fillet with citrus, spices and fine herbs sauce	28,00
Prawns in sweet & sour "busara" style	28,00
Grilled "caciarioli" calamari	26,00

Mixed grilled fish and crustaceans for 2 people	54,00
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Daily vegetable side dish from our own garden on Sant'Erasmo island*	6,00
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## On BBQ by the weight

Sea bream	100 gr.	10,00
Monk fish	100 gr.	10,00
Prawns	100 gr.	12,00
Sole	100 gr.	12,00
Sword fish	100 gr.	10,00

Parmigiano Reggiano from red cow milk 24 months	9,00
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Homemade desserts	9,00
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Panna cotta  
Bonet, Piedmontese chocolate pudding  
Bronte pistachio flour cake  
Caramelized peach pie  
Irish coffee artisan ice cream  
Citrus sorbet with mandarinetto liquor  
Crema rosada, Venetian cream caramel  
Tenerina, dark chocolate melting cake

Venice, food & wine our cookbook in English or French	19,00
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NOSTRANO L'AMARO DI VENEZIA our elisir of the lagoon 70cl	24,00
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<i>La Vigna di Ada</i> from our vineyard in Valdobbiadene 150cl	50,00
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\*The OSTIINORTO organic farm guarantees the quality of the vegetables from our garden on the island of Sant'Erasmo, farm to table.